

THE BOATHOUSE

cafe

NIBBLES

Artisan Bread Selection

Caramelized red onion butter £6

Roasted Butternut Squash Hummus

Hazelnut Dukkha, Salsa Verde £8

Honey Glazed Pigs in Blankets

Sesame seeds £8

Padron Peppers

Malden salt £6

Mixed Nuts

£5

Nocellara Olives

£6

PLATES

Soup

Pumpkin, chilli & coconut, parsnip crisp £9

Terrine

Slow roasted chicken, pistachio & apricot, pickles, mushroom ketchup £13

Tart

Caramelized red onion & goat's cheese, beetroot & walnut salad £12

Pate

Smoked mackerel pate, pickled beetroots, butternut squash, watercress & lemon £12

Ricotta

Whipped ricotta, spiced roasted pumpkin, green pesto, candied walnuts £9

Crab

Crab cake, lemongrass emulsion, cucumber, chili & lime salad £14

BOARDS

Charcuterie

Parma ham, Bresaola, Coppa tipo, mixed pickles, watercress salad, red onion chutney
£14

Green Board

Rainbow carrots, pickled cauliflower, radish, Baba ganoush, vegan cheese, crackers £12



This menu is printed on sustainably produced paper, made with spent brewer's grain.

Follow us on Instagram @theboathousecafeguildford

We are an independent, family business and reviews really help!

Leave us a review.



MAIN

Cod "Schnitzel"

Cod belly, burnt lemon, fresh horseradish, capers, chervil, fries & tartar sauce £21

Mushroom

Wild mushroom pappardelle with kale & spinach, creamed white beans, sage oil, herb crumb £18

Pork

Slow-cooked pork belly, pomme puree, braised red cabbage & butternut squash, apple, sage crisp, red wine sauce £25

Market Fish Of The Day

Market fish, potato cake, spinach, clams, shellfish cream £MP

'Surrey Hills' 10oz Picanha Steak

Roasted mushroom, cherry tomato, fries & watercress, peppercorn sauce £30

Chicken

Chicken roulade, savoy cabbage, honey glaze turnip, celeriac puree, preserved lemon jus £26

Couscous

Warm Israeli couscous, pumpkin & beetroot salad, pink grapefruit, candied walnuts, mustard & raspberry dressing £17

SIDES

Fries £4.5

Black truffle and pecorino fries £5

Honey & thyme roasted carrots £5.5

Tender stem broccoli, toasted almonds £5

Sweet potato fries £4.5

DESSERTS

Ice Creams & Sorbet Selection

Please ask your server for our current selection £7

Sticky Toffee Pudding

Sticky toffee pudding, toffee sauce, vanilla ice cream £8

Chocolate Fondant

Chocolate fondant, white chocolate sauce, cookie dough ice cream, honey comb £9

Apple Tart Tatin

Apple tart tatin, vanilla ice cream, cinnamon custard £9

Local Cheese Board

A Selection Of locally sourced cheeses, served with port jelly & biscuits. £13

Allergies & nutrition

If you have any dietary requirements or allergies and would like more information on our dishes, or to request an adjustment to your meal, then please don't hesitate to ask one of our team members for help.

A discretionary 12.5% service charge will be added to your bill; we distribute this evenly between all team members.