

MEET

EAT



DRINK

UNWIND

Sundays at Boat House

Available 12 - 6pm

Brunch

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

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

Pulled Pork Taco (GF) 12

Coronation Slaw, Coriander

Cured Market Fish Taco (GF) 12

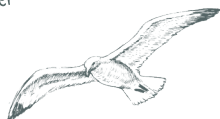
Pink Grapefruit & Chilli
Dressing, Saffron Aioli

Mushroom Arancini (GF, V) 10.50

Date Chutney, Dill Yogurt

Crispy Fried Calamari 12

Chilli Lime Dressing



Mains

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

Boathouse Roasts

All served with homemade Yorkshire pudding, garlic and rosemary roast potatoes, maple-glazed parsnips,
roasted carrots, braised red cabbage, cauliflower cheese, and red wine gravy.

Topside of Beef (GFA) 21.50

Beetroot, Horseradish Relish
Served Medium Rare

Beetroot, Savoy Cabbage and Mushroom Wellington (V) 18.50

Slow Cooked Hampshire Pork Belly (GFA) 19.50

Apple Sauce

Bowls

Available 12 - 6pm

Crispy Halloumi, Artichoke, Roast Red
Onion, Quinoa & Sweetcorn Salad (V/GF) 14
Spiced Pumpkin Seeds, Miso DressingCumin-Roasted Courgette, Apple, Piquillo
Pepper, Pickled Beetroot & Watercress
Salad (N/VG/GF) 14.50
Hazelnut Crumb, Black Garlic Dressing

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

