



**FESTIVAL
WEEK
1 & 2**

LUNCHTIME SPECIAL

Lobster & Crab Vol au Vent
shellfish velouté 16

STARTER

Lobster Scotch Egg

Hens egg coated in local lobster meat, golden bread crumb crust
Staarvey Farm dressed leaves, homemade lemon and dill mayo 14

MAINS

Lobster Thermidor

Local lobster cooked in a brandy, mustard, shallots & cream sauce, topped with
parmesan, baked in the shell, twice cooked chips or new potatoes
Half 24 or Whole 45

Butter Poached Lobster Tail

velvety asparagus velouté, black lump fish caviar, tenderstem broccoli
twice cooked chips or new potatoes (gf) 28

Goan Lobster & King Prawn Curry

Half Lobster, coconut, lime and coriander rice 28

LOBSTER FEST PLATTER

Lobster Platter Special (For two to share... or not)

2 Whole Lobsters, Garlic butter (upgrade to Thermidor sauce £3 per lobster)

Choice of 2 sides: Chips / New Potatoes / Staarvey Farm Salad
and 2 glasses of prosecco (gf*/ df*) 95



THE BOATYARD

LOBSTER FEST

SEPTEMBER 2ND OCTOBER 4TH



THE BOATYARD