

# THE BOAT HOUSE CAFÉ MENU

SUMMER 2023



## BREAKFAST

9 - 11.30 AM

<b>Toast and preserves VG/GFO</b>	<b>4.5</b>
Granary, white or sourdough	
<b>Two free range eggs on toast V/GFO</b>	<b>6</b>
Fried, poached or scrambled	
<b>Maple bacon or Old Charlie sausage bap</b>	<b>6.5</b>
<b>The Boat House Full English</b>	<b>12.5</b>
Smiths Old Charlie sausage, maple-cured bacon, mushroom, roast tomato, hash browns, fried egg, sourdough <i>(Add black pudding 2 or baked beans 1)</i>	
<b>The Boat House veggie breakfast V/VGO/GFO</b>	<b>12.5</b>
Spiced sweet potato, crushed avocado, halloumi, mushroom, roast tomato, hash browns, fried egg, sourdough	

## BRUNCH

9 AM - 4 PM

<b>Smashed avocado on sourdough V</b>	<b>9.5</b>
Poached egg, chilli flakes, pea shoots	
<b>Bloody Mary smoked beans V</b>	<b>7.5</b>
Sourdough	
<b>Huevos rancheros V</b>	<b>11.5</b>
Refried beans, rancheros sauce, fried eggs, feta, tomato salsa	
<b>ChalkStream® smoked trout GFO</b>	<b>11</b>
Scrambled eggs, sourdough	
<b>Bubble and squeak GF</b>	<b>7.5</b>
Treacle-cured streaky bacon, fried egg	
<b>Sweet potato hash VG/GF</b>	<b>11</b>
Chickpeas, piccolo peppers, spinach <i>(Add fried egg 1.5)</i>	
<b>Eggs Royale GFO</b>	<b>12</b>
ChalkStream® smoked trout, poached eggs, hollandaise	
<b>Eggs Benedict GFO</b>	<b>10</b>
Ham hock, poached eggs, hollandaise	
<b>Eggs Florentine V/GFO</b>	<b>8.5</b>
Wilted spinach, poached eggs, hollandaise	

## SIDES

12 PM - CLOSE

<b>House-seasoned fries GF</b>	<b>4</b>
<b>Chunky chips GF</b>	<b>4</b>
<b>Boat House slaw V/GF</b>	<b>4</b>
sweet chilli, hoisin and soy glaze	
<b>Alresford watercress VG/GF</b>	<b>4</b>
Isle of Wight cherry tomatoes, balsamic glaze	

## SANDWICHES

12 PM - 4 PM

<b>Fish finger GFO</b>	<b>9.5</b>	<b>Clayton's egg mayonnaise V/GFO</b>	<b>7</b>
Tartare sauce, little gem		Alresford watercress	
<b>ChalkStream® cold smoked trout GFO</b>	<b>11</b>	<b>Steak sandwich GFO</b>	<b>14.5</b>
Horseradish crème fraiche, pickled cucumber		Chimichurri, bacon jam, rocket	
<b>Vegan chicken tikka sub roll VG</b>	<b>9.5</b>	<b>Slow braised lamb and feta wrap</b>	<b>11</b>
Cumin roasted veg, mint and coriander yogurt, crispy onions		Harissa slaw, rocket	

## BOWLS

12 PM - CLOSE

<b>ChalkStream® cold smoked trout poke bowl GF</b>	<b>15.5</b>
Edamame beans, mango, pink slaw, jasmine rice	
<b>Crispy chicken slaw GF/N</b>	<b>16</b>
Hoisin, sweet chilli and soy glaze, candied cashews, mango, toasted sesame, micro coriander	
<b>Vegan chicken Caesar VG</b>	<b>15</b>
Vegan Prosciutto cheese, sourdough croutons	

