

# MENU

10 AM - 3 PM



## BACON BAP 8.00

Smoked back bacon, streaky bacon, sourdough bap **DF GFA**

**With a fried St Ewe's egg 9.00**

## FRIED EGG BAP 7.00

Fried St Ewe's egg, sourdough bap **DF GFA**

## HALLOUMI BAP 8.00

Chargrilled halloumi, tomato relish, sourdough bap **GFA**

*Vegan halloumi (DF) available on request*

## CHEESY HAMMY EGGY 15.50

### ROYAL NAVY FAVOURITE

Pulled ham hock, wholegrain mustard, Barbers mature cheddar cheese, toasted bloomer bread, St Ewe's fried eggs **GFA**

## HALLOUMI & HOUMOUS 14.50

Chargrilled halloumi, red pepper houmous, toasted focaccia, watercress, pea shoot & cucumber salad, pickled pink onions **DF GFA**

*Vegan halloumi available on request*

## SEASONAL SOUP 7.50

Leek & butterbean soup, bacon & chilli, homemade soda bread **DFA GFA**

## PEA & FAVA BEAN GUACAMOLE 14.00

Fresh pea & fava bean guacamole, sweet potato wedges, artichokes, slow roasted tomatoes, chive oil, pickled pink onions **DF GF**

## CHALK STREAM TROUT SALAD 18.00

Pan fried chalk stream trout, warm new potatoes, green beans, fennel, radish, cucumber, watercress with lemon, caper & dill dressing **GF DFA**

## CHICKEN CAESAR SALAD 16.00

Crispy chicken breast, baby gem lettuce, parmesan shavings, bacon, soft boiled egg, croutons, Caesar dressing

## PAN SEARED CHALK STREAM TROUT 18.50

Chorizo, fresh peas, potato & cannellini bean fricassee, lemon & caper dressing **GF**

## FOCACCIA SANDWICH 15.50

Parma ham, mozzarella, roast tomatoes, lettuce, pesto mayo in homemade sourdough focaccia, skin on fries **DFA**

## BOATHOUSE CLUB SANDWICH 16.00

Crispy buttermilk chicken breast, ham hock, fried egg, tomato relish, little gem lettuce, toasted bloomer bread. Served with skin on fries

## FISH FINGER SANDWICH 16.00

Powder Monkey Ale battered fish fingers, tartare sauce, little gem lettuce, bloomer bread. Served with skin on fries **DF**

## DOCKYARD BEEF BURGER 18.50

6oz Beef brisket burger, Monterey jack cheese, crispy onion fritter, burger relish, homemade bacon jam, little gem lettuce, sourdough bap, skin on fries **DFA**

## CHARCUTERIE BOARD 26.00

### For two to share

Cured meat, Tunworth cheese, olives, cornichons, red pepper houmous, roast almonds, focaccia **GFA**

## VEGETARIAN BOARD 24.00

### For two to share

Tunworth cheese, halloumi, marinated artichokes, slow roasted tomatoes, olives, cornichons, red pepper houmous, roast almonds, focaccia **GFA**

### Enhance your Sharing Board

Add a glass of wine or locally brewed Powder Monkey beer for just £5.00 per person

125ml wine / 440ml canned beer

## SIDES 5.50

Homemade soda bread, butter & marinated olives **DFA GFA**

Homemade focaccia, red pepper houmous, pea & fava bean guacamole **DFA DF**

Skin on fries **GF DF**

Watercress, pea shoot, gem lettuce & cucumber salad, pickled pink onions **GF DF**

**DFA Dairy Free Available GFA Gluten Free Available DF Dairy Free GF Gluten Free**

Please speak to one of our Allergy Champions who are trained to provide advice on the ingredients in our food and the steps we have taken to avoid cross-contamination. Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, seeds, dairy and gluten. Consequently, there may be traces of various allergens present across our product range. We'd love to tell you what's in our food and help assist you with your choice.

Our prices include VAT at the current rate. All prices are in pound sterling. Gratuities are discretionary.