



## Prix Fixe Menu

Two courses £18 | Three courses £24

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### STARTERS

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Crispy chermoula sardines (gf)  
Tartare, lemon

Smoked ham hock croquettes (gf)  
Bramley apple sauce

Boat House prawn cocktail (gf)  
Gochujang mayo, little gem, Isle of Wight  
cherry tomatoes

Sweet potato and feta arancini (vg/gf)  
Isle of Wight black garlic aioli, coriander

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### MAINS

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Nduja baked seabass (gf)  
Chickpeas, samphire, chimichurri

4oz onglet steak (gf)  
Old Winchester and truffle butter, tobacco  
onions, herb-seasoned fries

Seafood cataplana (gfo)  
Prawns, green lip mussels, squid,  
white fish, crusty bread

Vegan Tom Kha (vg/gf)  
Chestnut mushrooms, water chestnuts,  
bamboo shoots, chillies, coconut, coriander,  
rice noodles, lotus root crisps

Chicken schnitzel (gf)  
Garlic and herb butter, chermoula slaw, fries

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### DESSERTS

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Blood orange tart (v)  
Mascarpone, freeze dried  
raspberries

Vegan sticky toffee  
pudding (vg/gf)  
Toffee sauce, vegan salted  
caramel ice cream

Caroline Dairy's  
ice creams and sorbets  
Two scoops

v - vegetarian | vg - vegan | gf - gluten free | gfo - gluten free option | df - dairy free | mp - market price | n - nuts

FOOD ALLERGIES & INTOLERANCES - PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL. MOST OF OUR DISHES ARE AVAILABLE GLUTEN FREE, PLEASE ASK YOUR SERVER | AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 8 OR MORE