

To Finish

Lemon tart, mango sorbet, fresh berries, raspberry coulis £8

White chocolate panna-cotta, strawberry compote £8

Warm dark chocolate brownie, chocolate ganache,
vanilla ice cream *(vegan option available)* £8

The Boathouse banoffee pie, salted caramel ice cream £8

Raw strawberry pie with vegan vanilla ice cream £8 *(vegan)*

Isle of Wight Cheese Company cheeseboard – Soft, Blue
and Gallybagger cheese, celery, grapes, crackers,
and IOW tomato chutney £10

Isle of Wight Ice Cream Company ice creams – vanilla,
chocolate, strawberry, salted caramel, mint choc chip, lemon
sorbet, mango sorbet, raspberry sorbet £2.50 per scoop
Vegan ice cream available

All our desserts have gluten free options on request

Sunday Lunch

Every Sunday enjoy a roast with a choice of two meats,
a selection of seasonal vegetables and accompaniments.

Small Appetite £10

Standard £14

Large £17



Appetisers & Light Bites

Smoked mackerel pate, toasted focaccia, beetroot salsa £8.5
(gluten free bread available on request)

Vegan lentil pate, toasted bread and a beetroot salsa £8
(gluten free bread available on request)

Isle of Wight tomato and goats cheese tart, herb chutney,
dressed rocket £8 *(vegetarian)*

Freshly made soup of the day with crusty bread £7
(vegan, gluten free bread available on request)

Crisp fried calamari, lemon alioli and rocket £9

Roasted tiger prawns, lemon, garlic and chilli butter sauce,
crusty bread £9.5 *(gluten free bread available on request)*

Smoked salmon bruschetta, avocado cream cheese, dill and
lemon dressing £9 *(gluten free bread available on request)*

Sharers for two

Antipasti – Parma ham, falafel, anchovies, olives, hummus,
mozzarella and focaccia £18
(gluten free bread available on request)

Seafood– Crisp calamari, whitebait, garlic tiger prawns,
potato salad, Marie-rose sauce, lemon mayonnaise crusty
bread £22 *(gluten free bread available on request)*

A selection of bread and olives with balsamic vinegar
and olive oil £9.95

Main Courses

Beer battered fish and chips, triple cooked chips, homemade tartare sauce and buttered peas £16 smaller appetite £9
(gluten free)

Chef's pie of the day, mashed potato, spring greens and a rich gravy £15

Local butcher's Cumberland sausages, creamed potatoes with caramelised onion gravy £14 smaller appetite £8
(gluten free)

Homemade vegan butternut Jambalaya with crispy kale, rice and crusty bread £15 smaller appetite £9 (gluten free)

From the Grill

Lamb chops in a Moroccan marinade, minted new potatoes, French beans and a rich rosemary jus £22 (gluten free)

Seared duck breast, sweet potato gnocchi, pea puree, cherry and red wine sauce £18

Isle of Wight reared Sirloin steak, vine tomatoes, mushrooms and triple cooked chips £22 smaller appetite 5oz steak, chips and peas £12

Sauces – Peppercorn, Blue cheese, Garlic butter £3 each

Burgers

American-style cheeseburger, charred onions, little gem, gherkin and burger relish £15

Buffalo spiced chicken breast burger, cheese, carrot and celery 'slaw, blue cheese mayonnaise £15

Portobello mushroom, roasted pepper and avocado burger, little gem lettuce, tomato and vegan mayonnaise £14 (vegan)

Our burgers are served in sesame seeded buns and with triple cooked chips (gluten free bun available on request)

Seafood Specials

Smoked mackerel risotto, wild mushrooms, spinach, garlic and parmesan £15 smaller appetite £9

The Boathouse fish stew - fresh fish of the day, peppers, olives and capers, rich tomato sauce, cous-cous £16 (gluten free)

Smoked salmon salad with avocado, Isle of Wight tomatoes, dressed rocket, pear and champagne vinaigrette £16 smaller appetite £9.5 (gluten free)

Please see our specials boards for our catch of the day

Sides and Nibbles

Ale battered onion rings £4 (gluten free)

Triple cooked chips £4 add cheese £4.5 (gluten free)

Salad bowl, house dressing £4 (gluten free)

Garlic baguette £4 add cheese £4.5

Potato salad £3.5 (gluten free)

Crusty bread and butter £3.5
(gluten free bread available on request)

Please make a member of staff aware of any allergens that you may suffer from prior to ordering. If you require specific dish information please feel free to ask. Some dishes can be changed subject to ingredients and timescales.