

boathouse

Bar & Jetty



- Butternut Squash & Sage Arancini 8 v
Nocellara Olives 6 gf v ve
Chargrilled Chicken Caesar *Smoked bacon, baby gem, croutons, parmesan shavings, caesar dressing* 17 gf
add anchovies +1
Honey Glazed Pork Bites *Fresh chilli* 12 gf
Edamame Beans *Soy, sesame, chilli* 6 gf v ve
White Anchovies *Olive oil* 7 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

Ciabattas

served until 6pm

Served with fries or salad

- Chargrilled chicken, chorizo, mozzarella, bbq mayo 13.50 gfo
Chargrilled halloumi, roasted red pepper, chilli jam, spinach 13.50 gfo v
Prosciutto, salami, gherkin, mozzarella, honey mustard mayo 13.50 gfo
Bacon, camembert, caramelised onion 13.50 gfo
Tuna melt 13.50 gfo
Lobster & crayfish roll, mayonnaise & dill 20.50 gfo

Pizza

add extras - veg +1.50, meat + 2

- Margherita** *Buffalo mozzarella, tomato, fresh basil* 14 v gfo veo
London *Pepperoni, chorizo, smoky bacon, chicken* 16.50 gfo
Lyon *Goat's cheese, asparagus, caramelised onion* 17 v gfo
Beijing *Duck, spring onion, cucumber, hoisin* 17.50
Andratx *Minute steak, black truffle, wild mushrooms, fresh basil* 19 gfo
Rome *'Nduja, spicy sausage, fresh chilli, red onion, red peppers* 16.50 gfo
Athens *Hot honey, salami, feta* 17 gfo
Valencia *Tuna, black olives, anchovies, red onion* 16 gfo

Sides

- Fries 5.50 gf v ve
Mixed Salad *French dressing* 6 gf v ve
IOW Tomato Salad *Sherry vinaigrette* 6 gf v
Bread Board *Olive oil, balsamic, butter, salt* 6 v gfo
Sweet Potato Fries 6 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

White

	125/175/Btl
Pinot Grigio, Ca Luca <i>Abruzzo, Italy 2023</i>	6/7.50/26
Sauvignon Blanc, Beach House <i>W Cape, South Africa 2023</i>	6.30/7.90/28
Picpoul De Pinet, Rocs Blancs <i>Languedoc, France 2023</i>	7.60/9.20/38
Pinot Bianco, Kaltern Vial <i>Trentino Alto Adige, Italy 2022</i>	11.20/13.40/60
Chardonnay, Bourgogne, Maurice Ecard <i>Burgundy, France 2022</i>	12.80/14.20/63
Grillo, Vitese <i>Sicily, Italy 2023</i>	34
Pecorino, Tol Del Colle <i>Abruzzo, Italy 2023</i>	34
Vinho Verde, Ab Valley Loureiro <i>Minho, Portugal 2023</i>	35
Sauvignon Blanc, Wairau River <i>Marlborough, New Zealand 2023</i>	39
Chenin Blanc, Ladybird <i>Stellenbosh, South Africa 2022</i>	40
Albariño, Serra Da Estrella <i>Galicia, Spain 2022</i>	44
Gavi de Gavi, Massera <i>Piedmont, Italy 2024</i>	45
Soave Classico, DOC, Balestri Valda <i>Veneto, Italy 2022</i>	46
Chardonnay, District 7 <i>Monterey County, USA 2019</i>	49
Pouilly Fume, Dom Bel Air <i>Central Vineyards, France 2023</i>	50
Lugana Riserva, Le Civaie Terralbe <i>Lake Garda, Italy 2020</i>	50
Sancerre, Francois Crochet <i>Central Vineyards, France 2023</i>	65
Chardonnay, Côtes du Jura, Les Sars <i>Burgundy, France 2022</i>	70
Chablis 1er Cru, Domaine N & G Ferve <i>Burgundy, France 2022</i>	80
Rully Chalonaise, Les Terroirs <i>Burgundy, France 2022</i>	85
Pouilly-Fuissé, Pentacrine <i>Burgundy, France 2023</i>	85
Puligny-Montrachet, David Moret <i>Burgundy, France 2022</i>	130

Red

	125/175/Btl
Organic Merlot, Paraiso Sur <i>Emiliana, Limari, Chile, 2022</i>	6.90/8.40/32
Organic Primitivo, Doppio Passo <i>Pulgia, Italy 2022</i>	7.40/8.90/33
Malbec, Finca La Colonia Coleccion <i>Norton, Argentina 2023</i>	8/9.60/36
Cabernet Sauvignon, Banshee <i>California, USA 2022</i>	12.80/14.80/58
Thymipoulos, Xinomarvo <i>Naousa, Greece 2021</i>	38
Côtes du Rhône, Domaine De L'amandine <i>Southern Rhône, France 2022</i>	39
Pinot Noir, Spinyback <i>Nelson, New Zealand 2020</i>	40
Shiraz, The Barry Bros <i>South Barossa, Australia 2021</i>	40
Dao Villae, Taboadella <i>Silvã de Cima, Portugal 2020</i>	48
Valpolicella Ripasso, Ca'Rugate <i>Verona, Italy 2020</i>	49
Rioja Reserva, Marquez de Riscal <i>Rioja, Spain 2019</i>	50
Barbera d'Asti, Rossofuoco <i>Piedmont, Italy 2022</i>	54
Crozes-Hermitage, Cuvée Particulière <i>Rhone, France 2023</i>	66
St. Emilion Grand Cru, Chateau Louvie <i>Bordeaux, France 2022</i>	75
Amarone della Valpolicella, Monte Faustino <i>Veneto, Italy 2021</i>	80
Margaux, La Dame D'Angludet <i>Bordeaux, France 2021</i>	90

