

The Boathouse Autumn Sunday Menu

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*)

Sunday Roasts

- Wight salt brined, medium rare, sliced rump of Isle of Wight Beef 18
- Garlic and herb stuffed Porchetta with crackling 17
- Succulent half chicken roast 17
- All served with duck fat roasted Koffman potatoes, a selection of seasonal vegetables, Yorkshire pudding and a rich gravy
- Upgrade the beef or pork to large for 4
- Why not add?
- Why not add some extras to your Sunday Lunch?
- Caramelised shallot, roasted cauliflower in a Gruyère bechamel 5 Maple glazed pigs in blankets 4
- Confit garlic, thyme, red onion stuffing 4 Extra fluffed duck fat potatoes with proper gravy 4
- Or have all four sides for 15?

Traditional Puddings

- Classic sticky toffee pudding with butterscotch sauce and cream 8
- Boathouse apple crumble with custard 8 (*gluten free*)
- Caramelised orange and maple crème brûlée with shortbread 11 (*gluten free*)
- Upgrade your traditional pudding to our cheese board for 4
- Order a main course half chicken or pork loin and a traditional pudding for 23?
or if you are a loyalty card holder it's only 21**

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*)

Additional Puddings

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

Sandwiches & Baguettes

(Available between 12pm & 5.00pm)

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*)