



WHILE YOU WAIT

Crusty bread, seaweed butter, pomegranate molasses, Provence olives (v)

STARTERS

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

Crispy chermoula sardines (gf)
Tartare, lemon

Shetland scallops of the day
Ask your server for today's scallops

Baja fish tacos
Chipotle mayo, guacamole, pink pickled slaw,
spring onions, micro coriander

Isle of Wight tomatoes and
burrata tartlet (v/gf)
Cauliflower, rocket pesto, Old Winchester

Potted ChalkStream® trout paté
Toasted sourdough

Chimichurri marinated octopus
Wilted pak choi

'KFC', Kerala fried chicken (gf)
Coriander and mint chutney, fried curry leaves

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

PLATTER

Selsey dressed crab platter
Charred lemon, samphire, rocket, cherry tomatoes, fries

Baked Camembert (V)
Rosemary and garlic studded baked Camembert,
tomato chutney, grilled sourdough

Boat House Platter for One (gfo)
Half lobster, two crevettes, two green lip mussels,
cockles, chimichurri octopus, soy and mirin cured
ChalkStream® trout, nduja mayo, samphire, lemon,
crusty bread, seaweed butter

Boat House Platter for Two (gfo)
Whole lobster, four crevettes, four green lip mussels,
cockles, chimichurri octopus, soy and mirin cured
ChalkStream® trout, smoked trout paté, nduja mayo,
samphire, lemon, crusty bread, seaweed butter

BREADS

All served with chermoula slaw and herb-seasoned fries

Lobster and prawn roll
Nduja mayo, shredded gem, pickled
beetroot

Moroccan quinoa coated
cauliflower roll (vg)
Shredded gem, lemon aioli,
crispy onions

Chimichurri steak
sourdough sandwich
Red onion marmalade, Dorset Red
cheddar

Boat House burger
Treacle cured bacon, Monterey Jack
cheese, tomato chutney, little gem

BOWLS

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

Asian style slaw (gf)
Soy, sweet chilli and hoisin dressing, mango, black
and white sesame, candied cashews, coriander
Add *crispy glazed chicken xx*, *smoked ChalkStream®
trout xx* or *falafels xx*

Boat House Mussels (gf)
Herb-seasoned fries, sourdough. *Choose from:*

Classic mariniere
Tomato, peppers and chorizo
Cider and braised leeks

Selsey crab and prawn linguine
White wine cream sauce, Isle of Wight cherry tomatoes

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

MAINS

Nduja-baked bass (gf)
Crispy mussels, chickpeas, samphire, chimichurri

Grilled lobster (gf)
Garlic and herb butter, chermoula slaw, fries

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

8oz onglet steak (gf)
Old Winchester and truffle butter, tobacco
onions, herb-seasoned fries
Add *whole grilled tiger prawns xx* each

Fish and chips (gf)
Tartare sauce, crushed peas, lemon

'Vegan fish and chips' (vg/gf)
Tartare sauce, crushed peas, lemon
Add *Kunal's fish shop curry sauce xx*

Butchers cut MP
Locally sourced meat from Smith's Butchers
Ask your server for today's selection

Catch of the day MP
Sourced from local day boats from
West Sussex and Hampshire waters

SIDES

Herb-seasoned fries (gf)

Kunal's fish shop curry sauce (gf)

Asian style slaw (gf)

Buttered tenderstem broccoli (gf)

Tobacco onions (gf)

Rocket and Isle of Wight tomato salad (gf)

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

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