

## 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)*

Freshly dressed salad £3.5 *(gluten free)*

Garlic buttered baguette £4.5 Add cheese £5

## LUNCHTIME SANDWICHES & BAGUETTES

Available 12.00 - 18.00hrs everyday

Isle of Wight Cheddar and caramelised  
red onion marmalade £7.5

Sliced Isle of Wight sirloin steak and honey mustard £9.5

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 with 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 Autumn 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](http://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 FULL 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

Coquilles St. Jacques served in the shell with charred lemon £9  
*(gluten free)*

The Boathouse hummus sharer – made with beetroot, turmeric,  
chilli and ginger served with warm Pitta bread £9  
*(Vegan, gluten free bread available on request)*

Smoked salmon mousse crostini with red amaranth  
and watercress £7

Homemade Isle of Wight crab cake with chilli oil £8.50  
*(gluten free)*

Tempura cauliflower florets with Isle of Wight smoked  
garlic aioli £6.5 *(Vegan)*

Braised pig's head terrine with a spiced apple jus  
and melba toast £7.5

## 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 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

Pig's cheek carbonara with homemade tagliatelle topped with fresh Parmesan £17 *(gluten free pasta available on request)*

Breast of wood pigeon, heritage carrots, mini fondant potatoes, beetroot puree and a game jus £18 *(gluten free)*

Salmon en-croute with a St Jacques sauce with Isle of Wight savoy cabbage £17

The Boathouse's seasonal pie with game chips, parmentier parsnips and sautéed leeks £15

Bacon wrapped chicken with a chorizo risotto served with crispy chicken skin £16 *(gluten free)*

Vegan ravioli filled with butternut squash and age with a butternut puree and a balsamic reduction £15 smaller appetite £7.50 *(vegan)*

## FROM THE GRILL

10 oz ribeye steak with grilled mushroom, beef tomato and onion rings and triple cooked chips £22.95 smaller appetite 5oz sirloin £15 *(gluten free available on request)*

The Boathouse 8oz burger made with Isle of Wight chuck and brisket, topped with Red Leicester cheese in a charcoal bun with baby gem lettuce and beef tomato served with triple cooked chips and homemade tomato chutney £15 *(gluten free bun available on request)*

Fried buttermilk chicken breast in a charcoal bun with Piri-Piri mayonnaise, baby gem lettuce served with triple cooked chips and homemade coleslaw £15 *(gluten free available on request)*

Chateaubriand (for two) with a Diane sauce, sautéed potatoes and seasonal vegetables £36

## TO FINISH

Homemade waffles with chocolate ganache and vanilla ice cream £6.5

Black forest cheesecake with a chocolate spiral £7

Continental cheeseboard served with grapes celery and cream crackers £9

Chocolate and coconut parfait served with coconut jellies and Malibu glaze £7.5

Warm chocolate fondant with a quenelle of clotted cream £7.5

## 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