



BRUNCH & BREADS

Available until 4pm

Crushed Avocado (v)	10.50	Chimichurri Steak Sandwich	14	Salt & Chilli King Prawn Bap	14
Poached egg, feta, rocket, pickled shallots		Red onion marmalade, Old Winchester, herb seasoned fries		Pickled fennel, sesame & soy dressing, coriander, herb seasoned fries	
Cold Smoked ChalkStream® Trout (gfo)	12.50	The Boat House Cod Dog	15	Sweet Potato Falafel Wrap (vg)	12.50
Toasted sourdough, scrambled eggs, micro greens		Pickled cucumber, American mustard, grilled cheese, herb seasoned fries		Roasted peppers, avocado, pickled chilli, rocket, herb seasoned fries	
Fillet of Smoked Haddock (gf)	14.50				
Warm curried tartare sauce, new potatoes, poached hen's egg					

BOAT HOUSE SHARING PLATTERS

Seafood	55	Surf & Turf (gf)	60
Shell baked scallops, garlic & chilli prawns, salt & pepper squid, Baja fish tacos, focaccia bread & taramasalata		12 oz sirloin steak, shell baked scallops, garlic & chilli prawns, thick cut chips, house salad, green peppercorn sauce	

STARTERS & LIGHT BITES

Boat House Soup (vg/gfo)	7.50	Baja Fish Tacos	9.50	Salt & Pepper Squid	12
Sourdough		Chipotle mayo, crushed avocado, pickled slaw, spring onion, coriander		Hoisin & sweet chilli dip	
Warm Garlic Focaccia	7.50	Crispy Chermoula Sardines (gf)	8.50	'KFC' – Kerala Fried Chicken (gf)	9
Taramasalata, pork scratching, seaweed		Tartare sauce, lemon		Coriander & mint chutney, fried curry leaves	
Smoked Mackerel Pate (gfo)	8.50	Shell Baked Scallops (gf)	16.50	Rosemary & Garlic Studded	17.50
Pickled cucumber, horseradish, sourdough		Chorizo, lime, seaweed butter		Camembert (v/gfo)	
				Grilled sourdough, tomato chutney	

BOWLS

Boat House mussels (gfo)		Asian Style Slaw (gf/n)		Tiger Prawns & Squid Pappardelle	
Classic mariniere or lemongrass, chilli, coconut		Soy, sweet chilli & hoisin dressing, sesame, cashew, mango, coriander		Tomato, samphire, chilli, oregano, black olives, capers	
Small 8.50 Large 17.50		Small 9.50 Large 15.50		Small 9.50 Large 19.50	
		Add chicken 4.50 Add ChalkStream® trout 4.50			
		Add falafel 3.50			

MAINS & CLASSICS

Seafood Pie (gf)	23.50	12 oz Sirloin Steak (gf)	35	Vegan Fish & Chips (vg/gf)	17
Smoked haddock, mussels, prawns, scallops, leeks, celeriac & potato mash, Old Winchester		Thick cut chips, house salad, green peppercorn sauce		Banana blossom, tartare sauce, crushed peas, lemon	
Goan Cod Curry (gf)	21.50	Chicken Schnitzel (gf)	18.50	Portobello Mushroom & Winter (vg/gf)	17
Coconut rice, cucumber & red onion raita, poppadums		Garlic & herb butter, slaw, harissa new potatoes		Vegetable Bourguignon	
Selsey Dressed Crab (gf)	27.50	Boat House Burger	16	Celeriac & potato mash, crispy kale	
Rocket, samphire & fennel salad, lemon dressing, herb seasoned fries		Tomato chutney, gem lettuce, herb-seasoned fries			
		add bacon £2/add cheese 1.50			
		Beer Battered Fish & Chips (gf)	17.50	PLEASE SEE OUR BLACKBOARD FOR TODAY'S AMAZING SPECIALS	
		Tartare sauce, crushed peas, lemon			

SIDES

Herb-seasoned fries (gf)	4	Sourdough	4	Asian style slaw (gf)	4	Kunal's fish shop curry sauce (gf)	4	Celeriac & potato mash	4
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DESSERTS

Sticky Toffee Pudding (gf)	8	Dark Chocolate and Cherry Tart (vg/gf)	8	Gingerbread Cheesecake	8	Pear & Almond Frangipane Tart (n)	8	Caroline's Dairy Ice Creams & Sorbets	per scoop 2.50
Toffee sauce, salted caramel ice cream		Morello cherry sorbet		Stem ginger, salted caramel sauce		Pear compote			

v - vegetarian | vg - vegan | gf - gluten free | gfo - gluten free option | df - dairy free | mp - market price | n - nuts

PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL. MOST OF OUR DISHES ARE AVAILABLE GLUTEN FREE, PLEASE ASK YOUR SERVER. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.