

LUNCHTIME SANDWICHES & CIABATTAS

Available 12.00 - 18.00hrs everyday

The Boathouse club sandwich, sliced chicken breast topped with smoked streaky bacon, on top of baby gem lettuce and sliced beef tomato and mayonnaise £10

IOW cheddar and a caramelised red onion marmalade £9 (Vegetarian)

Smoked salmon and chive cream cheese and baby gem lettuce £10

IOW crab and prawn sandwich with baby gem lettuce £11

All served with our own coleslaw and dressed salad on a choice of brown, white or ciabatta breads.

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

SUNDAY LUNCH

Every Sunday from 12pm we offer a roast (subject to availability) with IOW meat served with seasonal vegetables and trimmings
Large £16 Standard £13 Smaller Appetites £8

Reservations always advised



boathouse_iow

Instagram



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Welcome to The Boathouse we are very happy to be able to serve you again. During these uncertain times we have reduced our menu to be able to ensure 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 send to you in a picture format. This is done to reduce the need for customers to leave their seats and thus ensuring we can confidently supervise our social distancing policy. If you have any concerns you can find our risk assessment and our customer and staff safety policy on our website www.theboathouseiow.co.uk. There is also a copy available if you wish to see them, just ask your host when they come to take your food order.

APPETISERS & LIGHT BITES

Warm smoked mackerel scotch egg served with our own tomato chutney £7

Bread and olive board for one £7 for two £9
(gluten free on request)

Sautéed IOW wild mushroom and cashew nut salad and balsamic reduction £7

Breaded whitebait tossed in smoked sea salt served with paprika mayonnaise £6.5

PUB CLASSICS

Hand battered fish and chips with mushy peas and our own tartare sauce £14 smaller appetite £8 (*gluten free*)

Honey mustard glazed ham, egg and chips and our own tomato chutney £13 smaller appetite £8 (*gluten free*)

Locally made Cumberland sausages served with a creamy mustard mash and a jug of caramelised onion gravy £14 smaller appetite £9

Breaded wholetail scampi with chips, garden peas and our own tartare sauce £13 smaller appetite £8

HOUSE SPECIALS

Hand pressed IOW beef burger topped with Monterey jack cheese and spicy tomato chutney served in a toasted brioche bun served with chunky chips and salad garnish £15

Grilled chicken Caesar salad – grilled chicken breast on top of baby gem lettuce lightly tossed in Caesar dressing topped with parmesan cheese and herb croutons £12

Pan fried seabass fillet served with rosemary sautéed potatoes, garlic fried fine beans finished with a sauce vierge £16

SIDES AND NIBBLES

Beer battered onion rings £4 (*gluten free*)

Bowl of chunky chips topped with garlic salt £4.5
Add cheese £5

The Boathouse Coleslaw – Red cabbage, white onion, carrot and celeriac £4

Buttered, seasonal vegetables £4

Garlic buttered ciabatta £4.5
Add Cheese £5

TO FINISH

Citrus Cheesecake and a mango compote £6

Chocolate and Frangelico mouse finished with a strawberry glaze £7

Coffee ice cream terrine – two layers of coffee and vanilla ice cream coated with rich dark chocolate and glazed with Kahlua £7

Summer berry Pavlova – Mixed summer berries, meringue nests and Chantilly cream finished with a passionfruit coulis £6