

MEET

EAT



DRINK

UNWIND

Autumn Day Time Menu

While You Wait

Sourdough Baguette (v) Flavoured Butter, Two & One Olive Oil	£6.50
Coppa Ham (gf) Cornichons, Old Winchester Cheese	£7.50
Nocellara Olives (vg)	£5

Brunch and Light Bites

Glazed Chicken Wings (gf) Jerk Sauce, Spring Onion	£10.50
Spiced Corn Ribs (vg/gf) Pickled Chilli, Lime Mayo	£9.50
Baked St. Ella's Goat's Cheese (v/gf) Hot Honey, Pickled Chilli, Tomato Salsa, Rocket, Croutons	£12.50
Thick Cut Maple Glazed Bacon (gf) Fried Hen's Egg, Harissa Dressing	£13
Spicy Chorizo Eggs (gfa) Two Fried Eggs, Chorizo, Feta, Chilli Flakes	£9.50
Wild Mushroom & Roasted Garlic Flatbread (vg/n) Whipped "Cream Cheese," Hazelnut Pesto	£14
"Croque Madame" Flatbread Béchamel Sauce, Serrano Ham, Fried Egg, Old Winchester Cheese	£15.50
Salt Beef Muffin (Add Fries £4) Toasted English Muffin, Slow Cooked Salt Beef, English Mustard, Rocket, House Slaw	£11.50
Crayfish & Prawn Roll (Add Fries £4) Marie Rose Sauce, Crispy Onions, Tomato Salsa, Sriracha, House Slaw	£13.50

Pizza

All pizzas available on gluten free bases & vegan cheese

Classic Margherita, Basil (v)	£14
Goat's Cheese & Caramelised Onion, Rocket (v)	£17
Blue Vinny & Tenderstem Broccoli (v)	£16.50
Chorizo & Pickled Red Chilli	£17.50

Sides

House Fries (vg/gf)	£5.50	Thick Cut Chips (vg/gf)	£5.50
Tobacco Onions (v/gf)	£7	Garlic Pizza Bread (v)	£7
Side Salad (vg/gf)	£5	Seasonal Vegetables (vg/gf)	£6.50

Day Boat Fish Board

Please See Our Blackboard For Today's Day Boat Fish Selection.

- Choose a Potato Side:
- Pomme Purée
 - Seaweed Seasoned Chunky Chips
 - Buttered New Potatoes
- Choose a Vegetable Side:
- Braised Fennel, Petit Pois & Dill
 - Charred Winter Squash
 - Honey & Thyme Glazed Carrots
- Choose a Sauce:
- Caper Berry & Garlic Butter
 - Tarragon Salsa Verde
 - Roasted Garlic, Anchovy & Lemon Dressing

Mains

Boathouse Fish Pie (gf) - Allow 30 Minutes Cooking Time Sustainable Fish & Shellfish, Creamy Mash Topping	£26
Steak Frites (gf) - Add 3 King Prawns £6 Marinated Bavette, Café De Paris Butter, Green Sala, Pickled Onion	£26.50
South Coast Mussels Classic Moules Marinière, Sourdough Baguette (main with fries)	£13/£26
Fish & Chips (gf) - Add Curry Sauce £2 Tartare Sauce, Proper Mushy Peas, Grilled Lemon	£20
Rigatoni Slow Cooked Hampshire Venison Ragù, Herb Panko Crumb	£24
Porchetta (gf) (Add Potato Garnish £4) Tarragon Salsa Verde, Braised & Roasted Fennel, Crackling Crumb	£29
Roasted Scallops (gf/n) Celeriac Purée, Hazelnuts, Rosemary Beurre Noisette (main with fries)	£15/£30
Smoked Cheese Arancini (vg/gf) Roasted Pumpkin Purée, Sage Butter, Toasted Cashew	£18.50
Boathouse Cheeseburger (Add Maple Pork Jam £2.50) Gem Lettuce, Monterey Jack Cheese, Beef Tomato, Gherkin, Onion Ring, Burger Sauce, House Fries	£19.50
Vegan Burger (vg) 6oz Vegan Patty, Roasted Red Pepper, Braised Fennel, Salsa Verde, Seeded Bun, House Fries	£18.50

Friday Balearic House

Kick off your weekend with soulful, jazzy DJ sessions from 6pm to 10pm every week, whether you join us for dinner or just drinks. Ibiza chill vibes with a bohemian twist.

Soundtrack to your Saturdays

Enjoy Bottomless Brunch or Afternoon Tea with 90 minutes of free-flowing drinks (pre-book only). From 2-6pm, with chilled vibes from our resident DJ that gradually get groovier through the afternoon.

Sunday Brunch and Roasts

Join us for a relaxed Sunday, starting with brunch and continuing with our delicious Sunday roast menu. Enjoy your lazy Sundays with Bloody Marys, a great bottle of Bordeaux and board games. What's not to love?

v - vegetarian vg - vegan n - contains nuts df - dairy free
gf - gluten free gfa - gluten free available MP - Market Price



Please speak to our staff about the ingredients in your meal. Most of our dishes are available gluten free. Multiple allergens are prepared within the same kitchen, we cannot guarantee traces. A discretionary service charge of 10% will be added to your bill.