

Nocellara Olives 6 gf v ve
Butternut Squash & Sage Arancini 8 v
Edamame Beans Soy, sesame, chilli 6 gf v ve
White Anchovies Olive oil 7 gf

boathouse



Perrier-Jouët gl 15
Exton Park Rosé Hampshire gl 12
Peach Buffalo Sour 13
Japanese Mojito 13

Small Plates

Calamari 12
Lightly coated
squid, aioli

Scallops 14
Garlic butter, pea purée,
pancetta crumb gf

Monkfish Gyoza 14
Prawn, spring onion,
fresh chilli

Gambas Pil Pil 14
Prawns, chorizo, garlic,
fresh chilli, bread gfo

Butternut Squash Ravioli 10/17
Dill oil, parmesan v

Tuna Tataki 16
Sesame seed, ponzu sauce, daikon
radish, serrano chilli, mango

Honey Glazed Pork Bites 12
Fresh chilli gf

Sharers

For two

Meze Platter 22
Butternut squash & sage arancini, dolmades, hummus,
green olives, tzatziki, confit garlic, greek salad, flatbread,
edamame beans, chilli jam v gfo veo

Thai Platter 25
Tempura king prawns, glazed pork bites, satay chicken,
spring rolls, prawn crackers, sweet chilli sauce,
satay sauce, soy

Salads

Chargrilled Chicken Caesar 17
Smoked bacon, baby gem, croutons,
parmesan shavings, caesar dressing gf
add anchovies +1

Asian Duck & Orange Salad 12/18
Crispy rice noodles gf

Tuna Poke Bowl 20
Sashimi tuna, sushi rice, radish, edamame
beans, carrots, kimchi, sesame seeds,
Japanese mayonnaise
Vegan Poke Bowl 13 ve

Plates

Crab & Prawn Linguini 30
Dorset crab, king prawns,
lobster & saffron bisque

Gochujang Lamb Cutlets 29
Gochujang spiced, red pepper purée,
pak choi, jasmine wild rice gf

Moules Marinière 21
Cornish rope-grown mussels, garlic,
white wine & cream sauce, fries gf
add bread 2.5

Harissa Chicken Skewer 22
Chicken & halloumi skewer, tzatziki,
couscous, Greek salad gfo

Fishcake 18
Salmon, smoked haddock, spinach & feta
fishcake, Sopley asparagus, mixed salad,
chilli jam

Baby Back Ribs 26
Peach bourbon BBQ glaze,
cajun slaw, fries gf

Indonesian Fish Curry 28
Seabass fillet, prawns, scallops, butternut
squash, jasmine wild rice, shaved coconut gf
**Indonesian Lentil &
Aubergine Curry** 18 ve gf

Cheeseburger 18
Streaky bacon, cheddar, burger sauce,
gherkin, sautéed onion, lettuce,
tomato, fries gfo
Vegan Hemp Burger 18 vg g
add Half Lobster 28

Steak
28 day aged, mixed salad, fries gf
10oz Sirloin 32
8oz Fillet Steak 38
add Half Lobster 28
add sauce gf
peppercorn 3
blue cheese 3 v

Pan Roasted Halibut 28
Sopley asparagus, radish, dill &
lemon oil, parmentier potatoes gf

Fish & Chips 20
Minted mushy peas, tartare sauce

Pizza

add extras - veg +1.50, meat + 2

Margherita 14
Buffalo mozzarella, tomato,
fresh basil v gfo veo

Lyon 17
Goat's cheese, asparagus,
caramelised onion v gfo

Andratx 19
Minute steak, black truffle,
wild mushrooms, fresh basil gfo

Athens 17
Hot honey, salami,
feta gfo

London 16.50
Pepperoni, chorizo, smoky
bacon, chicken gfo

Beijing 17.50
Duck, spring onion,
cucumber, hoisin

Rome 16.50
'Nduja, spicy sausage, fresh
chilli, red onion, red peppers gfo

Valencia 16
Tuna, black olives, anchovies,
red onion gf

Sides

Fries 5.50 gf v ve
Sweet Potato Fries 6 gf v ve
Creamy Mash Potato 5 gf v
Parmentier Potatoes Rosemary, garlic 6 gf v veo
Bread Board Olive oil, balsamic, butter, salt 6 v gf

Mixed Salad French dressing 6 gf v
IOW Tomato Salad Sherry vinaigrette 6 gf v
Fennel, Beetroot & Orange Salad 6 gf v ve
Pickled Walnut & Stilton Salad 7 gf v
Tenderstem Broccoli Soy sauce, sesame seeds 7 gf v ve



Scan QR code for
allergen information

A discretionary service charge of 12.5% will be added to your bill.
Our menu descriptions do not list all ingredients or allergens. If you are at all concerned about allergens, please ask any member of staff. All
food is freshly prepared, subsequently orders may take longer during busy periods.

gf = gluten free v = vegetarian ve = vegan
gfo = gluten free option available
vo = vegetarian option available
veo = vegan option available