

THE BOATHOUSE

THE PUB ON THE BEACH

A note from Inns of Distinction

At Inns of Distinction we are proud to use the best quality ingredients that the Isle of Wight has to offer.

We use bread produced daily at the local Grace's Bakery in Ryde. Award winning cheeses from Richard Hodgeson at the Isle of Wight Cheese Company at Queen's Bower are always a favourite as is the amazing extra virgin rapeseed oil from Oil of Wight. Our milk comes from third generation dairy farmer Paul Griffin at Briddlesford Farm, who is upholding the Isle of Wight tradition of Jersey cows in his herd. Our lobsters are sourced from Island waters along with locally landed fish when available. We are also supplied by a variety of local farms with a selection of meat and game through our butcher Bill Tuffrey at WA Foods from Shanklin. Our dishes are seasoned to perfection using Wight Salt produced in Yafford. We also love to use seasonal vegetables produced by Will Steward from seed to plate at Living Larder in Apse Heath. Those with a sweet tooth are not forgotten with The Isle of Wight Ice Cream Company, from Newport, supplying us with a range of their creations!

The Isle of Wight has developed into a real gastronomic destination due to the dedication and passion of our local producers, suppliers and chefs. We are proud to be at the forefront of this movement and to support our local producers.

Thank you



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THE BOATHOUSE

For the table

Warm sourdough, seaweed butter 4	Marinated dolce olives 4
Crispy baby bocconcini 5	Flatbread and own blend hummus 5
BBQ crispy pig's ears 5	Sauteed shrimps with nduja 5

Oyster Bar (subject to availability) 3.5 each

Your choice of accompaniments-

Soy and ginger, The Boathouse vinaigrette or pomegranate mignonette

Starters

Scallops, quinoa and apple with butternut squash puree 13 *(gluten free)*

Grilled honey figs, sourdough, goats' cheese, lemon and thyme 11
(gluten free available, Vegetarian)

Shrimp fritters with spring onion, ginger, and citrus aioli 11

Brined pork fillet, mustard mayonnaise, port jelly 12 *(gluten free)*

Tricolour beetroot carpaccio, goats' cheese espuma, walnut praline and rocket 10 *(gluten free, Vegetarian)*

Traditional mixed fish bouillabaisse with warmed bread 13
(gluten free bread available)

Lemon and lime coated chicken wings, nduja mayonnaise 10

THE BOATHOUSE

The Boathouse non resident's breakfast menu

(Available everyday between 9am & 11am)

Buffet table

A visit to our buffet table for-
A selection of freshly baked croissants and pastries
Greek style yogurt with homemade granola
A selection of dried fruits, nuts, seeds and a selection of preserves
Cereals- Alpen, Cornflakes, Crunchy Nut Cornflakes and Fruit & Fibre
A glass of orange or apple juice 8

From the Kitchen

Full English breakfast

Local butcher's sausage, two eggs to your preference, dry cured bacon, roasted cherry tomatoes, Portobello mushroom, hash brown and sourdough toast 11

Vegan English breakfast

Vegan sausages, scrambled tofu, roasted tomatoes, Portobello mushroom, sauteed potatoes, wilted spinach with sourdough toast 10

Chorizo and potato hash topped with crispy kale and a poached egg 9

Colombian Eggs – scrambled eggs, tomato and spring onion on sourdough toast finished with sliced avocado 9

Torched, peppered mackerel with a poached egg on sourdough toast 9

Toasted croissant, your choice of- Scottish smoked salmon topped with scrambled eggs or Parma ham with a poached egg and Hollandaise sauce 8

AUTUMN MENU

THE BOATHOUSE

Lunchtime Sandwiches (served until 5pm)

Sourdough, white or brown bloomer bread *(gluten free bread available)*

The Boathouse cheese sandwich with chilli jam 10

Braised IOW beef, slow roasted tomatoes and mustard mayonnaise 12

Traditional club sandwich 12

Chickpea salad sandwich with grapes and walnuts 11 *(vegan)*

Toasted french onion, parmesan and gruyere 12 *(vegetarian)*

Sunday Lunch (Available Sunday between 12pm & 5.00pm)

Our traditional Sunday roast has now returned, ask to see our special Sunday menu.

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 timescale

AUTUMN MENU

THE BOATHOUSE

Main Courses

Prosciutto wrapped monkfish tail, passata, dill chateau potatoes 20
(gluten free)

12-hour Jack Daniels braised beef brisket with Emmenthal cheese, warmed BBQ sauce, served with rocket in a grill house bun 18

IOW fillet of beef, potato and leek puree, shitake mushrooms and porcini glaze 34

Wight salt brined haddock, mermaid zest gin batter with herb chips, tartare sauce and buttered peas 17 *(gluten free)*

Duck with pomme anna, celeriac and parsnip puree, blackberry jus 20

St Austell bay mussels in a dry cider and pancetta sauce, fries and warm sourdough 18

Wild mushroom pappardelle, shaved truffle, and pickled walnuts 16
(vegetarian, vegan available)

Vish and chips, mermaid zest gin battered banana blossom, herb chips with minted peas and vegan tartare sauce 16 *(gluten free, vegan)*

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Each day we receive fresh sustainable fish directly from boats around the Island and the south coast and the list below represents the rich harvest that our waters could potentially provide. Your server will inform you which fish are available today and how they can be served. Choose your fish and then your sides, each plate will be prepared to your liking

From the fishmonger

Lobster	Gurnard	Turbot	Skate Wing
Crab	Mullet	Halibut	Bull Huss
Seabass	Plaice	Sea Trout	Cuttlefish
Bream	Sole	Salmon	Squid
Mackerel	Brill	Coley	Octopus
Sardines	Megrim	Monkfish	

Sides

Herbed fries 5
Buttered mint potatoes 4.5
Creamed potatoes with gallybagger 5
Lightly dressed salad 4
(all gluten free)

From the garden

Sauteed tenderstem 5
Buttered corn on the cob 5
Roasted garlic samphire grass 5
Soy and ginger glazed pak choi 5
(all gluten free)

Sauces

Bearnaise 2.5
Chimichurri 2.5
Roasted smoked garlic mayonnaise 2

Butters

Black garlic butter 2.5
Chilli and lime butter 2.5
Smoked paprika and sundried tomato butter 2.5
Nori seaweed butter 2.5

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Desserts

Caramelised orange and maple crème brûlée with shortbread 11
(gluten free)

Blackberry parfait, honeycomb and apple sponge 10

Autumn Eton mess, lemon curd, poached figs and blackberries 10
(gluten free)

Spiced plum sabayon, hazelnut crumble, vanilla ice cream 11 *(gluten free)*

Spiced pumpkin tartlet with meringue 10 *(vegan)*

Continental cheese platter, chilli jam, grapes, celery and biscuits 13
(gluten free biscuits available on request)

Isle of Wight Ice Cream Company Ice creams and sorbets – vanilla, strawberry, chocolate, coconut, coffee, mint choc, salted caramel, wild berry *(vegan)* mango, raspberry or lemon sorbet 2.50 per scoop

Children's Menu (under 12's)

12 hour pulled beef brisket, Emmenthal cheese and fries 12
(gluten free available on request)

Crispy coated chicken strips with fries and garlic mayonnaise 11

Battered fish of the day, peas, chunky tartare sauce, chips 12
(gluten free available on request)

Creamed mushroom pappardelle pasta 11

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