## SMALL PLATES

12 PM - CLOSE

<b>Mezze for one VG</b>	<b>12</b>	<b>Lemon and truffle arancini VG/GF</b>	<b>7</b>
Provence olives, houmous, piccolo peppers, artichokes, vegan creamed feta, sourdough flatbread		Isle of Wight black garlic aioli	
<b>Halloumi fries V/GF</b>	<b>8</b>	<b>ChalkStream® smoked trout paté GFO</b>	<b>11</b>
Tomato and harissa salsa, balsamic glaze		Sourdough	
<b>Hoisin jackfruit bao buns VG</b>	<b>10</b>	<b>Salt and pepper squid GF</b>	<b>12</b>
Spring onions, micro coriander		Crispy capers, Tracklements chilli jam	
<b>Ham hock and smoked applewood croquettes GF</b>	<b>8</b>	<b>Piri piri chicken wings GF</b>	<b>10</b>
Tracklements piccalilli		Coriander and mint yogurt	
		<b>Garlic and rosemary baked camembert V/GFO</b>	<b>17.5</b>
		Red onion marmalade, sourdough	

## LARGE PLATES

12 PM - CLOSE

<b>Sea bream fillet</b>	<b>19.5</b>
Puttanesca pappardelle, anchovies, Provence olives, crispy capers, chilli flakes	
<b>Moules frites</b>	<b>17</b>
Grilled sourdough. <i>Ask your server for today's sauce.</i>	
<b>Beer battered fish and chips GF</b>	<b>17</b>
Crushed peas, tartare sauce, lemon	
<b>Chicken schnitzel GF</b>	<b>£16.5</b>
Summer slaw, herb-seasoned fries, garlic and herb butter	
<b>8oz minute steak GF</b>	<b>24</b>
Alresford watercress, garlic and herb butter, herb-seasoned fries	
<b>Boat House beef burger</b>	<b>15</b>
Little gem, bacon jam, house-seasoned fries <i>(Add Dorset cheddar 1 or treacle cured bacon 2)</i>	
<b>Moving Mountain burger VG</b>	<b>15</b>
Spicy tomato chutney, little gem, house-seasoned fries	



## PIZZA

12 PM - CLOSE

<b>Vegan chicken tikka VG</b>	<b>15.5</b>
Piccolo peppers, red onions, coriander and mint yogurt	
<b>Moroccan spiced pulled lamb</b>	<b>16</b>
Jalapeño, mint and coriander yoghurt, crispy onions	
<b>Puttanesca</b>	<b>16</b>
Anchovies, crispy capers, Provence olives, chilli flakes	
<b>Margherita V/VGO</b>	<b>14</b>
Isle of Wight cherry tomatoes, basil	
<b>Chicken and chorizo</b>	<b>14.5</b>
Peppers, red onions	

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.

# WINE



## WHITE

	175ml Glass	375ml Carafe	Bottle
<b>Petit Papillon Grenache Blanc</b> - Languedoc, France	6	13	26
<b>Nyala Sauvignon Blanc</b> - Paarl, South Africa	6.10	13.25	26.50
<b>Citta dei Ponti Pinot Grigio</b> - Veneto, Italy	6.30	13.75	28
<b>Bodegas Verde Macabeo Blanco</b> - Carinena, Spain	6.75	14.50	30
<b>Journeys End The Haystack Chardonnay</b> (Vegan) Stellenbosch, South Africa			35
<b>Gerard Bertrand Heritage Picpoul de Pinet</b> - Languedoc, France			37
<b>Spy Valley Sauvignon Blanc</b> - Marlborough, New Zealand			39
<b>Domingo Martin Albarino 2020</b> - Galicia, Spain			39
<b>Chablis Le Finage La Chablisienne</b> - Burgundy, France			48
<b>Sancerre Blanc Domaine de la Chezatte 2021</b> - Loire, France			50
<i>Great with fish - try one of these unique whites...</i>			
<b>Albourne Estate Sandstone Ridge Chardonnay</b> Sussex England	9	19	40
<b>Jean Biecher, Moshi Moshi</b> - Alsace France			30
<b>Tomas Cusine Auzells</b> - Catalunya, Spain			35
<b>Rouvalis Assyrtiko</b> - Selinous Agion, Greece			38
<b>Springfield Estate Miss Lucy White Blend</b> - Robertson, South Africa			40



## BUBBLES

	125ml Glass	Bottle
<b>Vaporetto Prosecco NV</b> - Veneto, Italy	7	33
<b>Albourne Estate Multivintage</b> - Sussex England	9	50
<b>Chandon Garden Spritz</b> - Mendoza, Argentina	11	45
<b>Coates &amp; Seely Rosé NV</b> - Hampshire, England		60
<b>Palmer and Co Brut Reserve NV</b> - Champagne, France		65

