

IOW Pork and apple sausages with peppered celeriac mash topped with crispy sage and a jug of gravy £12.95
Smaller appetite £7.95 (*Gluten free option available*)

HOUSE SPECIALS

Halibut supreme with a cobnut crust, cauliflower champ and cockle sauce £14.95 (*Gluten free*)

Slow roasted pork belly, black pudding crumb served with an apple puree and spiced fennel £13.25 (*Gluten free*)

Smoked cod loin with sprouting broccoli, crushed potato and spinach served with a wild garlic sauce £14.25 (*Gluten free*)

Chargrilled celeriac steak with roasted shallots, seasonal greens and gremolata £10.95 (*Gluten free*) (veg) (ve)

Loin of venison with butternut squash puree, dauphinoise potatoes, chantenay carrots, wild mushrooms and a blackberry reduction £15.50 (*Gluten free*)

Homemade ravioli of Ventnor crab and smoked salmon mousse on top of buttered spinach and a seafood bisque £14.25

Roasted loin of lamb served with artichoke puree, potato and aubergine terrine and a port reduction £17.95

IOW Halloumi and root vegetable gram flour tart with spiced quinoa and roasted chick pea salad £11.95 (*Gluten free*) (veg)

FROM THE GRILL

Please see our specials board for today's offerings from the kitchen (all of our steaks are IOW reared when they are available)

SIDES AND NIBBLES

Isle of Wight ale battered onion rings £3.50 (*Gluten free*)

Boathouse coleslaw – red cabbage, beetroot, celeriac, carrot and onion £3.25 (*Gluten free*)

Bowl of chunky chips with rosemary salt £3.85
add Gallybagger cheese £4.25

Seasonal vegetable bowl with butter £3.25 (*Gluten free*)

Focaccia garlic bread and cheese £4.25

TO FINISH

After Eight parfait served with mint jellies and a pistachio crumb £6.50 (*Gluten free*)

Lemon and lime meringue pie topped with a quenelle of clotted cream £5.95

Crème brûlée on summer berries served with a honeycomb crumb £5.95 (*Gluten free*)

Strawberry shortbread cheesecake £6.50 (*Gluten free*)

The Isle of Wight Cheese Company cheese board. A selection of Gallybagger, IOW Soft and IOW Blue with biscuits, grapes and chutney £9.50

Vegan IOW ice cream – banana and honeycomb, chocolate brownie, salted caramel, vanilla, wild berry, Puckpool passionfruit sorbet, Luccombe lemon sorbet, Robin Hill raspberry sorbet £2.25 per scoop

SANDWICHES OR DEMI BAGUETTES

Available 12:00 - 14.30hrs & 12.00 - 18.00hrs Sat/Sun

Chinese spiced minute steak onion and mushroom £8.95

Honey glazed ham with piccalilli, lettuce and our homemade coleslaw £7.50

Mature IOW cheddar and red onion marmalade with our homemade coleslaw £7.15

Smoked salmon and IOW crab meat with chive sour cream £9.50

Crispy bacon and sliced chicken, lettuce and tomato served with sweet garlic pickle and our homemade coleslaw £8.25

We also have **Gluten Free** sliced white and brown bread available for all sandwiches

SUNDAY LUNCH

Every Sunday we serve a choice of IOW meats served with seasonal vegetables and trimmings from 12pm - 9pm
Adults £11.95 Smaller Appetites £7.95

Reservations always advised

Whilst here why not pick up one of our 2019 Events Guides to see the monthly specials that we have on offer



Instagram

boathouse_iow



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APPETISERS & LIGHT BITES

Sweet, soused herring with beetroot chutney and a horseradish dressing £6.95 (Gluten free)

Burrata cheese, IOW heritage red and green tomatoes served with basil and smoked balsamic dressing £6.95 (Gluten free) (veg)

Ventnor crab and the Isle of Wight Cheese Company's Gallybagger soufflé, locally baked crusty bread and dressed leaves £8.95 (Gluten free option available)

Wild mushroom and poached quail's egg tart with a bearnaise dressing £6.25 (veg)

Pan fried garlic, lemon and herb buttered crevettes on focaccia bread £9.95 (Gluten free option available)

Parma ham wrapped asparagus with hollandaise sauce topped with a poached egg £7.75

Panipuri filled with spiced arborio rice, guacamole, salsa and a vegan chive sour cream £5.75 (veg)(ve)

Seafood platter of mackerel scotch quail's egg, smoked sea salted whitebait and a half pint of shell on prawns £9.95

PUB FAVOURITES

Honey and Dijon mustard glazed hand carved ham, fried duck egg, chunky chips with a cider apple jelly £11.95
Smaller appetite £7.45 (Gluten free)

Gluten free beer battered cod fillet served with chips and mushy peas £12.95 Smaller appetite £7.95 (Gluten Free)

Wholetail scampi served with chips and peas £12.95
Smaller appetite £7.95

Trio of homemade sliders – Southern spiced chicken, beef and horseradish, pulled pork and homemade stuffing, served with chunky chips and our house coleslaw £13.95