

BREAKFAST

9 AM TO 11:30 AM

Toast and preserves (v) 3.5

Strawberry jam or marmalade

The Boat House Full English 12.5

Smith's 'Old Charlie' sausage, smoked bacon, Smith's black pudding, mushroom, roast tomato, hash browns, fried egg, toast

Smoked bacon or sausage bap 5.5

Two free-range eggs on toast (v) 6

Fried, poached or scrambled

The Boat House veggie breakfast (v, vg option) 10

Crushed avocado, spiced sweet potatoes, halloumi, mushroom, roast tomato, hash browns, fried egg, toast

THE BOAT HOUSE CAFÉ

SWANWICK MARINA

ALL-DAY BRUNCH

Smashed avocado (v, vg option) 7.5

Chilli flakes, poached egg, rocket

Wild mushrooms (v, vg option) 7.5

Herb and mustard dressing, duck egg

Cold smoked ChalkStream trout 8

Scrambled egg, lemon, dill

Huevos Rancheros (v, vg option) 8

Refried beans, ranchero sauce, tomato salsa, fried eggs, coriander

Sweet potato hash (v, vg option, gf) 7.5

Chickpeas, harissa tomato, spinach, fried egg
(Add chorizo rosaria for £3)

SANDWICHES

MIDDAY TO CLOSE

Served with Tyrell's lightly salted crisps.

Beetroot falafel and houmous wrap (vg) 6.5

Roasted peppers, little gem

Wild mushroom and cheese toastie (v) 8

Cep cream, Old Winchester

Beer battered fish finger sandwich 8

Little gem, tartare sauce

Prawn and crayfish brioche roll 10

Sriracha Marie rose, cucumber salsa, little gem

Salt beef sandwich 8.5

Old Winchester, mustard, gherkins, watercress

Chicken, chorizo, mozzarella ciabatta 9.5

Hoisin duck wrap 8

Slaw, spring onions

SMALL PLATES

MIDDAY TO CLOSE

Halloumi fries (v) 7

Tomato salsa, balsamic glaze

Chickpea houmous (vg) 5.5

Flatbread

Cured ChalkStream trout tacos 7.5

Slaw

Mezze board (vg) 7

Beetroot falafels, Vinci olives, roasted red peppers, flatbread, houmous

Sea salt and pink peppercorn calamari 7.5

Coriander aioli

Hoisin duck bao buns 9

Pickled veg, spring onions

Salt beef and smoked Applewood croquettes 7

Cornichon Dijon mayo

SIDES

House-seasoned fries 4

Tender stem broccoli (gf, vg) 5

chilli, garlic

Watercress and tomatoes salad (gf, v) 5.5

Old Winchester, balsamic glaze

Spicy coleslaw (v) 4.5

FISH

Beer-battered fish and chips 14.5

Crushed peas, tartare sauce

Seabass florentine (gf) 15.5

New potatoes, spinach, poached egg, hollandaise

Tiger prawn linguine 13.5

Spring onion and chilli pesto, Isle of Wight tomatoes, shoots

Pan-fried skate wing (gf) 23

Brown shrimp, Paris butter, tender stem broccoli, house-seasoned fries

BIG PLATES

MIDDAY TO CLOSE

PLANT

Lemon roasted butternut squash and avocado salad (vg, gf) 6/12.5

Sweet pickled fennel, red onions, pomegranate, vegan yogurt

Moving Mountain burger (vg) 14

Little gem, tomato chutney, house-seasoned fries

Lentil dahl (vg, n) 13.5

Smoked aubergine, coconut, lime leaf, almond, gooseberry and coriander chutney, flatbread

MEAT

Chicken schnitzel 14.5

Caper butter, spicy coleslaw, house-seasoned fries

Ponzu duck (n) 8/14.5

Mango, slaw, spring onion, cashew, toasted sesame, coriander

Boat House beef burger 14

Tomato chutney, treacle cured bacon, brie, little gem, house-seasoned fries

6oz minute steak 14

Chimichurri, house-seasoned fries, watercress

PIZZAS

MIDDAY TO CLOSE

Margherita (v, vg option) 10

Plum tomato and basil sauce, mozzarella

Puttanesca 13

Anchovies, olives, capers, chilli flakes

Fungi (v, vg option) 12

Roasted wild mushroom, cep cream, truffle oil

Confit duck 13

Hoisin sauce, spring onions, cucumber

BBQ chicken 12.5

BBQ sauce, red onions, rocket

DESSERTS

Vegan sticky toffee pudding, toffee sauce, salted caramel ice cream (vg, n) 7

Dark chocolate and Biscoff tart, mascarpone, chocolate soil (v) 6.5

Jude's ice cream and sorbet (v) 6

Please note that most of our dishes can be made gluten free, just ask your server.