Rosé

	125/175/Btl/Mag/Jera
Crazy Tropez <i>IGP Mediterranee, France 2023</i>	6.30/7.90/28
Saint-Roch-les-Vignes <i>Côtes de Provence, France 2023</i>	7.50/9.50/36
Après Provence <i>Côtes de Provence, France 2023</i>	12/14/55
Whispering Angel <i>Côtes de Provence, France 2023</i>	59/120/250
Dom Ott, Clos Mirelle <i>Côtes de Provence, France 2021</i>	70
Rock Angel Châteaud'Esclans <i>Côtes de Provence, France 2021</i>	70
Garrus, Château d'Esclans <i>Côtes de Provence, France</i>	165

Bubbles

	125/Btl
Champagne	
Perrier-Jouët <i>Grand Brut NV</i>	15/75
Perrier-Jouët Blason Rosé <i>NV</i>	110
Perrier-Jouët Blancs de blancs <i>NV</i>	160
Dom Pérignon <i>Vintage</i>	275
Louis Roederer Cristal <i>2009</i>	350
Pol Roger Cuvée Sir Winston Churchill <i>2015</i>	400
Sparkling	
Exton Park Rosé <i>Hampshire, England NV</i>	12/60
Exton Park Brut <i>Hampshire, England NV</i>	60
Prosecco, Portenova <i>Veneto, Italy NV</i>	9/36

Cocktails

Frozen	
Mango Daiquiri	12.50
<i>Havana 3yo Rum, mango, lime</i>	
Strawberry Daiquiri	12.50
<i>Havana 3yo Rum, strawberry, lime</i>	
Signature	
Peach Buffalo Sour	13
<i>Buffalo Trace Bourbon, Calvados, Peach, Lemon</i>	
Negroni Bianco	13
<i>Beefeater Gin, Martini Extra Dry, Bitter Bianco</i>	
Japanese Mojito	13
<i>Havana 3yo Rum, Akashi-Tai Yuzushu, shiso, mint, soda</i>	
Passionfruit Mojito	13
<i>Havana 3yo Rum, passionfruit, shiso, mint, soda</i>	
Old Fashioned Rum Punch	12.50
<i>Westernhall No.10 rum, angostura bitters, lime, nutmeg</i>	
Salted Caramel Espresso Martini	13
<i>Absolut Vodka, Kahlua, salted caramel, Illy espresso</i>	
Flamingo	12.50
<i>Havana Cuban Spiced Rum, Adriatico Bianco, cranberry juice, lime, cardamom</i>	
Blush Collins	12.50
<i>Beefeater Gin, Briottet Rhubarb, Pama, lemon, soda</i>	
Watermelon Margarita	12.50
<i>Olmea Silver Tequila, Cointreau, lime, watermelon</i>	
Spicy Margarita	12.50
<i>Olmea Silver Tequila, Cointreau, chillies, lime</i>	
LA Cool	12.50
<i>Absolut Mandarin, Kwai Feh, Briottet Apricot, lime, soda</i>	

Clase Azul Margarita	30
<i>Clase Azul Tequila reposado lime agave Cointreau</i>	

Champagne & spritz cocktails

Kir Royale	15.50
<i>Champagne, Crème de cassis</i>	
Testarossa	15.50
<i>Champagne, raspberry puree</i>	
French 75	15.50
<i>Champagne, Beefeater Gin, lemon</i>	
Champagne Mojito	15.50
<i>Champagne, Havana 3yo Rum, lime, mint, soda</i>	
Hugo Spritz	12.50
<i>St Germain liqueur, Portenova Prosecco, mint, soda</i>	
Aperol Spritz	12.50
<i>Aperol, Portenova Prosecco, orange</i>	

Mocktails

Elderflower Fizz	9
<i>Apple, elderflower, mint, soda</i>	
Lowe Punch	9
<i>Pineapple, orange, grenadine</i>	
Gee & Tee	9
<i>Salcombe First Light, lemon, tonic</i>	
Light & Breezy	9
<i>Caleño Dark And Spicy, ginger beer, lime</i>	

Beer & Cider

Draught		1/2 pint/pint
Estrella 4.6%		3.50/6.80
Rosa Blanca Mallorcan Lager 3.4%		3.40/6.60
Shipyard IPA 4.5%		3.40/6.80
Aspall's Cyder 4.5%		3.40/6.80
Guinness 4.2%		3.40/6.80
Bottle & Craft		
Modelo / Peroni / Peroni <i>gf</i>		5.50
Peroni 0%		4.50
Guinness 0%		5
Brewdog Punk IPA		5.50
Ringwood Boondoggle		6
Old Mout Berries & Cherries / Kiwi & Lime		6
Old Mout 0% Pineapple & Raspberry		5