



appetisers

- mediterranean olives** gf 3.50
- smoked almonds** 2.00
- rustic bread board** 3.50
with balsamic vinaigrette
- roasted broad beans** 2.00
coated in spicy batter

champagne flutes

- louise dornier** 6.50
- bellini** 7.50
champagne with a splash of peach puree
- kir royale** 7.50
champagne with a splash of crème de cassis
- tesstarossa** 7.50
champagne with a splash of raspberry puree

starters

- cornish scallops** 🌟 6.95
pan seared with pea puree and crispy pancetta gf
- glazed goats cheese** 🌿 🌟 6.95
on a portabello mushroom with basil pesto, beetroot and pinenuts v gf
- homemade fishcakes** 🌿 🍷 6.95
smoked haddock muddled with fresh chilli, coriander and spring onion served with sweet chilli sauce and a rocket garnish
*may contain bones
- loch fyne classic smoked salmon** 🌿 🍷 7.95
thinly sliced with capers, cream cheese and rustic bread gf
- charcuterie selection** 🌿 🍷 8.95
a selection of Italian salamis and meats served with sunblush tomatoes, olives, balsamic pickled onion and cornichon gf
- vegetable platter** 🌿 🍷 🌟 8.50
stuffed peppers, sunblush tomatoes with feta, cornichon, artichoke, mixed marinated vegetables and balsamic pickled onion v gf
- homemade smoked mackerel terrine** 🌿 6.50
served on grilled focaccia with a tomato and herb salsa
- crispy squid** 🌿 🍷 6.50
served with sweet chilli sauce
- homemade soup** 5.50
served with rustic bread

mains

- boat burger** 🌿 🍷 10.95
homemade beef burger topped with melted cheddar and crispy bacon served with coleslaw and fries
add mushroom 1.00
add tobacco onions 1.00
- sweet potato salad** 9.95
warm baked sweet potato, prosciutto ham and rocket, topped with parmesan shavings and balsamic vinaigrette gf
- chicken milanese** 🌿 🍷 12.95
rosemary and garlic breaded chicken on a chunky vegetable ratatouille
- chilli nachos** 🌿 🍷 7.50
crispy tortilla chips topped with melted cheddar and jalapeños served with sour cream and guacamole
tomato salsa v 7.50
spicy beef chilli 10.50
- aubergine tian** 🌿 🍷 9.95
layered vegetables topped with mozzarella, finished with napoli sauce & balsamic syrup v gf
- chicken caesar salad** 🌿 🍷 10.95
chargrilled chicken, baby gem, crispy bacon, sunblush tomatoes, croutons, parmesan shavings and caesar dressing gf
- spaghetti bolognese** 🌿 🍷 9.95
traditional ragu of beef, herbs and pancetta, topped with parmesan shavings and fresh rocket
- roast lamb** 🍷 13.95
lamb rump with dauphinoise potatoes, green beans and a rosemary and red wine jus
- chargrilled steak** 🌿 ⚡
served with roasted tomato, grilled portobello mushroom and asparagus with cognac and peppercorn sauce or bearnaise sauce, served with chips or wholegrain mustard mash
8oz sirloin 17.50
14oz t-bone 23.95

fish

all of our fish dishes may contain bones

- isle of wight chargrilled lobster** 🌿 🍷
freshly caught lobster with garlic butter, mixed salad with fries or roasted new potatoes gf
half 14.95
whole 25.95
- sea bass** 🌿 🍷 14.95
locally caught whole chargrilled sea bass served with roasted new potatoes, asparagus, cherry tomatoes and a lemon olive oil drizzle gf
- breaded fish and chips** 🌿 🍷 11.95
scottish cod and chips served with tartare sauce and minted mushy peas
- fish pie** 🌿 🍷 12.95
smoked haddock, cod, salmon, peas and leeks in a white wine and cream sauce topped with mash, cheese and crevette
- moules frites** 🌿 🍷 16.95
shetland mussels served in a garlic, white wine and cream sauce with fries
- seared tuna steak** 🌿 🍷 🌟 13.95
sustainably caught sri lankan tuna served sashimi style in sesame crust with an asian salad, soy sauce and wasabi gf
*this dish is served cold
- homemade fish stew** 🌿 🍷 11.50
selection of fresh fish, shell fish and potatoes cooked in a tomato and saffron stew, served with aioli topped croutons

sides

- roasted new potatoes** 3.50
with rosemary and sea salt
- grilled asparagus** 3.95
with rocket and parmesan
- spinach with pinenuts** 3.75
- grilled garlic ciabatta** 3.95
- tomato and red onion salad** 3.50
- mix salad** 4.00
- tobacco onions** 3.00
- sweet potato fries** 3.50
- fries** 3.00
- chips** 3.00



see our boards for today's specials

at the boathouse, we believe in sourcing sustainable local fresh foods. our seafood is sourced locally where possible and we try to stay clear of trawlers. however, due to poor weather or supply difficulties some origins of our seafood will vary. we are always looking to be as economically responsible as possible by supporting local fishermen. all our dishes have been carefully selected and prepared and most cannot be changed. everything is cooked fresh so make take longer during busy periods. due to the presence of nuts within our kitchen, we cannot guarantee the absence of nuts in any of our dishes. if you have an allergy please make your server aware at the start of your meal. 10% service charge is added onto all tables of 10 and over.

