

båt

RESTAURANT & BAR

STARTERS

Carrots & Roe 10 €
Roasted and pickled carrots, smoked
creme fraiche and roe

Burrata 9 €
Mozzarella with capers, italian herb
breadcrumbs with orange

Arancini 10 €
Pecorino arancini with herb emulsion

Beef/Tofu tataki L, G 10 €
Marinated marbled beef/tofu lightly
kissed on the grill, and black garlic
vinegarett

Confit Salmon 10 €
Confit salmon, cauliflower, pickled
onion and mustard seeds

DESSERTS

Financier 12 €
Blood orange financier with malt ice
cream

Brownie 12 €
Banoffee-chocolate brownie, salted
caramel and currant leaf ice cream

MAINS

Båt ribs L, G 12/24 €
Traditional texas style BBQ pork ribs
with house pickles

Pepper Steak 28 €
Beef tenderloin steak served with pepper
sauce

Beef Bourguignon 27 €
Traditional French style red wine braised beef
served with compe mashed potato

Fish of the Day ,G 27 €
Pan fried daily fish, salsify, lemon kale
and cider beurre blanc

Mushroom Risotto 26 €
Cep mushroom risotto served with pecorino
(Vegan option available)

SIDES

Compte Mash 6 €

Hand cut fries with truffle salt 6 €

Caesar salad 5 €