HOUSE SERVES

The Boat House G&T	6.5
The classic G&T - Plymouth gin paired with Franklin & Sons Natural Indian Tonic Water, lemon, thyme.	
Elderflower Gin Cooler	7.5
Monkey 47 Gin, Elderflower cordial, London Essence Orange and Elderflower tonic.	
Dark and Quirky	7.5
Quirky spiced Guinea rum, fresh lime. Topped with ginger ale.	
Bloody Mary	7.5
Sapling vodka, Turner and Hardy Fiesty tomato juice, horseradish.	
Aperol Spritz	8.5
Prosecco, Aperol, soda water.	

BEERS AND CIDER

DRAUGHT

We have a selection of lager, ale and cider available on draught, please ask your server or view on our App.

BOTTLES

We have a selection of bottled and canned beers please ask your server or view on our App. Gluten free and alcohol free available.

WINES

WHITE

	175ml Glass	375ml Carafe	Bottle
Petit Papillon Grenache Blanc – Southern France	5.5	11	21
Citta dei Ponti Pinot Grigio – Veneto, Italy	5.75	11.5	23
Nayla Sauvignon Blanc – South Africa	5.75	11.5	23
Haystack Chardonnay (Vegan) – Stellenbosch, South Africa			27
Picpoul de Pinet Cap Cette – Languedoc, France			26
Spy Valley Sauvignon Blanc – Marlborough, New Zealand	8.2	17	34
A20 Albarino – Spain			36
Milton Point Viogniers (Organic) – Gizborne, New Zealand			40
Chablis Le Finage La Chablisienne – Burgundy, France			45

BUBBLES

	125ml Glass	Bottle
Vaporetto Prosecco NV – Veneto, Italy	6.5	28
Graham Beck Brut Rose NV – South Africa		35
Coates & Seely Brut – Hampshire, England		45
Palmer and Co Brut Reserve NV – Champagne, France		47.5
Coates & Seely Rose NV – Hampshire, England		50

RED

	175ml Glass	375ml Carafe	Bottle
Petit Papillon Grenache Rouge – Southern France	5.25	11	21
Valdivieso Merlot – Lontue, Chile	5.9	12	24
Santa Rita Gran Hacienda Pinot Noir 2017 – Central Valley, Chile			26
Oscuro Mendoza Malbec – Mendoza, Argentina	6.75	14.5	29
Journeys End The Pastors Blend Merlot Cabernet – Stellenbosch, South Africa			30
Dinastia Vivanco Rioja Crianza – Rioja, Spain			32
Battle of Bosworth Puritan Shiraz (Organic) – McLaren Vale, Australia			35
Huia Pinot Noir (Organic and Biodynamic) – Marlborough, New Zealand			40
Chateau Viramiere St-Emillion Grand Cru – Bordeaux, France			48

ROSÉ

	175ml Glass	375ml Carafe	Bottle
Petit Papillon Grenache Rose – Southern France	5.5	11	21
Mirabeau Azure – Provence, France			35
Mirabeau Pure (Magnum) – Provence, France			65

SOFT DRINKS

Fentimans (Bottle) Assorted flavours	3.75
Eager Juices Orange, Apple, Cranberry or Pineapple	from 3
Punchy Cucumber, yuzu & rosemary or blood orange, bitters and cardamom	3.8
Turner and Hardy Tomato Juices (Bottle)	4
Franklin & Sons Natural Indian Tonic Water	2.8
London Essence Tonic and assorted flavours	3.5
London Essence Soda's and Ginger Beer	3.5
Hildon Spring Water 300ml bottle (still/sparkling)	2.5
75cl bottle (still/sparkling)	4
REaL Kombucha Royal Flush or Dry Dragon	4.65
Cawston Press Sparkling Flavours	3.25
Coke / Diet Coke	3.5
Pip Organic Carton (childrens)	2.5

THE BOAT HOUSE CAFÉ

SWANWICK MARINA



DOWNLOAD OUR IDEAL COLLECTION APP FOR CONTACTLESS ORDERING

HOT DRINKS

COFFEE

Our coffee beans are not just sourced by Mozzo, they're roasted by them in Southampton too. Ensuring the best in quality and freshness.

Espresso	2.5	Café Latte	2.8
Americano	2.5	Mocha	3
Flat White	2.8	Irish Coffee	4.95
Macchiato	2.5	...	
Cappuccino	2.8	Hot Chocolate	3

TEA

Birchall award winning British Tea Producers. A family tradition since 1872.

English Breakfast	2.5	Camomile	2.5
Earl Grey	2.5	Peppermint	2.5
Lemongrass & Ginger	2.5	Great Rift Decaf	2.5
Green Tea	2.5	Red Berry & Flower	2.5