

SIDES AND NIBBLES

Beer battered onion rings £4
(gluten free batter available on request)

Bowl of triple cooked chips topped with smoked garlic salt £4
Add cheese £4.5

Bowl of buttered seasonal vegetables £4 *(gluten free)*

Dressed fresh salad bowl £3.5 *(gluten free)*

Garlic buttered baguette £4.5 Add cheese £5

LUNCHTIME SANDWICHES & BAGUETTES

Available 12.00 - 14.30hrs Mon - Fri, 12.00 - 18.00hrs Sat & Sun

Bridlesford Farm Cheddar and caramelised
red onion marmalade £7.5

Sliced Isle of Wight beef and honey mustard £8.5

Warm bacon and Brie with a caramelised red
onion marmalade £8.5

Apple glazed ham and spiced apple chutney with
crisp baby gem and beef tomatoes £8

The Boathouse club sandwich – sliced chicken breast
with smoked streaky bacon, baby gem lettuce
and tomato £9.5

All our sandwiches are served with salad and coleslaw with a
choice of white or wholemeal locally baked bread or white
baguette *(gluten free bread available on request)*



boathouse_iow

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Welcome to The Boathouse, this is our new Winter menu.
All the meals we provide you are produced to order using
the freshest produce, locally sourced where possible.
We have a range of daily changing specials that your host
will explain to you.

You can find our Covid risk assessment and our customer and
staff safety policy on our website www.theboathouseiow.co.uk.

Or if you have a QR reader app then please scan the QR
code. There is also a copy available if you
wish to see them, just ask your host when
they come to take your food order.



OUR MENU IS ALSO AVAILABLE TO TAKE AWAY OR
HAVE DELIVERED TO YOUR HOME.

For take away collections just phone your order through to the
pub on 01983 810616 using our menu from our website

For home delivery please use
the Go Eats App



APPETISERS & LIGHT BITES

Salt cod croquette with a curried mayonnaise £8

Homemade hummus sharer – made with beetroot, turmeric
and chilli and ginger £9 *(vegan and gluten free)*

Mediterranean vegetable bruschetta with crumbled feta
cheese £6.5 *(vegetarian)*

Pork and walnut sausage roll with a cauliflower
and rosemary puree £7

Chicken liver parfait with sweet garlic chutney and
Melba toast £7.5 *(gluten free bread available on request)*

PUB CLASSICS

Fish and Chips – beer battered cod loin, triple cooked chips with homemade mushy peas and tartare sauce £14 smaller appetite £8 (*gluten free batter available on request*)

Apple infused boned ham with homemade tomato chutney, Isle of Wight eggs and triple cooked chips £13 smaller appetite £8 (*gluten free*)

Isle of Wight made venison sausages with creamed potatoes and a game jus £14 smaller appetite £9

Wholetail scampi with triple cooked chips, garden peas and tartare sauce £14 smaller appetite £8

HOUSE SPECIALS

Pork tenderloin wellington – pork tenderloin wrapped in a wild mushroom duxcelle, Parma ham and puff pastry with a creamed pomme puree, chard and Stilton sauce £18

Seared duck breast with mini fondant potatoes, roasted cauliflower florets, cauliflower puree and a plum sauce £17 (*gluten free*)

Herb crusted loin of lamb with thyme and rosemary chateau potatoes, pea puree, rainbow carrots and a minted lamb jus £18

Pan roasted hake with smoked garlic, pea risotto and crispy kale £16 (*gluten free*)

Quinoa, avocado and sweet potato timbale with red pepper coulis £14 smaller appetite £7 (*vegan and gluten free*)

The Boathouse's seasonal pie with game chips, parmentier parsnips and sautéed leeks £16

FROM THE GRILL

Slow cooked Isle of Wight brisket burger with Applewood cheese and a honey mustard mayonnaise in a pretzel bun, served with triple cooked chips £16 (*gluten free bun available on request*)

Isle of Wight pork burger with roasted apple topped with cheddar cheese, baby gem lettuce and apple compote in a pretzel bun served with triple cooked chips £15 (*gluten free bun available on request*)

Cajun spiced chicken burger topped with Applewood cheese with Jack Daniels barbecue sauce in a pretzel bun served with triple cooked chips £15 (*gluten free bun available on request*)

8oz fillet steak with buttered mushroom, cherry tomatoes and onion rings, with triple cooked chips £24 (*gluten free on request*)

6oz sirloin steak with buttered mushrooms, cherry tomatoes and onion rings with triple cooked chips £18 (*gluten free on request*)

TO FINISH

Homemade chocolate chip waffles with chocolate ganache and Isle of Wight vanilla ice cream £7

Roasted marshmallow cheesecake with sugar glass £7

Rhubarb compote with crème Anglaise and pistachio tuille £7

Continental cheeseboard served with grapes celery and cream crackers £9

Hot cranberry and apple pie with Isle of Wight vanilla ice cream £7