

New Year's I

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

Bubble and Squeak (GF) 12.50

Maple-Cured Bacon, Poached Eggs. Tamarind Miso Dressing

Starters, Sharing or Snacks

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 150)

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

5oz Minute Steak (GF) 14.50

Fried Eggs And House Seasoned Fries

'iabattas

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

BBO Pulled Pork Ciabatta 14.50

Crispy Onions, Gem Lettuce, House Slaw

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

Coriander, Rocket

Fish Finger Ciabatta 13.50

Tartare Sauce, Gem Lettuce, Lemon

Bowls

Available 12 - 6pm

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

Sides

Fries 5

Thick-Cut Chips 5

House Slaw 5

Tenderstem Broccoli 5

Carrot Purée 5





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