

# THE BOATHOUSE

## THE PUB ON THE BEACH

### **Lunchtime Sandwiches** (served until 5pm)

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

The Boathouse cheese sandwich with chilli jam 10

Pulled ox cheek grilled cheese with caramelised pickled onions 12

Crispy tofu sandwich with smoked mayonnaise 10 (*Vegan*)

Cranberry and prosciutto open sandwich with peppered rocket 11

Toasted Italian chicken sandwich, with basil pesto, mozzarella 11

### **Sides**

Herbed fries 5

Buttered mint potatoes 4.5

Creamed potatoes with gallybagger 5

Lightly dressed salad 4

(*all gluten free*)

### **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*

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### **Bar Bites**

Crispy pork belly ribbons, spiced apple sauce 5

Smoked mackerel scotch egg 6

Spiced beetroot falafel 5 (*vegan*)

Nashville spiced roasted cauliflower bites 5 (*vegan*)

### **Starters**

Feuille de brick pastry, whipped goats' cheese, balsamic pickled onions, macerated beetroot 10 (*vegetarian*)

Devilled mackerel with a dill and fennel salad and herb emulsion 12  
(*gluten free*)

Cuttlefish croquette with our own smoked garlic aioli 10

Sweet cure loin of venison, apple gel, pickled apple 13 (*gluten free*)

Chicken liver mille feuille, burnt shallot ketchup and marmalade 11

Roasted chickpea bruschetta with sundried tomatoes and tarragon oil 10  
(*gluten free available, vegan*)

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### Main Courses

Classic beer battered fish and chips with proper mushy peas and chunky tartare sauce 16 *(gluten free)*

Fillet of Cornish hake with clam and smoked mussel curry 17 *(gluten free)*

Minted pressed lamb, beef tomato, tzatziki, crumbed feta and pickled shallots in a Tennessee bun, with fries 17 *(gluten free bun available)*

Braised ox cheeks, herb polenta, cavolo nero and a shallot marmalade 18 *(gluten free)*

Crispy ham hock, confit potato, poached egg, and coriander mustard hollandaise 17

Loin of IOW venison, Parisian potatoes with a IOW gin velouté 21

Confit duck leg, crispy noodle nest, Szechuan, Pak choi and baby vegetables 19

Miso marinated aubergine with tahini smoked cous cous, harissa yogurt 17 *(Vegan)*

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### Desserts

Mulled, winter fruit frangipane tart 10

Panettone, bread and butter pudding with cinnamon ice cream 9

Spiced poached pear with hot chocolate sauce 9  
*(gluten free, vegan available)*

Doughnut with cherry compote and pistachio praline 10

Peanut butter parfait, honeycomb ice cream and chocolate tuille 11  
*(gluten free)*

Selection of cheeses with our own house chutney, variety of crackers and grape sorbet 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)

4oz beefburger, 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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