

# BOATHOUSE FOOD



## APPETISERS

MINI ARANCINI 4.50  
sun-dried tomato, basil and mozzarella

SICILIAN GREEN OLIVES 3.50

HOMEMADE PORK CRACKLING 4.50  
homemade crackling, served with apple sauce

SMOKED MIXED NUTS 3.50

## APERITIF

GLASS OF CHAMPAGNE 9.50  
perrier jouet grand brut

CONKER GIN & TONIC 6.50  
conker dorset dry gin & fever tree tonic

APEROL SPRITZ 9.50  
aperol, prosecco, soda, orange garnish

## TO SHARE

CAMEMBERT TO SHARE 9.95  
baked with rosemary & garlic, apple chutney, mini loaf

SHARING FLAT BREAD 9.95  
garlic & herb oil, pesto, cherry tomatoes & peppers

## STARTERS

GAMBAS PIL PIL 9.50  
sizzling tiger prawns with garlic, chilli & chorizo, crusty bread

POTTED GAME 8.95  
finished with thyme butter, apple chutney & toast

GRILLED GOATS CHEESE 8.50  
with roasted fig, beetroot puree, walnuts & wild honey

ONUMA'S VEGETABLE SPRING ROLLS 8.00  
sweet chilli sauce

CALAMARI 8.00  
lightly coated, aioli & lemon

CLAM TAGLIATELLE 7.95 / 15.95  
with garlic, wine & herbs

GARLIC PIZZA BASE 8.95  
stone baked pizza base with garlic & herb oil

## MAINS

CHARGRILLED LEMON & HERB CHICKEN BREAST 17.95  
vine tomatoes, crushed new potatoes, garlic butter

PRIME 28 DAY AGED STEAK  
fillet 8oz 28.00 sirloin 10oz 24.00  
west country steak served with watercress, sun-dried tomatoes & hand cut chips  
add peppercorn sauce or garlic butter + 3.00

BOAT BURGER  
8oz 14.95 16oz 19.95  
prime beef burger, smoked bacon, melted gruyere, maple relish, tobacco onions, pickle, coleslaw, served with fries or salad

THAI RED CURRY 12.00  
butternut squash, aubergine, courgette & peppers, served with noodles or fragrant jasmine rice  
with chicken 15.00 with prawns 15.00  
with chicken & prawns 18.00

SUPER SALAD 13.50  
mixed beetroot, harissa spiced sweet potato, mixed leaves, pomegranite seeds, spinach, avocado, supergrains & buckwheat  
with feta 15.50 with chicken 17.00  
with hake fillet 19.00

PLANT BURGER 13.75  
homemade cajun spiced bean burger, tomato chutney & pickle served with fries or salad

BEEF HOTPOT 16.95  
rich beef & wine stew topped with potato, served with seasonal greens

BRAISED SHOULDER OF LAMB 19.95  
served with creamed savoy cabbage, thyme infused dauphinoise potatoes, port & red currant jus, mint jelly

BBQ BABY BACK RIBS 16.95  
served with coleslaw, sweet potato fries or salad

CHICKEN BURGER 14.75  
lemon & herb chicken breast, lettuce & mayonnaise, served with fries or salad

## SPECIALITY

see our boards for today's specials

CORNISH MOULES 15.95  
rope grown moules, marinere with fries

BATTERED ATLANTIC COD FILLET 16.50  
mushy peas, chunky tartar sauce, served with fries or salad

PAN ROASTED HAKE FILLET 17.95  
with atlantic prawn & garden pea risotto

## STONE BAKED PIZZA

light option: swap the middle of your pizza for a rocket, sun-dried tomato and parmesan salad +£1  
make your pizza gluten free or make your pizza gluten free & vegan.  
add extra veg +£1, add extra meat +£1.50

MARGHERITA 11.00  
fresh basil

FIRE 13.50  
spicy meatballs, chorizo, jalapenos, rocket, parmesan

LONDON 13.00  
chicken, pepperoni, bacon, white onion

CHICAGO 13.50  
bbq napoli sauce, chorizo, pepperoni, smokey bacon, chicken

QUATTRO STAGIONI 13.00  
ham, artichoke, olives, mushrooms

CAPRINO 13.00  
goats' cheese, red onion marmalade, asparagus

DUCK 13.75  
hoisin, spring onion, coriander, cucumber

VALENCIA 12.00  
spinach, peppers, artichoke, buffalo mozzarella

NAPOLI 12.50  
anchovies, black olives, buffalo mozzarella, fresh basil

## SIDES

PICKLED WALNUT & BLUE CHEESE SALAD 4.00

FRIES 3.50

SWEET POTATO FRIES 4.00

MINI CAESAR SALAD 4.00

ROASTED WINTER ROOT VEGETABLES 4.00

CRUSHED NEW POTATOES 3.50

RUSTIC BREAD BOARD 3.50

## SUNDAY ROASTS

Enjoy tender roast beef or 1/2 roast chicken with all the trimmings.

Available every Sunday from 12pm til late

## DESSERTS

STICKY TOFFEE PUDDING 6.00  
toffee sauce, vanilla ice cream

AFFOGATO 7.00  
vanilla ice cream, shot of espresso, frangelico hazelnut liquor

CHOCOLATE BROWNIE 6.00  
chocolate sauce, vanilla ice cream

CHEESE BOARD 9.50  
isle of wight soft cheese, dorset blue vinny, rosary goats cheese, mature somerset cheddar, fudges biscuits, wild honey, chutney

ORANGE BREAD & BUTTER PUDDING 6.00  
creme anglaise

MOVENPICK LUXURY SWISS ICE CREAM 2 scoops 4.00  
vanilla, strawberry, swiss chocolate, rum & raisen, pistachio, passionfruit & mango sorbet

Gluten free, Vegetarian & Vegan options and variations are available, but not standard, please speak with your server.

Gluten free, option available

Vegetarian, option available

Vegan, option available

Our menu descriptions do not list all ingredients or allergens. If you are at all concerned about allergens, please ask any member of staff.

10% service charge is added on all tables of 8 or more