

Boathouse Dinners

THURSDAY - SATURDAY 6PM - 10PM

SHARING PLATTERS

Served with sourdough bread
(please ask for gluten-free bread).

BOTH 12.00

LA MER

Mackerel rillettes, smoked salmon,
prawns in garlic parsley butter,
and pickled vegetables.

LA NATURE (vg)

Vegan galette pinwheels,
beetroot hummus, dates, nuts
and pickled vegetables.

Starters

Served with sourdough bread
(please ask for gluten-free bread).

Escargots de Bourgogne

6.00

Smoked salmon slate

7.95

Heritage tomato salad, mozzarella and basil vinaigrette (v)

6.50

Serrano ham, rocket and parmesan

7.50

Main Courses

OVEN-ROASTED FREE-RANGE CHICKEN BREAST (gf)

Crushed potato, green beans,
Dijon mustard sauce and chorizo butter.

15.95

TOFU BROCHETTE (vg,gf)

Cashew hollandaise, asparagus, flat
mushroom, potato pattie and pomegranate.

14.50

FISH OF THE DAY (gf)

Crushed potato, green beans, red wine
vinaigrette and vanilla oil.

16.50

KING PRAWNS, SMOKED SALMON & DILL TAGLIATELLE

15.50

PLAT DU JOUR

Please see our special's board.

Or choose a Galette:

A savoury crêpe made with gluten-free
buckwheat flour, emmental, salt and pepper.
Please ask for dairy-free cheese.

ALL 14.00

THE TURF

King prawns, fennel, crème fraîche,
sapphire, orange and ginger syrup.

SUMMER SALCOMBE

Scallops, petit-pois à la Française,
whisky honey and vanilla sauce.

BRIXHAM HARBOUR

Smoked salmon, dill, cream cheese and lemon.

ESPAÑA

Chorizo, asparagus, spinach
and poached egg.

EOTOPIA (vg)

Spinach, tomatoes, mushrooms,
vegan cheese and beetroot hummus.

Desserts

ALL 6.50

We can make most desserts vegan,
gluten-free or nut-free upon request.

PÊCHE MELBA

French classic; peaches, vanilla gelato
and raspberry coulis.

CRÈME CATALAN & SABLÉ BRETON

Spanish trinity custard with orange
and lemon zest, cinnamon, and
French butter biscuit.

DAME BLANCHE

Belgian classic; vanilla gelato, chantilly
cream and warm molten chocolate sauce.

CRÊPE TATIN

Crêpe flambé, Calvados caramelised apple,
vanilla gelato and homemade salted caramel.

CRÊPE CITRONELLA

Crêpe with lemon curd and meringue.

CRÊPE BARBADOS

Crêpe flambé, rum caramelised banana
and salted caramel gelato.

(v) Suitable for vegetarians,
(vg) Suitable for vegans, (gf) Gluten-free.