

THE BOAT HOUSE CAFÉ MENU

A U T U M N 2 0 2 3

BREAKFAST

9 – 11.30 AM

Toast and preserves VG/GFO 4.5
Granary, white or sourdough

Two free range eggs on toast V/GFO 6
Fried, poached or scrambled

Maple bacon or Old Charlie sausage bap 6.5

The Boat House Full English 12.5
Smiths Old Charlie sausage, maple-cured
bacon, mushroom, roast tomato, hash browns,
fried egg, sourdough
(Add black pudding 2 or baked beans 1)

**The Boat House veggie
breakfast V/VGO/GFO** 12.5
Spiced sweet potato, crushed avocado,
halloumi, mushroom, roast tomato, hash
browns, fried egg, sourdough

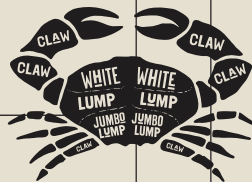
BRUNCH

9 AM – 4 PM

Smashed avocado on sourdough V 9.5
Poached egg, chilli flakes, pea shoots

Huevos rancheros V 11.5
Refried beans, rancheros sauce, fried eggs,
feta, tomato salsa

Sweet potato hash VG/GF 11
Chickpeas, piccolo peppers, spinach
(Add fried egg 1.5)



PIZZA

12 PM - CLOSE

Vegan chicken tikka VG 15.5
Piccolo peppers, red onions, coriander
and mint yogurt

Puttanesca 16
Anchovies, crispy capers, Provence
olives, chilli flakes

Margherita V/VGO 14
Isle of Wight cherry tomatoes, basil

Chicken and chorizo 14.5
Peppers, red onions

SIDES

12 PM - CLOSE

House-seasoned fries GF 4

Chunky chips GF 4

Boat House slaw V/GF 4
Sweet chilli, hoisin and soy glaze

Alresford watercress VG/GF 4
Isle of Wight cherry tomatoes, balsamic glaze



SANDWICHES

12 PM – 4 PM

Fish finger GFO 9.5
Tartare sauce, little gem

Vegan chicken tikka sub roll VG 9.5
Cumin roasted veg, mint and coriander yogurt,
crispy onions

Clayton's egg mayonnaise V/GFO 7
Alresford watercress

Steak sandwich GFO 14.5
Chimichurri, bacon jam, rocket

SMALL PLATES

12 PM – CLOSE

Halloumi fries V/GF 8
Tomato and harissa salsa, balsamic glaze

Hoisin jackfruit bao buns VG 10
Spring onions, micro coriander

Salt and pepper squid GF 12
Crispy capers, Tracklements chilli jam

Piri piri chicken wings GF 10
Coriander and mint yogurt

Garlic and rosemary baked camembert V/GFO 17.5
Red onion marmalade, sourdough



BOWLS

12 PM - CLOSE

Crispy chicken slaw GF/N 16
Hoisin, sweet chilli and soy glaze, candied cashews,
mango, toasted sesame, micro coriander

LARGE PLATES

12 PM – CLOSE

Beer battered fish and chips GF 17
Crushed peas, tartare sauce, lemon

Chicken schnitzel GF 16.5
Summer slaw, herb-seasoned fries, garlic and
herb butter

8oz minute steak GF 24
Alresford watercress, garlic and herb butter,
herb-seasoned fries

Boat House beef burger 15
Little gem, bacon jam, house-seasoned fries
(Add Dorset cheddar 1 or treacle cured bacon 2)

Moving Mountain burger VG 15
Spicy tomato chutney, little gem, house-seasoned fries

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal.

V - VEGETARIAN | VG - VEGAN,

GF - GLUTEN FREE | N - CONTAINS NUTS

Please note that most of our dishes can be made

GLUTEN FREE, just ask your server.



WHITE

	175ml Glass	375ml Carafe	Bottle
Petit Papillon Grenache Blanc - Languedoc, France	6.50	14	28
Nyala Sauvignon Blanc - Paarl, South Africa	6.75	14.50	29
Citta dei Ponti Pinot Grigio - Veneto, Italy	6.75	15	30
Bodegas Verde Macabeo Blanco - Carinena, Spain			32
Journeys End The Haystack Chardonnay (Vegan) - Stellenbosch, South Africa	8.50	19	38
Gerard Bertrand Heritage Picpoul de Pinet - Languedoc, France			40
Spy Valley Sauvignon Blanc - Marlborough, New Zealand	9.50	22	44
Domingo Martin Albarino 2020 - Galicia, Spain			48
Ortion et Fils Sancerre 2020 - Loire, France			55
Chablis Le Finage La Chablisienne - Burgundy, France			60

