

BOATHOUSE FOOD

GF = gluten free V = vegetarian VE = vegan
GFO = gluten free option available VEO = vegan option available



NIBBLES

- Olives **GF V VE** 4.50 Sicilian green olives
Rustic Bread Board **GFO V VE** 7.50 Olive oil, balsamic
Crispy Fava Beans **GF V VE** 4.00 Cajun salt
Sweet & Salted Nuts **GF V** 4.50 Dry roasted, spices, herbs

STARTERS

- Cajun Calamari 9.50 Lightly coated, aioli, lemon
Homemade Fishcake 9.50 Asparagus spears, lemon & herb hollandaise
Gambas Pil Pil **GFO** 9.50 Sizzling tiger prawns, chorizo, garlic, chilli, crusty bread
Argentinian Tiger Prawns **GF** 12.50 Garlic butter, lemon garnish
Arancini **V** 8.00 Please ask your server for our current flavour
Vegetable Spring Rolls **V** 8.00 Homemade, chilli sauce
Satay Chicken Wings **GF** 8.00 Coriander, chilli

SHARERS

- Meze Sharing Platter **GFO V VE** 18.00 Falafel, dolmades, hummus, green olives, artichoke, baba ganoush, confit garlic, crusty bread, chilli jam
Thai Sharing Platter 20.00 Satay chicken wings, sticky ribs, fish cakes, spring rolls, sweet chilli
Seafood Platter 24.00 Calamari, gambas, smoked salmon mousse, fishcake, sun-blushed tomato bread, aioli
Baked Camembert **GFO, V** 12.75 Apple chutney, confit garlic, crusty bread
Garlic & Cheese Flatbread **GFO V** 9.50

MAINS

- Local Lobster **GFO** Market price Garlic butter, lemon garnish, fries, salad
Chicken Skewer 20.00 Chargrilled soufaki chicken, halloumi, tzatziki, mediterranean couscous & chickpea salad
Dressed Crab Market price Caramelised onion & sun-blushed tomato salad, rocket, fries, lemon garnish
Moules Marinière **GFO** 18.50 Rape-grown mussels in garlic, white wine & cream sauce, fries
Thai Green Curry **GF V VE** 14.50 Aubergine, baby sweetcorn, French beans, coriander, lime leaves, wild jasmine rice add supreme chicken **GF** + 8.00 or tiger prawns **GF** + 6.00
Battered Atlantic Cod 18.00 Mushy peas, tartar sauce, fries
Baby Back Ribs **GFO** 20.00 Slow cooked BBQ rack of ribs, fries, boathouse slaw
Steak **GFO** 29.00/33.00 Prime cuts of IOW beef, choose from 10oz sirloin or 8oz fillet, dressed rocket, fries add Argentinian prawns **GF** + 10.00 add sauce • peppercorn **GF** or blue cheese **GF V** +3.00
Fillet of Seabass 19.50 Pearl barley risotto, cream, butternut squash, spring onion, parmesan cheese
Prawn Tagliatelle 18.50 Prawns, chorizo, creme fraiche, samphire, parmesan

BURGERS

All of our meat is supplied by Neal's & Son Butchers, purveyors of the best quality local & British, free range meat.
All burgers are served in a brioche bun with a side of fries. **GFO** options with a side of parmentier potatoes (not fries)

- Beef Burger **GFO** 17.50 100% prime beef, cheese, tomato relish, smoked streaky bacon, rocket
Katsu Chicken Burger 16.50 Panko chicken, katsu sauce, rocket
Plant Burger **GFO V VEO** 16.00 Sweet potato falafel burger, caramelised red onion, hummus, rocket

PIZZA

- Margherita **GFO V VEO** 11.50 Mozzarella, tomato, basil
Caprino **GFO V VEO** 13.00 Goat's cheese, red onion marmalade, asparagus
Genovese **GFO** 13.50 Cotto ham, Genovese pesto, buffalo mozzarella, sun-blushed tomatoes
Duck 13.75 Duck, spring onion, cucumber, hoisin
Carne **GFO** 13.50 BBQ Napoli sauce, pepperoni, chorizo, smoky bacon, chicken
Funghi **GFO V VEO** 13.00 Mushroom, garlic, truffle oil
Romana **GFO** 13.00 Salami, sun-blushed tomatoes, artichokes, rocket
Diavola **GFO** 13.50 Nduja, spicy sausage, peppers, jalapeños, red onion

SALADS

- Caesar **GF** 9.50 Sun-blushed tomato, baby gem lettuce, croutons, Caesar dressing add supreme chicken & smoked streaky bacon +9.00
Super **GF V VE** 14.00 Beetroot, sweet potato, avocado, super seeds add supreme chicken **GF** + 8.00 add sea bass **GF** +10.00, add goat's cheese **GF V** +4.00
Goat's Cheese **GF V** 15.00 Roasted beetroot & sun-blushed tomato, caramelised red onion, cajun hazelnuts

SIDES

- Fries **V VE** 4.50
Aspen Fries 5.75 Truffle oil, parmesan
Summer Greens **GF V VEO** 4.75 Buttered
Sweet Potato Fries **V VE** 4.75
Mini Salad 4.75 Choose from Caesar **GF** or pickled walnut & blue cheese **GF V**
Parmentier Potatoes **GF V VE** 4.50 Lemon, herbs
Halloumi Fries **V** 7.50
Boathouse Slaw **GF V VE** 2.00 Red cabbage, carrots, onion, sultanas
Truffle Crumbed Macaroni Cheese 7.50



Full allergen information available on our website

Our menu descriptions do not list all ingredients or allergens. If you are at all concerned about allergens, please ask any member of staff. All food is freshly prepared, subsequently orders may take longer during busy periods.