

BOATHOUSE DRINKS



BUBBLES

125/BTL

SPARKLING

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| Prosecco 'Portenova' Italy | 9.00/35.00 |
| Mionetto Sergio Rosé Italy | 38.00 |
| Chandon Garden Spritz Argentina | 45.00 |

CHAMPAGNE

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| Laurent-Perrier | 12.00/65.00 |
| Laurent-Perrier Rosé | 95.00 |
| Perrier-Jouët Grand Brut | 70.00 |
| Yeuve Clicquot | 70.00 |
| Louis Roederer Brut Premier | 75.00 |

WHITE

125/175/BTL

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| Pinot Grigio Ca'Luca Italy | 5.00/6.50/22.50 |
| <i>Light, crisp with green apple notes</i> | |

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| Sauvignon Blanc Beach House | 5.40/6.90/24.00 |
| <i>South Africa</i> | |
| <i>Fruity with passionfruit & citrus, accents of pineapple</i> | |

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| Chardonnay Domaine | 6.40/8.20/28.50 |
| <i>Les Ors Limoux France</i> | |
| <i>Complex combination of peaches, pineapple & vanilla</i> | |

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| Viognier Domain | 6.70/8.60/30.00 |
| <i>de Pennautier France</i> | |
| <i>Full bodied, floral & stone fruit with a fresh finish</i> | |

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| Vinho Verde Laureiro Portugal | 28.00 |
| <i>Zesty, apple & pear flavours. Perfect summer white</i> | |

ROSÉ

125/175/BTL

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| Crazy Tropez France | 5.80/7.50/26.00 |
| <i>Delicate pink wine full of fresh, tropical fruit flavours</i> | |

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| Sand Tropez France | 6.70/8.60/30.00 |
| <i>A beautiful, light rosé with subtle flavours of nutmeg and grapefruit</i> | |

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| Whispering Angel | 50.00/mag 100.00 |
| <i>Château d'Esclans France</i> | |
| <i>Pale pink, delicate & fresh with crisp strawberry & a long finish</i> | |

RED

125/175/BTL

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| Sangiovese Senso Rubicon Italy | 5.00/6.50/22.50 |
| <i>Light, easy drinking, red cherry & plum flavours</i> | |

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| Merlot La Vigneau France | 5.80/7.50/26.00 |
| <i>Medium body, smooth & easy drinking with red & black fruit</i> | |

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| Primitivo Doppio Passo Italy | 6.30/8.00/28.00 |
| <i>Concentrated dark berry character, rich and distinct raisin notes</i> | |

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| Malbec Altosur Argentina | 6.70/8.60/30.00 |
| <i>Ruby red, cherry & plum with a hint of pepper & spice</i> | |

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| Côtes du Rhône Villages | 30.00 |
| <i>Les Coteaux France</i> | |
| <i>Bramble fruit, star anise & a touch of cinnamon</i> | |

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| Pinot Noir Long Barn USA | 35.00 |
| <i>Notes of bramble fruit & cherries with soft tannins</i> | |

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| Perrier-Jouët Blason Rosé | 95.00 |
| Perrier-Jouët Belle Epoque | 225.00 |
| Dom Pérignon | 275.00 |
| Louis Roederer Cristal | 295.00 |

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| Picpoul de Pinet Dom St Paul Colline France | 31.00 |
| <i>Bone dry, super fresh, bursting with citrus</i> | |

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| Albariño Genio y Figura Spain | 36.00 |
| <i>Dry, ripe apple & stone fruit</i> | |

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| Sauvignon Blanc Wairau River New Zealand | 37.00 |
| <i>Aromatic, tropical fruit & gooseberry notes, fresh acidity</i> | |

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| Chablis Domaine Alain Gautheron France | 48.00 |
| <i>Classic Burgundy, complex, rich minerality with stone fruit flavours</i> | |

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| Sancerre Domaine Crachet France | 50.00 |
| <i>Bone dry, aromatic with soft citrus notes & a herbaceous edge</i> | |

