

Lunchtime Sandwiches & Ciabattas

Available 12.00 - 18.00hrs everyday

Falafel and guacamole, sweet chilli sauce £7.5 (vegan)

Cheese-steak sandwich, rocket, gherkin, BBQ sauce £9.5

The Boathouse club sandwich- chicken, bacon, lettuce, tomato, tarragon mayonnaise £9s

Hake goujons, chunky tartare sauce crisp gem lettuce £9

Served on a choice of white or granary bread or ciabatta.
Gluten free bread is available on request

Sunday Lunch

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

Small Appetite £9

Standard £13

Large £16

Allergy information

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.



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Appetisers & Light Bites

Parmesan and basil cheesecake, homemade tomato jam £9
(vegetarian)

Chicken and pork terrine, whisky marinated cranberries and pistachios, melba toast £8.5
(gluten free bread available on request)

Caramelised onion, roasted beetroot and Bridesford Farm feta cheese tart £9 (vegetarian)

Shredded confit duck filo parcels, plum and hoisin sauce £9

Sharers for two

Baked camembert, blackberry compote, roasted walnuts, toasted flatbread £9.5 (gluten free bread available on request)

Pimento pepper hummus, roasted bell pepper and toasted flatbread, IOW rapeseed oil £ 9.5
(vegan, gluten free bread available on request)

Antipasti platter – selection of cured meats, marinated Bridesford Farm feta cheese, roasted red peppers, chilli marinated olives, focaccia bread £11.5
(gluten free bread available on request)

Seafood Platter – please ask for today's selection £18.5

Main Courses

Herb crusted three bone rack of lamb, sweet potato fondant, charred pearl onion, mint yoghurt, red wine demi-glace £21
(gluten free)

The Boathouse's Isle of Wight game pie, roasted seasonal vegetables, mustard mashed potato, red wine reduction £15

Pan fried salmon, pea risotto, charred fennel, black garlic and lime butter £17 *(gluten free)*

Fillet of hake in our own beer batter, triple cooked chips, chunky homemade tartare, minted garden peas £13.5
(gluten free)

Local butcher's venison sausages, wholegrain mustard mash, roasted vegetables, red wine reduction £15 *(gluten free)*

Isle of Wight 6oz fillet steak, vine cherry tomatoes, sauteed mushrooms, triple cooked chips smoked garlic and rosemary butter £24 *(gluten free)*

Jerusalem artichoke, roasted garlic and truffle ravioli, butternut squash velouté, chilli oil £15 *(vegan)*

Burgers

BBQ pulled pork, Emmenthal cheese and roasted apple sauce, served in a sesame seed bun, fries, burger relish £15.5

American style cheeseburger, homemade bacon jam, sliced gherkin, charred onion, fries, sesame seeded bun, burger relish £16

Halloumi, guacamole, mango chutney, sesame seed bun, fries, burger relish £15 *(vegetarian)*

Buttermilk fried chicken burger, sweet chilli sauce, tapenade, sesame seed bun, burger relish £16

All our burgers are available in a gluten free bun on request

Sides and Nibbles

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

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

Isle of Wight smoked garlic buttered corn on the cob £4.5

Lightly dressed side salad £3.5 *(gluten free)*

Garlic ciabatta £4 add cheese £4.5

Minted garden peas £3 *(gluten free)*

To Finish

Banana flambé, Isle of Wight Ice Cream Company vanilla ice cream, soft lemon sponge £6.5

Caramel panna cotta, sesame seed tuille, homemade gingerbread £7

Warm chocolate brownie, honeycomb shards, Isle of Wight Ice Cream Company mint ice cream £7

Raspberry and blackberry mille-feuille, Chantilly cream £7

Espresso cake, Chantilly cream £6.5 *(vegan)*

Isle of Wight Cheese Company cheeseboard – Soft, Blue and Gallybagger cheeses celery, grapes, crackers, tomato chutney £9.5

Isle of Wight Ice Cream Company ice creams – vegan vanilla, coconut, chocolate, strawberry, mint chocolate, salted caramel, raspberry sorbet, lemon sorbet £2.25 per scoop

All our desserts have gluten free options on request