

**To Finish**

Raspberry mousse- crushed meringue, mint biscuit £8

Chocolate delice- hazelnut praline, creme fraiche £9  
*(gluten free)*

Pistachio cheesecake- coconut ice cream,  
baked white chocolate £8

Roasted pineapple- rum glaze, mango sorbet £7  
*(vegan, gluten free)*

Isle of Wight Cheese Company cheeseboard – Soft, Blue  
and Gallybagger cheese, celery, grapes, crackers,  
and IOW tomato chutney £10

Isle of Wight Ice Cream Company ice creams – vanilla,  
chocolate, strawberry, salted caramel, mint choc chip, lemon  
sorbet, mango sorbet, raspberry sorbet £2.50 per scoop  
Vegan ice cream available

**Sunday Lunch**

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

Small Appetite £10  
Standard £14  
Large £17

**Appetisers & Light Bites**

Scallop Kyiv- nori butter, sea lettuce, nahm jim  
dipping sauce £12

Wild mushrooms- truffle mousse, soda bread, toasted pine nuts  
£9 *(gluten free bread available on request)*

Thai style fish cakes- tzatziki, Asian 'slaw,  
toasted sesame seeds £9

Dry rub crispy chicken wings- charred corn, smoked  
black garlic aioli £11 *(gluten free)*

**Sharers for two**

Charcuterie- pastrami, maple glazed pancetta,  
prosciutto, kalamata olives, Isle of Wight Soft,  
Isle of Wight Blue, panko baby bocconcini, focaccia,  
balsamic oil, house chutney £22

Vegan- tempura tender stem broccoli, sticky sweet  
potato bites, crispy tofu, spiced falafel,  
cauliflower popcorn, hummus, balsamic oil,  
focaccia £20  
*(vegan, gluten free available on request)*

## Main Courses

Lamb- stuffed saddle, crispy belly, warm Isle of Wight tomato salad, sautéed potatoes, black olive crumb, lamb sauce £20

Pork- sticky belly, vermicelli noodles, pak choi, peppers, spinach, tonkotsu broth £16.5 smaller appetite £8.5 *(gluten free)*

Beef- short rib, horseradish brûlée, mashed potato, heritage carrots, cavolo nero, beef jus £22 *(gluten free)*

Roasted Jerusalem artichoke, garlic and truffle ravioli, sauteed wild mushrooms, crispy kale, garlic focaccia and thyme oil £15  
Smaller appetite £10 *(vegan)*

Catch of the day- beer battered fish of the day, triple cooked chips, crushed peas, chunky tartare sauce £15  
Smaller appetite £8.5 *(gluten free)*

## From the Grill

Please see our specials boards for our range of local steak and house specials of the day

Sauces – Peppercorn, Blue cheese, Garlic butter £3 each

## Burgers

The Boathouse chicken- katsu chicken, toasted brioche bun, crispy onions, fresh chilli, baby gem, cucumber and coriander yogurt, fries £14 *(gluten free bun available on request)*

The Boathouse fish- chunky fresh fish patty, toasted brioche bun, baby gem, tomato, tartare sauce, crispy capers, fries £14.5 *(gluten free bun available on request)*

The Boathouse Beef- 8oz Isle of Wight beef burger, toasted brioche bun, maple glazed bacon, Emmental cheese, spring onion, radish, baby gem, spicy chipotle relish, fries £15.5  
*(gluten free bun available on request)*

## Seafood Specials

Please see our specials boards for our range of locally caught and house specials of the day

## Sides and Nibbles

Fries £4 *(gluten free)*

Triple cooked chips £4 *(gluten free)*

Sticky sweet potato bites £4 *(gluten free)*

Garlic focaccia £4

Garlic focaccia with cheese £4.50

House salad £3 *(gluten free)*

Olives £4 *(gluten free)*

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.