BUBBLES

	125ml Glass	Bottle
Vaporetto Prosecco NV - Veneto, Italy	7.25	35
Coates & Seely NV - Hampshire, England	12	60
Coates & Seely Rosé NV - Hampshire, England		65
Palmer and Co Brut Reserve NV - Champagne, France		70



NON-ALCOHOL WINES

	175ml Glass	20cl Bottle	375ml Carafe	Bottle
Ara Zero Sauvignon Blanc - Marlborough, New Zealand	7.20		15.50	31
Wildlife Botanicals Nude - Cornwall, England	10.50		32.50	
Wildlife Botanicals Blush - Cornwall, England	10.50			

HOUSE SERVES

The Boat House G&T 9	Bloody Mary 9
The classic G&T, Sapling gin poured with Double Dutch Indian tonic garnished with rosemary and orange twist	Sapling vodka poured with Turner & Hardy Feisty tomato juice, celery and season to taste
Rhubarb and Cranberry G&T 10	Vodka Cooler 9
Slingsby rhubarb gin poured with Double Dutch cranberry and ginger garnished with fresh mint and lime	Sapling vodka poured with Double Dutch pomegranate and basil served with fresh basil and strawberry
Sainte Marie G&T 11	Classic Aperol Spritz 9
Salcombe Rose Sainte Marie gin poured with Double Dutch skinny tonic served with thyme, strawberry and lemon twist finished with sea mist	A classic blend of Aperol, prosecco and soda garnished with orange
Summer Cup 8	Rosé Spritz 9
Traditionally English with Plymouth Fruit Cup, lemonade, fresh mint, strawberries, orange, cucumber	Starlino Rosé Aperitivo, prosecco and soda garnish with grapefruit
	Campari Spritz 9
	Campari, prosecco, soda, orange

WINE

RED



	175ml Glass	375ml Carafe	Bottle
Petit Papillon Grenache Rouge - Languedoc, France	6.50	14	28
Valdivieso Merlot - Lontue, Chile	6.75	16	32
Fico Grande Sangiovese di Romagna Poderi dal Nespoli - Emilia Romagna, Italy			33
Oscuro Mendoza Malbec - Mendoza, Argentina	8	19	38
Tomas Cusine Vilosell - Catalunya, Spain			40
Damana 5 Tinto Ribera Del Duro - Ribera Del Duero, Spain	9	20	40
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie - Languedoc, France	9.50	22.50	43
Valpolicella Classico Nicolis 2019 - Veneto, Italy			44
Dinastia Vivanco Rioja Crianza - Rioja, Spain			45
St Cosme Cotes du Rhone Rouge 2020 - Rhone Valley, France			45
Journeys End The Pastors Blend Merlot Cabernet - Stellenbosch, South Africa			46



ROSÉ

	175ml Glass	375ml Carafe	Bottle
Petit Papillon Grenache Rosé - Languedoc, France	6.50	14	28
Gerard Bertrand Hampton Water Rosé 2021 - Languedoc, France	9.50	22.50	45
Mirabeau Azure - Provence, France			50
Mirabeau Pure (Magnum) - Provence, France			90

DESSERT WINE & PORT

	100ml Glass	Bottle
Warre's Warrior Reserve NV - Douro, Portugal	8	50
Alvear Pedro Ximenez - Andalucia, Spain	9.50	42
Quinta Da Valloda 10yr Old Tawny Port - Douro, Portugal	10	65

DRAUGHT & BOTTLES

Please ask your server for our selection of draught

Menabrea Amber/Blonde 5.25	Estrella Galicia 0.0% 4
Curious Brew 5.40	Orchard Pig Reveller 7
Estrella Galicia 5.25	Wignac Cider Natural 6
Modelo Especial 5.75	The Dandy Hare
Daura Damm Gluten Free 5.50	Wignac Cider Rose 6
	The Fox

SOFT

Coca Cola/Diet/Zero 4	Eager Juices 3
Appletiser 4	Cranberry, Pineapple, Apple or Orange
Double Dutch	Fentimans 4.50
Tonic Water Skinny 3	Victorian Lemonade, Dandelion
Tonic Water Indian 3.25	and Burdock, Lightly Sparkling
Tonic Water Cucumber and Watermelon 3.20	Elderflower or Ginger Beer
Ginger Ale 3.25	REaL Kombucha Royal Flush 6
Cranberry and Ginger 3.25	Non-alcoholic alternative to prosecco
Pomegranite and Basil 3.25	REaL Kombucha Smoke House 6
	Non-alcoholic alternative to cider