BOAT HOUSE

SEAFOOD RESTAURANT & BAR

Set Sail

Boathouse Breakfast £12.5 Two sausages, two bacon rashers, black pudding, egg, vine tomatoes, portobello mushroom, hashbrown, beans and toast.

Little Nippers Sausage, bacon, egg, beans & toast.

£10 Vegan Breakfast Ve V Two plant-based sausages, portobello mushroom, spinach,

8£

£4

£9 **Eggs Benedict** Bacon and poached egg on a toasted muffin, topped with hollandaise sauce.

vine tomatoes, beans and hash brown.

£8.5 Eggs Florentine V Spinach, toasted muffin, poached egg topped with hollandaise.

£9.5 Eggs Royale Smoked salmon and poached egg on a toasted muffin, topped with hollandaise sauce.

American Style Pancakes £9

- Fresh berries and yoghurt v

- Maple syrup + streaky bacon £1.5

Toast & Preserves **GF** Toasted white doorstop, with jam, marmalade or honey.



We're very proud to be part of the Southwest fishing community and grateful for what the ocean gives us.

To give a little back, we support the

National Lobster Hatchery in Padstow, Cornwall. For every lobster purchased we add a discretionary £1 to the bill, which we match fund.

Caught in Between

All served with mixed salad and crisps

Boathouse 'FLT' £12 Breaded haddock goujons in a pretzel bun, with baby gem lettuce, sliced tomato and tartare sauce.

Devonshire Crab Sub £15 Handpicked, local crab in a soft brioche sub roll, dressed with curried mayo & crispy

Crispy Chicken Wrap £13 Crispy chicken, Asian style slaw and garlic aioli in a soft tortilla wrap.

Vegan Fish Taco Ve V £11 Grilled banana blossom in soft tacos, with Asian style slaw and garlic aioli.

Cast Away

Crispy Calamari £10 Squid fried in seasoned flour, served with homemade tartare.

Bucket of Shell on Prawns £9.5 Shell on prawns, curried mayonnaise.

Deviled Whitebait £9 Dusted with paprika and cajun spice, fried and served with garlic aioli.

Mackerel Pate Smoked mackerel pate, served with pickled vegetables & sourdough croutons.

Pan Fried Tiger Prawns 6 Whole tiger prawns fried in chilli, garlic & white wine, served with rustic bread.

Cauliflower Wings ve v Garlic and herb florets, tossed in chimichurri sauce, topped with spring onion and toasted sesame seeds.

Grilled Whole Sardines Locally caught sardines, with heritage tomato and red onion salad and toasted sourdough.

Little Nippers

Mini Moules Mariniére, with Pomme Frites

Fish Fingers, Chips & Beans Mini Beef Burger & Chips

Sausage, Chips & Beans Little Mac & Cheese



The Main Haul

Pan Fried Sea Bass @	£26	All served with your choice of side and sauce choose from the following	, 19
Grilled Whole Lemon Sole ©	£28	Sides	
Pan Fried Skate Wing @	£26	Garlic new potatoes & wilted greens Salt & pepper fries & summer salad	
Grilled Whole Mackerel ©	£24	Sauces Lemon & caper butter / Garlic butter	
Butter Roasted Monkfish 🚭	£28	White wine, tomato & basil	
Moules Mariniere Local River Exe mussels in a cream and white wine sauce, served with pommes frites & rustic bread.	£20	Langoustine Scampi Breaded langoustine tails, hand cut chips, peas and homemade tartare sauce.	£18
Fish & Chips Haddock fillet in The Boathouse signature beer batter, served with hand cut chips,	£20	Monkfish Curry NEW! ©F Butter roasted monkfish tail in a sweet curry sauce, jasmine rice and prawn crackers.	£26
vegan Fish & Chips © V Banana blossom in our signature vegan	£17	Cauliflower & Spinach Curry NEW! W V Roasted cauliflower & spinach in a katsu curry sauce, with jasmine rice	£18
batter, served with hand cut chips, peas and homemade tartare sauce.		Garlic & Rosemary Chicken © Roasted and served with crushed new potatoes, wilted greens and mushroom sauce	£20
Boathouse Lobster Mac & Cheese NEW!	£34		
Grilled lobster tail, with our signature lobster cheese sauce, served with black truffle oil and garlic sourdough.		Boathouse Burgers Served in a pretzel bun, with baby gem lettuce, sliced tomato and pommes frites.	£18
Seafood Linguine Shell-on king prawns, razor clams, mussels and baby squid in our creamy	£22	 Homemade Steak Burger Katsu Chicken Burger Plant Based Burger 	
white sauce.		+ streaky bacon £2 + cheese £1 + prawns £4	





Five seared scallops, with rustic bread

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Garlic & Lemon Butter	£16	
Chorizo & Honey	£16	
Chilli & Lime	£16	
Gratin with Parmesan Crumb	£16	
Black Pudding & Apple	£16	
"The Shack Attack" Sharing Board All five of the above	£65	



Seafood Platter

Bucket of mussels, fish goujons, devilled whitebait, chilli & garlic prawns, seared scallops and grilled sardines, served with curried mayo, tartare sauce and doorstop bread.



Starboard Sides

Dialboard blues	
Chips	£3.5
Add Cheese	£1
Green Salad	£4.5
Tomato & Red Onion Salad	£4.5
Onion Rings	£4.5
Saucy Sailors	
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Curried Mayo		£1.5
lioli		£1.5
l'artare		£1.5
Mushy Peas	100	£1.5

£9

£11.5

£9

£9.5