



WHILE YOU WAIT

OLIVES, BAKERS BREAD, OIL AND BALSAMIC 9

BAKERS BREAD AND WHIPPED WIGHT SALTED BUTTER 4

SPICED HUMMUS, FOCACCIA 6 (VEGAN)

LIGHTLY SMOKED PORK BELLY BITES 6

TO START

BRIXHAM MARKET CRAB RAMEKIN WITH WARMED BREAD 12

MACKEREL, DILL EMULSION, CUCUMBER TARTARE, LEMON VINAIGRETTE 10 (GF)

SALT AND PEPPER CALAMARI, TORCHED WATERMELON, YOGURT DRESSING 10 (GF)

ISLE OF WIGHT TOMATO GAZPACHO, SWEET PICKLED TOMATOES 9 (GF) (VEGAN)

12 HOUR PULLED LAMB CROQUETTE, FOREST MUSHROOM, MINT PUREE 10

OYSTER BAR - £3 EACH WITH A CHOICE OF;
TARRAGON AND GALLIANO, PEPPERED LEMON AND FENNEL, MIGNONETTE

MAIN COURSE

FILLET OF HAKE, SUMMER VEGETABLES, BABY GEM,
LEMONGRASS BEURRE BLANC , DILL OIL 17 (GF)

ISLAND REARED RIBEYE, CONFIT MUSHROOM, TOMATO, POMME FRITE AND
CAFÉ DE PARIS BUTTER 28 (GF)

SURF AND TURF WITH HALF LOBSTER (PRE ORDER ONLY) 65

TRADITIONAL CAESAR SALAD WITH SMOKED ANCHOVY'S AND
PARMESAN CROUTONS 13 (GF AVL) ADD CHICKEN 5

FRUIT DE MER - PLEASE ASK FOR TODAY'S CATCH (MARKET PRICE)

CORNISH MUSSELS, STEAMED IN KOREV, WITH WARMED BREAD
AND POMME FRITES 16 (GF AVL)

BEEFBURGER WITH CHORIZO AND PANCETTA JAM, LITTLE GEM,
FIG MAYONNAISE AND POMME FRITES 17 (GLUTEN FREE BUN AVAILABLE)

LOCALLY CAUGHT HADDOCK IN A LIGHT ELDERFLOWER BATTER,
HAND CUT CHIPS, MARROWFAT PEAS, TARTARE SAUCE 16.5 (GF) (VEGAN AVL)

DAILY MENU



DESSERT

PEACH BAVAROIS WITH AN ENGLISH TEA SORBET, PEACH TEXTURES 10 (GF)

CLOTTED CREAM CHEESECAKE, SPICED STRAWBERRY AND
ELDERFLOWER SORBET, MACERATED BERRIES 11

RASPBERRY AND LAVENDER CRÈME BRULEE, SHORTBREAD BISCUIT 9 (VEGAN)

CHOCOLATE MOUSSE, CARAMELISED BANANA, SALTED CARAMEL 10 (GF)

CHEFS SELECTION OF CHEESE, CRACKERS, LAVENDER INFUSED HONEY, FROZEN
GRAPES 13 (GLUTEN FREE CRACKERS AVAILABLE)

AFFOGATO - IOW VANILLA ICE CREAM & A SHOT OF IOW ROASTED COFFEE 8 (GF)

MAYBE AN AFTER DINNER COCKTAIL?

CHILDRENS (UNDER 12'S)

LIGHTLY BATTERED HADDOCK, MARROWFAT PEAS, TARTARE SAUCE 11 (GF)

CHEESEBURGER WITH FRIES 11 (GF BUN AVL)

BOATHOUSE FISHCAKE WITH LIGHTLY DRESSED SALAD 11

CREAMED CHICKEN AND FOREST MUSHROOM TAGLIATELLE 11

SANDWICHES (HOUSE BAKED SOUR DOUGH) - SERVED UNTIL 5PM (GLUTEN FREE BREAD AVAILABLE)

CAPRESE, BUFFALO MOZZARELLA, ISLAND TOMATOES, ROCKET, PESTO 10 (VEG)

CLUB SANDWICH, HERB MAYONNAISE 11

HANDPICKED CRAB, BROWN CRAB MAYONNAISE 15

ELDERFLOWER BATTERED FISH FINGERS, MARROWFAT PEAS AND TARTARE SAUCE 12

SIDES - PLEASE SEE THE FISHMONGER PAGE

DAILY MENU



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	JOHN DORY

FROM THE EARTH

- ASPEN FRIES 4.5
- WIGHT SALTED HAND CUT CHIPS 5
- HERBED NEW POTATOES 4.5
- PARMESAN CREAMED POTATOES 5
- (ALL GLUTEN FREE)

FROM THE GARDEN

- TORCHED TENDERSTEM BROCCOLI 5
- ROASTED GARLIC SEA VEGETABLES 5
- SUMMER VEGETABLES 5
- LIGHTLY DRESSED SALAD 5
- (ALL GLUTEN FREE)

SAUCES

- LEMON, CAPER BEURRE BLANC 3
- CHIMICHURRI 2.5
- SMOKED GARLIC AND HERB MAYONNAISE 2.5
- (ALL GLUTEN FREE)

BUTTERS

- ISLANDS BLACK GARLIC BUTTER 2.5
- CHILLI AND LIME BUTTER 2.5
- MINTED HARISSA BUTTER 2.5
- CAFE DE PARIS BUTTER 2.5
- (ALL GLUTEN FREE)

DAILY MENU