THE BOAT HOUSE CAFÉ

BREAKFAST

9 AM TO 11:30 AM

Toast and preserves (v) 3.5

Two free-range eggs on toast (v) 6
Fried, poached, or scrambled

Smoked bacon or sausage bap 5.5

The Boat House Veggie Breakfast (v, vg option) 12

Crushed avocado, spiced sweet potatoes, halloumi, mushroom, roast tomato, hash browns, fried egg, toast

The Boat House Full English 12

Smiths 'Old Charlie' sausage, maple cured bacon, mushroom, roast tomato, hash browns, fried egg, toast Add black pudding 2 or baked beans 1 ALL-DAY BRUNCH

Smashed avocado (v, vg option) 8

Chilli flakes, poached egg, pea shoots

Cold smoked ChalkStream trout 10

Scrambled egg, lemon, dill

Bubble and Squeak (gf) 7.5 Fried egg, treacle cured bacon

Sweet potato hash (gf, v, vg option) 9

Chickpeas, harissa tomato and spinach, fried egg Add chorizo rosaria for £3 SANDWICHES

MIDDAY TO CLOSE

Served with Tyrell's lightly salted crisps.

Beetroot falafel and houmous wrap (vg) 6.5

Roasted peppers, little gem

Beer battered fish finger sandwich 8

Little gem, tartare sauce

Wild mushroom toastie (v) 8.5

Old Winchester, watercress

Salt beef 9

English mustard, smoked Applewood cheese, gherkins, watercress

LIGHT MEALS AND SNACKS

MIDDAY TO CLOSE

Halloumi fries (v) 8.5

Tomato salsa, balsamic glaze, coriander cress

Spiced sweet potato soup (vg) 7

Toasted coconut, coriander, sourdough

Crispy Whitebait 8
Tartare sauce, lemon

Ponzu chicken (n) 9/15.5

Winter slaw, mango, spring onions, cashews, toasted sesame, coriander

LARGE PLATES

MIDDAY TO CLOSE

Moving Mountain burger (vg) 13.5

Little gem, tomato chutney, house-seasoned fries

Boat House beef burger 13.5

Tomato chutney, little gem, house-seasoned fries Add treacle cured bacon 1.5 Add smoked applewood cheese 1 Fish of the day MP

South coast fish with sides to compliment. Please ask your server for today's catch Beer battered hake & chips 15.5

Crushed peas, tartare sauce, lemon

5oz minute steak (gf) 17

Garlic & parsley butter, dressed watercress, house-seasoned fries Lentil Dahl (vg, n) 13.5

Smoked aubergine, coconut, lime leaf, almond, gooseberry and coriander chutney, flatbread

SIDES

House-seasoned fries 4

Thick cut chips 4

Tender stem broccoli, chilli garlic oil (vg, gf) 6.5

Winter slaw, ponzu dressing 4.5

DESSERTS

Vegan sticky toffee pudding (vg, n) 8
Toffee sauce, vegan vanilla ice cream

Dark chocolate and Biscoff tart (v) 7

Lemon mascarpone

Caroline's Dairy ice creams and sorbets (v) 6



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APP TO BOOK, ORDER AND PAY

Please note that most of our dishes can be made gluten free, just ask your server.

Food allergies and intolerances - Please speak to our staff about the ingredients in your meal. $v - vegetarian, \ vg - vegan, \ gf - gluten \ free, \ n - contains \ nuts$