



Brunch & Breads

Available until 4pm

Crushed Avocado (v/vgo)	10.50	Chimichurri Steak Sandwich	14.50	Sweet Potato Falafel Wrap (vg)	12.50
Toasted Sourdough, Poached Hen's Egg, Feta, Rocket		Red Onion Marmalade, Old Winchester, House-Seasoned Fries		Roasted Peppers, Avocado, Pickled Chilli, Rocket, Fries	
Smoked ChalkStream® Trout & Scrambled Egg (ngcio)	12.50	Fish Finger Bap	13.50	Chorizo Stuffed Pork Belly	13.50
Toasted Sourdough, Micro Cresses		Tartar Sauce, Gem Lettuce, Lemon, House-Seasoned Fries		Homemade Baked Beans, Fried Hen's Egg	
Fillet of Smoked Haddock (ngci)	14.50			Sweet Potato & Jalapeño Hash (vg/ngci)	12.50
Warm Tartare Sauce, New Potatoes, Poached Hen's Egg				Red Pepper Ketchup, Vegan Feta, Coriander	

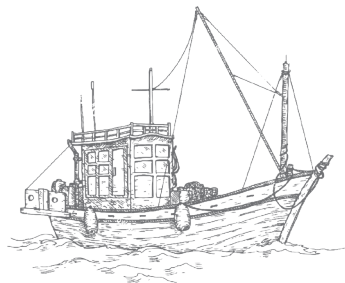
Starters & Light Bites

Boat House Soup (vg/ngcio)	8	Crispy Fried Chicken Thighs (ngci)	9.50	Crispy Artichoke Tacos (vg)	9.50
Chargrilled Sourdough		Hot Sauce, Coriander, Lime		Harissa Mayonnaise, Avocado, Pickled Slaw	
Salt & Pepper Squid	12	Tempura Fish Tacos	10	Rosemary & Garlic Baked Camembert To Share (v/ngcio)	17.50
Hoisin & Sweet Chilli Dip		Harissa Mayonnaise, Avocado, Pickled Slaw		Tomato Chutney, Chargrilled Sourdough	

Off the Boat

Please see our blackboard for today's amazing specials, all market price.

Scallops | Mussels | Day Boat Fish



Mains & Classics

The Boat House Fish & Chips (ngci)	17.50	Seafood Linguine	19.50
Crushed Peas, Tartar Sauce, Grilled Lemon		Chilli, Samphire, Capers, Olives	
Vegan Fish & Chips (vg/ngci)	17	Goan Fish Curry (ngci)	21.50
Banana Blossom, Crushed Peas, Tartar Sauce, Grilled Lemon		Coconut Rice, Cucumber & Red Onion Raita, Poppadums	
Boat House Burger	16	8oz Flat Iron Steak (ngci)	28
6oz Beef Patty, Tomato Chutney, Gem Lettuce, House-seasoned Fries		Thick Cut Chips, Grilled Tomato, Roasted Mushroom, Peppercorn Sauce	
Add Bacon 2, Add Cheese 1		Portobello Mushroom Bourguignon (vg/ngci)	17.50
		Root Vegetables, Celeriac & Potato Mash, Crispy Kale	

Sides

ALL 4.50

Fries (gf) Thick Cut Chips Asian Slaw (gf) House Salad

Desserts

Sticky Toffee Pudding (ngci)	8	Dark Chocolate & Cherry Tart (vg/ngci/n)	8	Pear & Frangipane Tart (n)	8	Selection of British Cheese	10	Selection of Ice Creams & Sorbets (ngci)	2.50
Butterscotch Sauce, Salted Caramel Ice Cream		Morello Cherry Sorbet		Pear Compote, Vanilla Ice Cream		Grapes, Chutney, Biscuits			<i>Per Scoop</i>
		We recommend: <i>Alvear Pedro Ximenez – Andalucia, Spain</i>				We recommend: <i>Warre's Warrior Reserve NV – Douro, Portugal</i>			

v - vegetarian | vg - vegan | ngci - non gluten containing ingredient | ngcio - non gluten containing ingredient option | df - dairy free | mp - market price | n - nuts

Please speak to our staff about the ingredients in your meal. Most of our dishes are available with non-gluten containing ingredients, please ask your server. A discretionary service charge of 12.5% will be added to your bill.

Wine

WHITE

	175ml Glass	375ml Carafe	Bottle
Petit Papillon Grenache Blanc - <i>Languedoc, France</i>	6.50	14	28
Nyala Sauvignon Blanc - <i>Paarl, South Africa</i>	6.75	14.50	29
Citta dei Ponti Pinot Grigio - <i>Veneto, Italy</i>	6.75	15	30
Bodegas Verde Macabeo Blanco - <i>Carinena, Spain</i>			32
Journeys End The Haystack Chardonnay (Vegan) <i>Stellenbosch, South Africa</i>	8.50	19	38
Gerard Bertrand Heritage Picpoul de Pinet - <i>Languedoc, France</i>			40
Spy Valley Sauvignon Blanc - <i>Marlborough, New Zealand</i>	9.50	22	44
Domingo Martin Albarino 2020 - <i>Galicia, Spain</i>			48
Ortion et Fils Sancerre 2020 - <i>Loire, France</i>			55
Chablis Le Finage La Chablisienne - <i>Burgundy, France</i>			60
<i>Great with fish</i> - try one of these unique whites...			
Jean Biecher, Moshi Moshi - <i>Alsace, Spain</i>			30
Tomas Cusine Auzells - <i>Catalunya, Spain</i>			36
Rouvalis Assyrtiko, Selinous Agion - <i>Greece</i>			38
Albourne Estate Sandstone Ridge Chardonnay - <i>Sussex, England</i>	9.50	20	40
Springfield Estate Miss Lucy White Blend - <i>Robertson, South Africa</i>			40

