

MEET

EAT



DRINK

UNWIND

Summer Menu

Light Lunch

<b>Slow-Cooked Lamb Shoulder</b>	<b>£15</b>
Ras El Hanout, Chargrilled Pitta, Pickled Cucumber, Yogurt Dressing	
<b>Padron Peppers (VG/GF)</b>	<b>£9.50</b>
Lemongrass and Harissa Dressing, Dorset Sea Salt	
<b>Crispy Soft-Shell Crab (GF)</b>	<b>£14</b>
Kimchi, Sriracha Mayo, Pickled Ginger	
<b>Glazed Chicken Wings (GF)</b>	<b>£10.50</b>
Habanero and Mango Glaze	
<b>Black Garlic and Lime Glazed Halloumi (V/GF)</b>	<b>£11</b>
Coriander	

Salads and Bread

<b>Boathouse Niçoise (GF)</b>	<b>£12.50</b>
Green Beans, New Potatoes, Sushi Grade Tuna, Boiled Egg, Anchovy. (Add Sushi Grade Tuna £12)	
<b>Caesar Salad</b>	<b>£13</b>
Romaine Lettuce, Caesar Dressing, Croutons, Old Winchester (Add Grilled Chicken Breast £5)	
<b>Lobster and Crayfish Roll</b>	<b>£18</b>
Harissa Mayo, Crispy Onions, Tomato and Mango Salsa, Sweet Potato Fries	
<b>Chicken and Bacon Caesar Baguette</b>	<b>£13.50</b>
Grilled Chicken, House Fries, Romaine Lettuce	
<b>Sundried Tomato and Avocado Baguette (VG)</b>	<b>£12.50</b>
Watercress, Harissa, House Fries	

Sides

<b>Tobacco Onions (V/GF)</b>	<b>£6</b>
<b>House Fries (VG/GF)</b>	<b>£5.50</b>
<b>Sweet Potato Fries (VG/GF)</b>	<b>£7.50</b>
<b>Thick-Cut Chips (VG/GF)</b>	<b>£5.50</b>
<b>Green Beans &amp; Pickled Shallots (VG/GF)</b>	<b>£6.50</b>
<b>Garlic Pizza Bread (V)</b>	<b>£7.50</b>
<b>Side Salad (VG/GF)</b>	<b>£6.50</b>

Pizza

All pizzas available with gluten-free bases and vegan cheese

<b>Classic Margherita (V)</b>	<b>£13.50</b>
<b>Bbq Pulled Pork, Sweetcorn, Red Onion</b>	<b>£16.50</b>
<b>Chorizo, Chilli, Hot Honey</b>	<b>£15.50</b>
<b>Mediterranean Vegetable (V)</b>	<b>£16</b>

Mains

<b>Fish and Chips (GF)</b>	<b>£19.50</b>
Tartar Sauce, Proper Mushy Peas, Grilled Lemon (Add Curry Sauce £2)	
<b>Boathouse Cheeseburger</b>	<b>£19.50</b>
Lettuce, Beef Tomato, Gherkin, Monterey Jack, Onion Ring, House Fries (Add BBQ Pulled Pork £4)	
<b>Hot Shellfish (GFA)</b>	<b>£15 / £30</b>
Mussels, Dorset Clams, Scallops, King Prawns, Chilli and Garlic Butter	
<b>Shell-Baked Sea Scallops (GFA)</b>	<b>£17.50</b>
Nduja Butter, House Fries, Crispy Onions, Dressed Salad Leaves	
<b>Roasted Gnocchi (V)</b>	<b>£22.50</b>
Marinated Courgette, Peas, Old Winchester, Herb Pangrattato	
<b>Spiced Onion Bhaji (VG/GF)</b>	<b>£20.50</b>
Curry Sauce, Coriander, Mango Chutney	
<b>Whole Roasted Sole (GF)</b>	<b>£32</b>
Dorset Clam And Caper Butter, Seaweed New Potatoes	

Please see our board or ask your server for today's desserts

