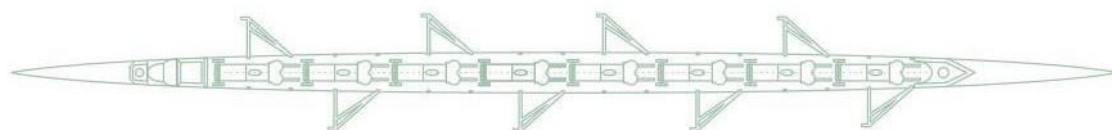


◇ THE ◇ BLUE BOAT



STARTERS

Jerusalem artichoke soup, <i>wild mushroom gnocchi</i>	£6
Escabeche of beetroot, <i>horseradish, hazelnut dressing</i>	£6.50
Hampshire beef fillet carpaccio, <i>celeriac, sweet & sour onion</i>	£8.50
Tuna Tartare, <i>avocado, sesame and chilli dressing</i>	£7.50

SANDWICHES

Cajun Chicken, <i>baby gem, english mustard & gherkin</i>	£7.50
London Porter Smoked Salmon, <i>pickled cucumber & horseradish cream cheese</i>	£7.50
Montgomery Cheddar and home-made pickle	£7.00
Add chips	£1.50

MAINS

Frontier battered cod, <i>crispy chips, tartare & crushed peas</i>	£12
Firtree Farm lamb rump, <i>pipperade, aubergine, Grelot onion, caper & mint jus</i>	£16.50
Moroccan spiced squash, <i>crisp polenta, edamame & herb salad, zhoug</i>	£12
Chalcroft Farm beef burger, <i>cheese, bacon & crispy chips</i>	£12.50
South Coast grilled Lemon Sole, <i>warm salad of Jersey Royals, fennel & radish, tartare</i>	£16
Watermelon & goat's cheese salad, <i>cucumber & cherry tomato, honey dressing</i>	£11.50

SIDES

Spring greens & radishes	Crispy chips	£3.50
Edamame bean & herb salad	House salad	
Spiced squash, feta & pumpkin seeds	Jersey Royals	

PUDDINGS

Vanilla crème brûlée, <i>lemon biscuit</i>	£6.50
Poached Rhubarb & custard, <i>ginger crumb</i>	£6.50
Rich chocolate & almond tart, <i>Amarena cherries, Chantilly</i>	£7
British cheese board, <i>Tunworth, Mrs Bell's Blue, Montgomery Cheddar, grapes & chutney</i>	£9.50

If you require any information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.