pizza thin crust pizza baked in our clay oven with homemade napoli sauce and mozzarella, one size.

margherita tomato, mozzarella, fresh basil v	8.00	pizza caprino goats cheese, red onion marmalade, asparagus v	9.50	hula hula fresh pineapple, gammon ham and a fried egg	9.50
pizza luciano mozzarella, chorizo, mushroom, spring onion, fresh chilli, stilton and tomato	10.00	pizza fire spicy meatballs, chorizo, fresh chilli, mix peppers and onions	10.00	pizza dallas napoli sauce mixed with bbq sauce, chargrilled chicken, jalepenos, white onions and sweetcorn	10.00
pizza tricoloure buffalo mozzarella, cherry tomato, green pesto, rocket and parmesan shavings v	9.50	the duck shredded duck, hoisin, spring onion, coriander and cucumber	10.50	pizza pescara anchovies, asparagus, chorizo and rosemary	9.50
pizza london chicken, bacon, chorizo and onion	10.00	pizza bangkok thai green chicken, coriander, coconut cream, sweet chilli, french beans and bamboo shoots	10.00	calzone folded with chicken, brie, tomato, mixed peppers and mushrooms	10.00
				Extra Meat 1.50	Extra Veg 1.00

light option
swap the middle of your pizza for a rocket salad with sun dried tomato and parmesan shavings

baguettes served from 12 till 6 available on white or granary

roast vegetables with mozzarella and basil pesto	5.50	smoked bacon with brie and cranberry	5.75	grilled chicken with chorizo and mozzarella	5.75	smoked salmon with cucumber and cream cheese	6.25	proscuitto ham with smoked applewood cheese, tomato and basil	5.75
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wines 175ml/250ml/bottle

house white italy. 3.90/5.00/14.50	the gourmet chardonnay australia. 4.10/5.40/15.50	flagstone word of mouth viognier south africa. bottle 20.95	sancerre les collinettes j melot france. bottle 23.95
mirabello pinot grigio italy. 4.10/5.40/15.50	beach house sauvignon blanc south africa. 4.40/5.80/16.50	drylands sauvignon blanc marlborough, new zealand bottle 24.95	fos blanco chilli. bottle 29.95
mirabello pinot grigio rose italy. 4.10/5.40/15.50	robert skalli merlot rose provence france. 4.30/5.60/16.50	domaine de la vielle tour cotes de provence france. bottle 25.95	il prosecco sparkling rose italy. bottle 22.00
house red italy. 3.90/5.00/14.50	callia reservado malbec france. bottle 20.95	yealands pinot nior marlborough, new zealand bottle 24.95	fos rioja crianza chilli. bottle 20.95
montecello merlot italy. 4.30/5.80/15.95	the gourmet shiraz australia. bottle 18.50	beaujolais villages france. bottle 21.95	fos rioja reserva chilli. bottle 29.95
beach house shiraz viognier south africa. 4.40/5.90/16.95			

wine key

- juicy and fruity
- dry and delicate
- aromatic and herbaceous
- dry and classy
- pink and fruity
- medium and juicy
- spicy and warming
- light and delicate
- full and intense

champagne

louis dornier glass 7.00/bottle 35.00	piper heidsieck bottle 42.00	lanson black label bottle 45.00	veuve cliquot bottle 49.00	perrier jouët belle epoque bottle 150.00
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beers and cider a full range of spirits and cocktails are also available.

draft san miguel 2.50/4.20 heineken 2.50/4.20 amstel 2.50/4.20 aspall cyder 2.50/4.20 guinness 4.20	bottles peroni 3.60 modelo 3.60 estrella damm 3.60 becks low alcohol 3.50	london pride 4.80 ringwood 49er 4.80 rekorderlig apple cider 4.60 rekorderlig pear cider 4.60	rekorderlig wild berry cider 4.60 crabbies alcoholic ginger beer 4.60	craft beer 3.90 carefully selected european beer. please ask your server estrella damm inedit 75cl 10.95 identit is the first beer specifically created to accompany food, served chilled with wine glasses and cooler
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softies

pepsi, diet pepsi, lemonade 1.90	juices orange, apple, pineapple, cranberry, grapefruit, tomato 2.40	redbull 3.00	sparkling elderflower 2.75	smoothies 3.00 no added sugar or bad stuff raspberry and blackberry strawberry and banana mango and passionfruit
hildon mineral water still or sparkling 33cl 2.10 75cl 3.10	appletiser 2.75	ginger beer 2.50	feelgood 2.50 no added sugar or bad stuff apple and blueberry orange and mango cranberry and pomegranate	
	orangina 2.75	mixers tonic, slimline tonic, bitter lemon, ginger ale 1.95		

coffee and teas we use the finest illy blend, 100% arabica beans from 9 countries around the world blended for perfection.

americano 1.90/2.40	flat white 2.30	hot chocolate 2.30	teas 1.90
cappuccino 2.00/2.50	cafe mocha 2.50	luxury hot chocolate 2.75 with marshmallows, cream and flake	english breakfast, earl grey, green tea, camomile, peppermint, lemon and ginger, mixed berry, chai, rooibos
espresso 1.75/2.20	jimmy's iced coffee 2.30	cheeky hot chocolate 4.50 with rum or cointreau	
cafe latté 2.30	baileys latte 4.50		
add hazelnut, caramel syrup or extra shot 50p	liqueur coffee 5.50		

