

MEET

EAT



DRINK

UNWIND

Brunch

Available 9am - 6pm

Spiced Beef Mince on Toast (GFA) 13
Crispy Egg, Miso Dressing,
Crispy Shallots

Crab Rarebit 14.50
Fennel and Apple Salad, Chilli Lime
Dressing

Crushed Avocado on Toast (N/V/GFA) 11
Poached Eggs, Harissa Dressing, Spiced
Hazelnut Crumb

Boathouse Kedgeree (GF) 13.50
Smoked Haddock, Curried Rice, Soft-Boiled Egg,
Crispy Onions

Slow-Cooked Ham Hock and Potato Rosti (GF) 12.50
Wok-Tossed Vegetables, Poached Egg,
Paprika Hollandaise



Starters, Sharing or Snacks

Available 12 - 6pm

Dorset Oyster (GF) 4 each
Mignonette

Hot Crispy Dorset Oyster (GF) 5 each
Beals Farm Salami, Apple

Buttermilk-Fried Chicken (GF) 9.50
Korean-Style Hot Sauce

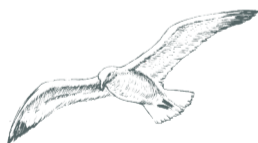
Cured Market Fish Taco (GF) 12
Pink Grapefruit & Chilli Dressing, Saffron Aioli

Pulled Pork Taco (GF) 12
Coronation Slaw, Coriander

Mushroom Arancini (GF, V) 10.50
Date Chutney, Dill Yogurt

Crispy Fried Calamari 12
Chilli Lime Dressing

Garam Masala Spiced Slow-Cooked Lamb Shoulder (GF) 12.50
Coronation Slaw



Mains

Available 12 - 6pm

Fish and Chips (GF) 18
Crushed Peas, Seaweed Tartare Sauce

The Boathouse Beef Burger (GFA) 16.50
Cheese, Gem Lettuce, Tomato, Gherkin, BBQ Mayonnaise,
House Slaw, Seasoned Fries
(Add bacon 1.50)

Boathouse Mussels of the Day (GF) 9.50/18.50
Please ask your server.

The Boathouse Fish Pie (GF) 21
Selection of sustainable fish, topped with boiled egg & mashed potato

King Prawn and Crab Linguine 21.50
White Wine, Red Chilli, Lemon and Parsley Sauce

Slow-Cooked Beef Short Rib (N/GF) 28
Carrot, Tenderstem Broccoli, Shallot Crumb

Curly Kale and Kimchi Fritter (VG) 15.50
Garam Masala Roasted Tenderstem Broccoli, Coconut Dressing

Bowls and Ciabattas

Available 12 - 6pm | All ciabattas served with house seasoned fries

Crispy Halloumi, Artichoke, Roast Red Onion, Quinoa & Sweetcorn Salad (V/GF) 14
Spiced Pumpkin Seeds, Miso Dressing

Cumin-Roasted Courgette, Apple, Piquillo Pepper, Pickled Beetroot & Watercress Salad (N/VG/GF) 14.50
Hazelnut Crumb, Black Garlic Dressing

BBQ Pulled Pork Ciabatta 14.50
Crispy Onions, Gem Lettuce, House Slaw

Fish Finger Ciabatta 13.50
Tartare Sauce, Gem Lettuce, Lemon

Tamari, Chilli & Ginger Braised Mushroom Ciabatta (VG) 13
Coriander, Rocket

Sides

Fries 5

Thick-Cut Chips 5

House Slaw 5

Tenderstem Broccoli 5

Carrot Purée 5

Please see our board or ask your server for today's desserts

Please speak to our staff about the ingredients in your meal. Most of our dishes are available gluten free. Multiple allergens are prepared within the same kitchen, we cannot guarantee traces. A discretionary service charge of 12.5% will be added to your bill.
v - vegetarian vg - vegan vga - vegan available n - contains nuts df - dairy free gf - gluten free gfa - gluten free available

