

MEET

EAT



DRINK

UNWIND

Light Lunch 12-4pm

Ras el Hanout Marinated Lamb Wrap Mint Yoghurt, Harissa Slaw, Pickled Red Onion, Fries	15.50
Fried Fish Bap Tartare Sauce, Gem Lettuce, Fries	14.50
Coronation Chickpea Ciabatta (vg/n) Toasted Almond, Raisins, Coriander, Fries	13.50
Sardines on Toast Tomato Sauce, Fresh Basil, Grilled Lemon	13

Smaller Plates

Padron Peppers (vg/gfa) Dorset Sea Salt, Harissa Vinaigrette	9.50
Chilli & Garlic Shell-on King Prawns (gf) Red Chilli & Garlic Butter	14
Boathouse Fried Chicken (gf) Homemade Blue Cheese Dressing, Pickled Celery	10.50
Fillet of Red Mullet (gf) Chorizo & Cannellini Bean Cassoulet, Saffron Aioli	12.50
Shell-Baked Scallops (gfa) Seaweed & Lemon Butter, Crispy Onions, Grilled Lime	15/30

Vegetarian and Vegan

Marinated Vegetable Tacos (vg/gf) Avocado, Pickled Red Onion, Lemongrass Dressing	9.50/18.50
6oz Vegan Burger (vg) Burger Sauce, Gem Lettuce, Roasted Red Peppers, House Fries	18.50
Potato Gnocchi (v) Romesco Sauce, Isle of Wight Tomatoes, Toasted Almonds, Olives, Capers	24.50

Cooked Over Coal

Boathouse Beef Burger Gem Lettuce, Burger Sauce, Sliced Tomato, Gherkin, Slaw, House Fries Add Monterey Jack Cheese 1.50 / Add Streaky Bacon 2	19.50
Marinated Thick-Cut Pork Chop Green Peppercorn Sauce, Roasted Apple, Thick-Cut Chips	32
Teriyaki Chicken Skewers Marinated Chicken Thighs, Teriyaki Glaze, Pickled Red Cabbage, Pak Choi, Chargrilled Pitta	25.50
Sharing Butchers Cut - Available Friday & Saturday Nights Please ask your server for today's selection	MP

Salad

Fresh Burrata Salad (v) 'Two & One' Olive Oil, Toasted Chilli, Olives, Rocket. Add Fried Chicken 5	14.50
Boathouse Nicoise Salad New Potato, Anchovy, Isle of Wight Tomatoes, Green Beans, Olives, Boiled Egg. Add Fried Chicken 5. Add Sushi Grade Tuna 12	12.50
Classic Caesar Salad (gfo) Anchovies, Gem Lettuce, Caesar Dressing, Croutons, Old Winchester. Add Fried Chicken 5	7/14

Pizza

All pizzas available with gluten-free bases & vegan cheese

Boathouse Margherita (v)	13.50
Goat's Cheese & Red Onion Chutney (v)	15
Chorizo, Pickled Chilli, Honey	15.50
Olive, Artichoke & Red Pepper (v)	15.50
BBQ Chicken & Sweetcorn	16.50

Fish and Seafood

Fish & Chips (gf) Thick-Cut Chips, Proper Mushy Peas, Tartare Sauce, Roasted Lemon. Add Curry Sauce 2	19.50
Ray Wing Schnitzel (gf) Thai Green Sauce, Grilled Lime, Steamed Coconut Rice	27.50
Whole Roasted Sole (gf/n) Isle of Wight Tomato & Hazelnut Butter, Seaweed New Potatoes, Grilled Lemon	32
Baked Fillet of Pollock (gf) Bouillabaisse Sauce, Grilled Baby Gem Lettuce, Thick-Cut Chips	25.50
Boathouse Hot Shellfish Mussels, Dorset Clams, Shell-on Prawns, Scallops, Garlic Butter	17/36

Sides

Tobacco Onions (gf)	5.50
Thick-Cut Chips (gf)	5.50
House Fries (gf)	5.50
New Potatoes (gf)	5.50
Garlic Pizza Bread	7.50
Side Salad	6.50

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

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 12.5% will be added to your bill.
v - vegetarian vg - vegan vgo - vegan option n - contains nuts df - dairy free gf - gluten free gfo - gluten free option MP - Market Price

