

THE BOAT HOUSE CAFÉ

SWANWICK MARINA

BREAKFAST

9 AM TO 11:30 AM

Toast and preserves (vg) 3.5

Two free-range eggs on toast (v) 6

Fried, poached, or scrambled

Maple bacon or Old Charlie sausage bap 6

The Boat House Full English 12

Smiths 'Old Charlie' sausage, maple cured bacon, mushroom, roast tomato, hash browns, fried egg, sourdough

Add black pudding 2 or baked beans 1

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

Crushed avocado, spiced sweet potatoes, whipped vegan feta, mushroom, roast tomato, hash browns, fried egg, sourdough

Sorry, we are unable to swap out items that come with our Full English and Veggie Breakfasts

ALL-DAY BRUNCH

9 AM TO 5 PM

Smashed avocado on sourdough (v) 8

Poached egg, chilli flakes, pea shoots

Eggs Benedict 10

Honey-roast ham, hollandaise

Bubble and Squeak (gf) 7.5

Treacle cured bacon, fried egg

Eggs Royale 11.5

Smoked ChalkStream® trout, hollandaise

Slow cooked lamb and sweet potato hash 12.5

Feta, spinach, pomegranate

SANDWICHES

12 NOON TO 5 PM

Served with Tyrell's lightly salted crisps.

Fish finger 8

Tartare sauce, little gem

ChalkStream® cold smoked trout 9.5

Lemon and dill cream cheese, pickled cucumber

Honey Hampshire ham 8

Charlotte Brown's piccalilli, rocket

Chicken Parmigiano toastie 12

Sourdough, mozzarella, Old Winchester, basil

Vegan egg mayo (vg) 7.5

Hampshire watercress

THE BOAT HOUSE SHARERS

Sea 29

Chargrilled harissa whole tiger prawns, smoked mackerel paté, grilled octopus, southern fried shrimp popcorn, sourdough, tartare, gochujang and pepper sauce, watercress

Land 25

Salami, prosciutto, Smoked Applewood, Rosary goat's cheese, cornichons, fire roasted peppers, Provence olives, sourdough, watercress, Charlotte Brown's Piccalilli

Plant (vg) 19.5

Butterbean houmous, Provence olives, tarragon oil infused artichokes, fire roasted red peppers, creamed vegan feta, mushroom pate, grissini, blistered Isle of Wight cherry tomatoes, toasted seeds

PIZZAS

MIDDAY TO CLOSE

Shredded smoked chicken 15.5

Red peppers, onions, jalapeños, Isle of Wight tomatoes

Moroccan spiced lamb 15.5

Tahini yoghurt, chives, crispy onions

Margherita (v/vgo) 13.5

Sun-blushed tomatoes, basil

Puttanesca 15.5

Anchovies, lilliput caper, Provence olives, chilli flakes

Vegan Greek (vg) 15.5

Houmous, Provence olives, artichokes, vegan feta, red onion

SIDES All £4

House-seasoned fries

Chunky chips

Spring slaw, tamarind dressing (vg)

Watercress, cherry tomatoes, balsamic glaze (vg)

LARGE PLATES

MIDDAY TO CLOSE

Beer battered hake and chips 15.5

Crushed peas, tartare sauce, lemon

Teriyaki ChalkStream® trout (gf) 19

Pak choi, spring onions, bamboo shoots, water chestnuts, soy ginger and gochujang dressing, black sesame seeds

Boat House beef burger 13.5

Little gem, Charlotte Brown's Tomato Chutney, house-seasoned fries
Add Smoked Applewood 1 or treacle-cured bacon 1.5

Chicken and chorizo spaghetti (gf) 16.5

Crème fraiche, spinach, cherry tomatoes

Crispy spiced chicken 8/15.5

Butternut and beetroot slaw, tamarind and maple dressing, mango, toasted peanuts

Moving Mountain burger (vg) 13.5

Charlotte Brown's Tomato Chutney, little gem, house-seasoned fries

NIBBLES

Smoked mackerel pate 8

Sourdough

Southern fried shrimp popcorn 9

Tartare sauce

Smoked chicken tostada 9

Mango salsa, chilli and lime dressing

Tiger prawn bruschetta 11

Paprika, peppers, onion, garlic, sourdough

Grilled octopus (gf) 12.5

Gochujang and roasted pepper sauce, pink pickled onion

Halloumi fries (v) 8

Tomato and harissa salsa, balsamic glaze

Mushroom paté (vg) 7

Pink pickled onions, sourdough



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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