BUBBLES

	125ml Glass	Bottle
Vaporetto Prosecco NV - <i>Veneto, Italy</i>	7.25	35
Albourne Estate Multivintage - <i>Sussex, England</i>	10	55
Coates & Seely Brut NV - <i>Hampshire, England</i>	12	60
Coates & Seely Rosé NV - <i>Hampshire, England</i>		65
Palmer and Co Brut Reserve NV - <i>Champagne, France</i>		70

NON-ALCOHOL WINES

	175ml Glass	20cl Bottle	375ml Carafe	Bottle
Ara Zero Sauvignon Blanc - <i>Marlborough, New Zealand</i>	7.20		15.50	31
Wildlife Botanicals Nude - <i>Cornwall, England</i>		10.50		32.50
Wildlife Botanicals Blush - <i>Cornwall, England</i>		10.50		



HOUSE SERVES

The Boat House G&T	9	Bloody Mary	9
The classic G&T, Sapling gin poured with Double Dutch Indian tonic garnished with rosemary and orange twist		Sapling vodka poured with Turner & Hardy Feisty tomato juice, celery and season to taste	
Rhubarb and Cranberry G&T	10	Vodka Cooler	9
Slingsby rhubarb gin poured with Double Dutch cranberry and ginger garnished with fresh mint and lime		Sapling vodka poured with Double Dutch pomegranate and basil served with fresh basil and strawberry	
Sainte Marie G&T	11	Classic Aperol Spritz	9
Salcombe Rose Sainte Marie gin poured with Double Dutch skinny tonic served with thyme, strawberry and lemon twist finished with sea mist		A classic blend of Aperol, prosecco and soda garnished with orange	
Summer Cup	8	Rosé Spritz	9
Traditionally English with Plymouth Fruit Cup, lemonade, fresh mint, strawberries, orange, cucumber		Starlino Rosé Aperitivo, prosecco and soda garnish with grapefruit	
		Campari Spritz	9
		Campari, prosecco, soda, orange	

RED

	175ml Glass	375ml Carafe	Bottle
Petit Papillon Grenache Rouge - <i>Languedoc, France</i>	6.50	14	28
Valdivieso Merlot - <i>Lontue, Chile</i>	6.75	16	32
Fico Grande Sangiovese di Romagna Poderi dal Nespoli - <i>Emilia Romagna, Italy</i>			33
Oscuro Mendoza Malbec - <i>Mendoza, Argentina</i>	8	19	38
Tomas Cusine Vilosell - <i>Catalunya, Spain</i>			40
Damana 5 Tinto Ribera Del Durre - <i>Castilla y Leon, Spain</i>	9	20	40
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie - <i>Languedoc, France</i>	9.50	22.50	43
Valpolicella Classico Nicolis 2019 - <i>Veneto, Italy</i>			44
Dinastia Vivanco Rioja Crianza - <i>Rioja, Spain</i>			45
St Cosme Cotes du Rhone Rouge 2020 - <i>Rhone Valley, France</i>			45
Journeys End The Pastors Blend Merlot Cabernet - <i>Stellenbosch, South Africa</i>			46

ROSÉ

	175ml Glass	375ml Carafe	Bottle
Petit Papillon Grenache Rosé - <i>Languedoc, France</i>	6.50	14	28
Albourne Estate Sussex Rosé - <i>Sussex, England</i>			40
Gerard Bertrand Hampton Water Rosé 2021 - <i>Languedoc, France</i>	9.50	22.50	45
Mirabeau Azure - <i>Provence, France</i>			50
Mirabeau Pure (Magnum) - <i>Provence, France</i>			90

DESSERT WINE & PORT

	100ml Glass	Bottle Bottle
Warre's Warrior Reserve NV - <i>Douro, Portugal</i>	8	50
Alvear Pedro Ximenez - <i>Andalucia, Spain</i>	9.50	42
Quinta Da Valloda 10yr Old Tawny Port - <i>Douro, Portugal</i>	10	65

DRAUGHT & BOTTLES

<i>Please ask your server for our selection of draught</i>			
Menabrea Amber/Blonde	5.25	Estrella Galicia 0.0%	4
Curious Brew	5.40	Orchard Pig Reveller	7
Estrella Galicia	5.25	Wignac Cider Natural	6
Modelo Especial	5.75	The Dandy Hare	
Daura Damm Gluten Free	5.50	Wignac Cider Rose	6
		The Fox	
Double Dutch Tonic Water		Coca Cola/Diet/Zero	4
Skinny	3	Appletiser	4
Cucumber and Watermelon	3.20		
Pomegranate and Basil	3.20	Eager Juices	3
Cranberry and Ginger	3.20	Cranberry, Pineapple, Apple or Orange	
Indian	3.25		
Double Dutch		L.A Brewery Kombucha	6
Ginger Ale	3.25	Citrus Hops - Natural fermentation	
Ginger Beer	3.25	creates a kombucha low in calories,	
Double Lemon	3.25	with live gut friendly cultures	