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| Chardonnay La Crema USA | 55.00 |
| <i>Juicy ripe pear, nectarine & creamy, buttery flavours</i> | |

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| Rock Angel Château d'Esclans France | 70.00 |
| <i>Concentrated & complex, dry with floral & ripe berry flavours</i> | |

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| Garrus Château d'Esclans France | 165.00 |
| <i>Rich, full bodied & hugely complex, yet bursting with summer fruits</i> | |

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| Bardolino Rosso Gorgo Italy | 36.00 |
| <i>Perfect summer red. Light body with floral & berry filled nose</i> | |

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| Rioja Reserva Marqués de Riscal Spain | 38.00 |
| <i>Medium bodied with ripe dark fruit & notes of balsamic, spice & vanilla</i> | |

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| Château Gachon Montagne St Émilien France | 42.00 |
| <i>Complex with full, ripe tannins, black fruit with a savoury, earthy edge</i> | |

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| Châteauneuf du Pape | 55.00 |
| <i>Château Maucoil France</i> | |
| <i>Full bodied, rich & concentrated with a lovely balance</i> | |

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| Amarone Della Valpolicella | 75.00 |
| <i>Classico Monte Faustino Italy</i> | |
| <i>Italian powerhouse, full bodied & opulent, bursting with black cherry, cocoa & silky tannins</i> | |

COCKTAILS

Cocktail of the week

Please ask your server

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| Tom Collins | 10.50 |
| <i>Gin, lemon & soda</i> | |

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| Rhubarb Daiquiri | 11.00 |
| <i>Rum, rhubarb liqueur, lime & rhubarb bitters</i> | |

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| Pornstar Martini | 11.00 |
| <i>Vodka, passionfruit, pineapple & lime</i> | |

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| Espresso Martini | 11.00 |
| <i>Vodka, Kahlúa & espresso</i> | |

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| Mojito | 11.00 |
| <i>(choose from classic, passionfruit or blueberry)</i> | |
| <i>Rum, lime, mint & soda</i> | |
| <i>add champagne +2.00</i> | |

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| Watermelon Margarita | 11.00 |
| <i>Tequila, cointreau, lime & watermelon liqueur</i> | |

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| Coco Loco | 11.00 |
| <i>Cocanut rum, cocanut water, cardamom & lime</i> | |

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| Queen's Road | 11.00 |
| <i>Rum, orange, lime, honey, angostura bitters & ginger</i> | |

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| Dark & Stormy | 11.00 |
| <i>Black rum, ginger beer & lime</i> | |

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| Elderflower Spritz | 11.00 |
| <i>Prosecco, St Germain, lime & mint</i> | |

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| Kir Royale | 12.00 |
| <i>Champagne with a splash of crème de cassis</i> | |

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| Testarossa | 12.00 |
| <i>Champagne with a splash of raspberry purée</i> | |

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| Classique | 13.00 |
| <i>Champagne, brandy, angostura bitters & a sugar cube</i> | |

Please ask for classics

MOCKTAILS

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| Elderflower Fizz | 7.00 |
| <i>Apple, elderflower, mint & soda</i> | |

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| Pornstar No-Tini | 7.00 |
| <i>Passionfruit, pineapple, vanilla essence & lime</i> | |

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| Low Punch | 7.00 |
| <i>Pineapple, orange & grenadine</i> | |

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| Gee & Tee | 7.00 |
| <i>Seedlip non-alcoholic gin, elderflower tonic & cucumber</i> | |

BEER & CIDER

DRAUGHT

ESTRELLA 4.6% 3.00/6.00

Amstel 4.1% 2.90/5.80

Shipyard 4.5% 2.90/5.80

Aspall Cyder 5.5% 3.00/6.00

Guinness 4.2% 3.00/6.00

BOTTLED & CRAFT

Modelo 5.00

Peroni 5.00

Peroni Libera 0% 4.50

Estrella Daura Damm G 5.00

Brewdog Punk IPA 5.00

Ringwood Boondoggle 5.50

Rekoderlig strawberry & lime 6.00