## NON-ALCOHOL WINES

	20cl Bottle	Bottle
<b>Wildlife Botanicals Blush</b> - Cornwall England	9	
<b>Wildlife Botanicals Nude</b> - Cornwall England	9	31
<b>Ara Zero Sauvignon Blanc</b> - Marlborough, New Zealand		29

## HOUSE SERVES

<b>The Boat House G&amp;T</b> 9	<b>Bloody Mary</b> 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
<b>Rhubarb and Cranberry G&amp;T</b> 10	<b>Vodka Cooler</b> 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
<b>Sainte Marie G&amp;T</b> 11	<b>Classic Aperol Spritz</b> 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
<b>Summer Cup</b> 8	<b>Rosé Spritz</b> 9
Traditionally English with Plymouth Fruit Cup, lemonade, fresh mint, strawberries, orange, cucumber	Starlino Rosé Aperitivo, prosecco and soda garnish with grapefruit
	<b>Campari Spritz</b> 9
	Campari, prosecco, soda, orange



## RED

	175ml Glass	375ml Carafe	Bottle
<b>Petit Papillon Grenache Rouge</b> Languedoc, France	6	13	26
<b>Valdivieso Merlot</b> Lontue, Chile	6.30	14	28
<b>Bodegas Verde Garnacha Syrah</b> Carinena, Spain	6.50	14.50	30
<b>Oscuro Mendoza Malbec</b> Mendoza, Argentina	7.60	16.25	34
<b>Damana 5 Tinto Ribera Del Duro</b> Ribera Del Duero, Spain	8.50	18	37
<b>Fico Grande Sangiovese</b> Emilia Romagna, Italy			27.50
<b>Dinastia Vivanco Rioja Crianza</b> - Rioja, Spain			39
<b>Valpolicella Classico Nicolis 2019</b> - Veneto, Italy			39
<b>St Cosme Cotes du Rhone Rouge 2020</b> - Rhone Valley, France			40
<b>Journeys End The Pastors Blend Merlot Cabernet</b> Stellenbosch, South Africa			42
<b>Tomas Cusine Vilosell</b> - Catalunya Spain			45



## ROSÉ

	175ml Glass	375ml Carafe	Bottle
<b>Petit Papillon Grenache Rosé</b> - Languedoc, France	6	13	26
<b>Mirabeau Azure</b> - Provence, France	9	19	42
<b>Albourne Estate Sussex Rosé</b> - Sussex England			40
<b>Mirabeau Pure</b> (Magnum) - Provence, France			70

## DESSERT WINE & PORT

	100ml Glass	Half Bottle	Bottle
<b>Warre's Warrior Reserve NV</b> - Douro, Portugal	7.50		50
<b>Quinta Da Valloda 10yr Old Tawny Port</b> Douro, Portugal	8.75		65
<b>Alvear Pedro Ximenez</b> - Andalucia, Spain	9.50	40	

## DRAUGHT & BOTTLES

Please ask your server for our selection of draught

<b>Menabrea Amber/Blonde</b> 4.85	<b>Estrella Galicia 0.0%</b> 3.50
<b>Curious Brew</b> 5	<b>Orchard Pig Reveller</b> 6.90
<b>Estrella Galicia</b> 4.85	<b>Wignac Cider Natural</b> 5.75
<b>Modelo Especial</b> 5.40	The Dandy Hare
<b>Daura Damm Gluten Free</b> 4.50	<b>Wignac Cider Rose</b> 5.75
	The Fox
<b>SOFT</b>	
<b>Coca Cola/Diet/Zero</b> 3.95	<b>Eager Juices</b> 3
<b>Appletiser</b> 3.95	Cranberry, Pineapple, Apple or Orange
<b>Double Dutch</b> 3	<b>Fentimans</b> 4.25
Tonic Water Indian or Skinny	Victorian Lemonade, Dandelion and Burdock, Lightly Sparkling Elderflower or Ginger Beer
Tonic Water Cucumber and Watermelon 3.20	<b>REaL Kombucha Royal Flush</b> 5.50
Ginger Ale 3.25	Non-alcoholic alternative to prosecco
Cranberry and Ginger 3.25	<b>REaL Kombucha Smoke House</b> 5.50
Pomegranite and Basil 3.25	Non-alcoholic alternative to cider