

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
- BBQ Glazed Pork Bites** 12
Soy, 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 Linguine** 28
Dorset crab, king prawns, mussels, saffron lobster bisque, Samphire
- Gochuajng 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, 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
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 gfo
- Mixed Salad French dressing 6 gf v
Mini Caesar Salad 5 gf v
Fennel & 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

White

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

Red

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

Rosé

Crazy Tropez	IGP Mediterranee, France 2023	6.30/7.90/28
Saint-Roch-les-Vignes	Côtes de Provence, France 2023	7.50/9.50/36
Après Provence	Côtes de Provence, France 2024	12/14/55
Whispering Angel	Côtes de Provence, France 2023	59/120/250
Dom Ott, Clos Mirelle	Côtes de Provence, France 2021	70
Rock Angel Châteaud’Esclans	Côtes de Provence, France 2021	70
Garrus, Château d’Esclans	Côtes de Provence, France	165

Bubbles

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

Wines by the glass have ABV between 11-15%

Cocktails

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

Top Shelf

Clase Azul Margarita	30
Clase Azul reposado, lime, agave	
Pappy Old Fashioned	30
Old rip pappy van winkle 10yr, brown sugar, angostura bitters, orange	

Champagne & spritz cocktails

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

Mocktails

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

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 gf		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