



MEET

EAT

DRINK

UNWIND

Snacks and Light Bites

<p>Boat House Fried Chicken (gf) 9.5 Ideal Hot Sauce</p> <p>Chargrilled Padron Peppers (vg/gf) 7.5 Dorset Sea Salt</p> <p>Cured ChalkStream® Trout (df/gf) 10.5 Crushed Avocado, Coriander, Lemongrass Vinaigrette</p>	<p>Vegan Antipasti Plate (vg) 12 Spiced Houmous, Sun-dried Tomatoes, Artichoke, Avocado, Chargrilled Flatbread</p> <p>Shell Baked Scallops 14.5/28 Seaweed & Caper Butter, Lemon Zest Breadcrumbs</p> <p>Deep Fried Calamari (gf) 12 Grilled Lemon, Harissa Mayo</p>	<p>Garlic & Chilli King Prawns (gf) 13.5 Red Chilli & Garlic Butter</p> <p>'Nduja' Arancini (vg/gf) 11.5 Basil Emulsion, Rocket</p> <p>Boat House Tacos (gf) 12.5 Mango Salsa, Pickled Chilli, Avocado, Coriander (Choose From Tempura Fish or Crispy Artichoke V6)</p>
--	--	---

Sourdough Pizza and Pasta

Vegan Cheese & Gluten Free Bases Available on Request

- Classic Margherita | 13
- Pepperoni & Jalapeño | 14
- Serrano, Olive & Mozzarella | 14
- "Nduja", Artichoke, Basil (v) | 14.5
- Goat's Cheese & Caramelised Onion (v) | 13.5
- Field Mushroom, Old Winchester & Truffle Oil (v) | 16.5
- King Prawn Linguini | 19.5
Olives, Red Chilli, Lemon, Capers, Parsley
- Isle of Wight Tomato Tagliatelle (vg) | 17.5
Vegan Feta, Basil, Olives

Salads and Ciabattas

All Ciabattas served with house seasoned fries, served 12-4pm

- Asian Slaw Salad, Toasted Sesame, Avocado, Ponzu Dressing (vg/gf) | 6.5/12.5
- Classic Caesar Salad, Anchovies, Gem Lettuce, Caesar Dressing, Croutons, Old Winchester (gfo) | 7/13.5
Add Protein - Fried Chicken 4, Halloumi 3, Smoked ChalkStream® Trout 5.5
- Steak Ciabatta, Spiced Tomato Chutney, Old Winchester, Chimichurri, Rocket, Mustard Mayonnaise | 14.5
- Fish Finger Ciabatta, Tartare Sauce, Gem Lettuce, Lemon | 13.5
- New Forest Wild Mushroom Ciabatta, Chimichurri, Smoked Dorset Red, Tomato Chutney, Watercress (v/vgo) | 13

Market Fish

<p>Roast Loin of Pollock (gf) 21.5 Bouillabaisse Sauce, Spiced Arancini, Barbecued Baby Gem</p> <p>Ray Wing "Schnitzel" 19.5 House Seasoned Fries, Capers, Olives, Rose Harissa</p>	<p>Butterflied Red Mullet (n) 20 Romesco Sauce, Potato Gnocchi, Tomato, Olive & Caper Dressing</p> <p>Whole Roasted Sole (gf) 22.5 Potted Shrimp Butter, Seaweed New Potatoes Cooked Over Coal</p>	<p>Fish & Chips (gf) 18 Crushed Peas, Tartare Sauce, Grilled Lemon Add Curry Sauce 15</p> <p>Boat House Mussels of the Day 9.5/18.5 Ask your server</p>
---	--	---

Cooked Over Coal

<p>The Boat House Beef Burger 16.5 Gem Lettuce, Seeded Bun, Burger Sauce, House Seasoned Fries Add - Bacon 2, Cheese 1</p> <p>5oz Vegan Burger (vg) 16 Brioche Bun, Gem Lettuce, Burger Sauce, Roasted Peppers</p>	<p>10oz Sirloin Steak (gf) 32 Grilled Field Mushroom, Roasted Tomato, Thick Cut Chips, Peppercorn Sauce</p> <p>Harissa Marinated Half Chicken (gf) 35.5 Creamed Corn, Chimichurri, Crispy New Potatoes, Grilled Baby Gem, Caesar Dressing - (Perfect for 2)</p>
--	---

Sides

- Thick Cut Chips (VG) 4.5
- Skin on Fries (VG) 4.5
- Sweet Potato Fries (VG) 6.5
- Tobacco Onions (VG) 4
- Tomato Salad (VG) 6.5
- Creamed Corn (V) 4.5
- Cheese & Garlic Pizza Bread (V) 7

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 vgo - vegan option n - contains nuts df - dairy free gf - gluten free gfo - gluten free option

