

BOATHOUSE FOOD



NIBBLES

Olives **GF V VE** 4.50
Sicilian green olives

Rustic Bread Board **V VE GFO** 5.00
Olive oil, balsamic

Edamame Beans **GF V VE** 5.00
Soy sauce, rock salt, sesame seeds

Zucchini Frites **GF V VEO** 5.00
Crisp courgette frites, lime & mint yogurt

Halloumi **GF V** 7.50
Chilli jam

Smoked Almonds **GF V VE** 4.00

Pork Crackling **GF** 5.00
Apple sauce

SMALL PLATES

Calamari **GF** 10.50
Lightly coated squid, aioli, lemon

Smoked Mackerel Pâté **GFO** 9.50
Focaccia croûte

Wild Mushroom Arancini **V** 9.50
Black garlic aioli

Crispy Pork Belly **GF** 9.50
Roasted fig, apple sauce

Pasta Of The Week **VEO**
Please ask for our current dish
Starter & Main size available

Pan Fried Scallops **GF** 12.50
Garlic butter, pea purée,
pancetta crumb

Burrata **V GFO** 11.50
Warm chilli & garlic oil, soy,
crispy shallot, sourdough

Gambas Pil Pil **GFO** 9.50
Sizzling tiger prawns,
chorizo, rustic bread

SHARERS

Baked Camembert **V GFO** 13.00
Caramelised onion chutney,
confit garlic, rustic bread

Meze Sharing Platter **V GFO VEO** 18.50
Beetroot falafel, dolmades, hummus,
green olives, sweet pepper drops,
confit garlic, zucchini frites,
flatbread, chilli jam

Thai Sharing Platter 22.00
Tempura king prawns, sticky beef,
satay chicken, spring rolls,
sweet chilli sauce, plum sauce

Garlic & Cheese Flatbread **V GFO** 10.00
add extras -
burrata +4.00
veg +1.00, meat +1.50

Harissa Chicken Skewers 21.00
Chicken & halloumi skewer, tzatziki,
jasmine & wild rice,
Greek salad, flatbread

Battered Atlantic Cod **GF** 19.00
Atlantic cod fillet, peas,
tartar sauce, fries

Luxury Fish Pie **GF** 22.00
Prawn, cod, salmon,
smoked haddock, peas, mash

Moules Marinière **GFO** 21.00
Cornish rope-grown mussels, garlic,
white wine & cream sauce, fries
add side of rustic bread **GFO** +2.50

Thai Red Curry **GF V VE** 14.50
Baby sweetcorn, French beans, peppers,
jasmine & wild rice
add chicken breast **GF** +8.00
add tiger prawns **GF** +8.00
add both **GF** +8.00

Rack Of Lamb (served pink) **GF** 28.00
Creamed mash, chantenay carrot, parsnip,
kale, red wine jus

Baby Back Ribs 20.00
Low & slow BBQ rack of ribs, fries,
Coronation slaw

Chilli & Soy Noodles **V** 14.50
Egg noodles, stir fried vegetables,
beansprouts, coriander, fresh chilli
add tiger prawns +8.00
add pork belly +8.00
add both +8.00

28 Day Dry Aged 10oz Rib-Eye **GFO** 29.00

add sauce - peppercorn **GF** or blue cheese **GF V** or béarnaise +3.00
add buttered scallops 'Surf & Turf' **GF** +10.00

28 Day Dry Aged 8oz Fillet Steak **GFO** 33.00

Prime IOW steak, fries

Fillet Fish Of The Day **GF** Market Price

Please ask for our current dish

BURGERS

Served in a Tennessee brioche bun, side of fries

Boat Burger **GFO** 18.00
100% prime beef, Emmental cheese,
baconnaise, baby gem, beef tomato

Chicken Burger **GFO** 17.50
Buttermilk chicken breast, jerk sauce,
baby gem, beef tomato

Garden Burger **V GFO VEO** 17.00
Homemade vegetable patty, sun blushed tomato
pesto, baby gem, beef tomato

PIZZA

Margherita **V GFO VEO** 12.50
Buffalo mozzarella, tomato

Caprino **V GFO** 13.50
Goat's cheese, asparagus,
caramelised onion

Beef & Blue **GFO** 15.00
Sirloin beef, blue Stilton, wild mushroom,
caramelised onion

Gambero **GFO** 13.00
Tiger prawns, garlic, chilli, rocket

London **GFO** 13.50
Pepperoni, chorizo,
smoky bacon, chicken, BBQ sauce

Duck 14.50
Duck, spring onion,
cucumber, hoisin

Diavola **GFO** 13.50
'Nduja, spicy sausage, sweet pepper drops,
jalapeños, red onion

Tonno **GFO** 13.00
Tuna, black olives,
anchovies, red onion

add extras - burrata +4.00, veg +1.00, meat +1.50

SALADS

Sticky Beef 16.00
Sticky crispy beef sirloin, mooli,
beansprouts, cashew nuts,
hoisin, five spice

Caesar **GF** 10.50
Sun blushed tomato, baby gem,
croutons, Caesar dressing, parmesan
add chicken breast & smoked bacon **GF** +6.50

Super **GF V VE** 14.00
Beetroot, sweet potato, avocado, super seeds
add chicken breast **GF** +8.00
add market fish fillet **GF** +12.00
add feta **GF V** +4.00

Mini 5.00
Choose from
Caesar **GF** or
pickled walnut & blue Stilton **V**

SIDES

Fries **GF V VE** 4.50

Aspen Fries **GF VO** 5.75
Truffle oil, parmesan

Sweet Potato Fries **GF V VE** 5.00

Winter Greens **GF V VEO** 4.50
Seasoned broccoli, kale, peas

Coronation Slaw **GF V VE** 2.00
Curried cabbage, carrot, onion, sultanas

Root Vegetables **GF V VE** 4.50
Parsnip, chantenay carrot, sweet potato, beetroot



Scan QR code for
allergen information

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.

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