

# BOATHOUSE FOOD



## NIBBLES

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

Rustic Bread Board **V VE GFO** 5.50  
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

## SMALL PLATES

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

Lobster Arancini 9.75  
Lobster hollandaise, pickled fennel, samphire

Burrata **V GFO** 11.50  
Heirloom tomatoes, black olives, rocket & basil salad

Prawn Tacos 10.50  
Red cabbage, avocado, coriander, firecracker mayo

Spinach & Ricotta Ravioli **VO** 9.50  
Tomatoes, chilli, rocket, parmesan

Pan fried Scallops **GF** 12.50  
Garlic butter, cauliflower purée, pancetta crumb

Pan fried Monkfish **GF** 12.00  
Feta, basil, mint, pine nuts

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

## SHARERS

Baked Camembert **GFO V** 13.00  
Apple 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 20.00  
Tempura king prawns, sticky ribs, fish cakes, spring rolls, sweet chilli, plum sauce

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

## MAINS

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

Battered Atlantic Cod **GF** 18.00  
Atlantic cod fillet, mushy peas, tartar sauce, fries

Dressed Crab 25.00  
Crab, fries & salad

Moules Marinière **GFO** 20.00  
Cornish rope-grown mussels, garlic, white wine & cream sauce, fries  
add side of rustic bread **GFO** +2.50

28 Day Dry Aged 10oz Sirloin **or** 8oz Fillet Steak **GFO** 29.00/33.00  
Prime LOW steak, fries  
add sauce - peppercorn **GF or** blue cheese **GF V or** garlic butter **GF V** +3.00  
add buttered scallops 'Surf & Turf' **GF** +10.00

Fillet Fish of the Day **GF** Market Price  
Please ask your server for the fillet fish of the day

Harissa Chicken Skewers 20.00  
Chicken & halloumi skewer, tzatziki, jasmine & wild rice, Greek salad, flatbread

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

Whole Bass 28.00  
New potatoes, samphire, chilli, pickled fennel salad, lemon & dill butter

Sri Lankan Cauliflower **GF V VE** 16.50  
Sweet potato, courgette ribbons, Sri Lankan sauce

## BURGERS

Boat Burger **GFO** 17.50  
100% prime beef, Cheddar cheese, baconnaise, baby gem

Served in a brioche bun, side of fries  
Chicken Burger **GFO** 17.50  
Chicken breast, pesto, feta, tomatoes

Garden Burger **GFO V VEO** 16.50  
Sun blushed tomatoes, pesto, baby gem lettuce, red cabbage

## PIZZA

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

Caprino **GFO V** 13.00  
Goat's cheese, red onion, spinach, sun blushed tomato pesto

Greek 13.00  
Lamb, red onion, feta, lime & mint yogurt

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

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

Thai **GFO** 14.00  
Tiger prawns, red onion, sweet pepper drops, sweet chilli sauce

add extras - veg +1.00, meat +1.50

## SALADS

Poke Bowl 14.00  
Red cabbage, courgette ribbons, heritage tomatoes, rice, pomegranate, smashed avocado, edamame beans  
add market fish fillet **GF** +12.00  
add chicken breast **GF** +8.00  
add tiger prawns **GF** +8.00

Caesar **GF** 10.50  
Sun blushed tomato, baby gem, croutons, Caesar dressing  
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 +12.00  
add feta **GF V** +4.00

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

## SIDES

Fries **GF V VE** 4.50

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

Sweet Potato Fries **GF V VE** 5.00

Summer Greens **GF V VEO** 5.00  
Selection of seasonal sautéed summer greens

Summer Slaw **GF V VE** 2.00  
Cabbage, carrot, onion, fennel, apple

Halloumi **GF V** 7.50  
Chilli jam



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