

boathouse

Bar Menu



Appetisers

- Wild Mushroom Arancini *Truffle aioli* 8 v
Nocellara Olives 6 gf v ve
Edamame Beans *Soy, sesame, chilli* 6 gf v ve
Anchovies, *toasted sourdough, tomato, garlic, olive oil* 7 gf

Ciabattas

served until 6pm

Served with fries or salad

- Prosciutto, salami, gherkin, mozzarella, honey mustard mayo 13.50 gfo
Chargrilled chicken, chorizo, mozzarella, bbq mayo 13.50 gfo
Chargrilled halloumi, roasted red pepper, chilli jam, spinach 13.50 gfo v
Bacon, brie, cranberry 13.50 gfo
Tuna melt 13.50 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
Fries, *parmesan, truffle aioli* 7.50 gf
Mixed Salad, *French dressing, garden herbs* 6 v ve
Mini Caesar Salad, *bacon, croutons, parmesan*, 7 gf
Pickled Walnut & Stilton Salad 7 v
Bread Board, *olive oil, balsamic, butter, salt* 6 v



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

125ml available / 175/Btl

Pinot Grigio, Ca Luca <i>Abruzzo, Italy 2024</i>	7.50/26
Sauvignon Blanc, Beach House <i>W Cape, South Africa 2024</i>	8/28
Picpoul de Pinet, Rocs Blancs <i>Languedoc, France 2023</i>	9/38
Chardonnay, Bourgogne, Maurice Ecard <i>Burgundy, France 2023</i>	14.50/63
Grillo, Vitese <i>Sicily, Italy 2024</i>	34
Pecorino, Tol Del Colle <i>Abruzzo, Italy 2024</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>Stellenbosch, South Africa 2022</i>	40
Albariño, Serra Da Estrella <i>Galicia, Spain 2024</i>	44
Gavi de Gavi, Massera <i>Piedmont, Italy 2024</i>	45
Soave Classico, DOC, Balestri Valda <i>Veneto, Italy 2023</i>	46
Chardonnay, District 7 <i>Monterey County, USA 2023</i>	49
Pouilly Fumé, Dom Bel Air <i>Central Vineyards, France 2023</i>	50
Lugana Riserva, Le Civaie Terralbe <i>Lake Garda, Italy 2023</i>	50
Mercurey Blanc, En Pierrelet <i>Chateau de Charmirey, Burgundy, France 2022</i>	58
Pinot Bianco, Kaltern Vial <i>Trentino Alto Adige, Italy 2022</i>	60
Sauvignon Blanc, Greywacke <i>Marlborough, New Zealand 2024</i>	65
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

125ml available / 175/Btl

Organic Merlot, Paraiso Sur <i>Emiliana, Limari, Chile, 2022</i>	8.50/32
Organic Primitivo, Doppio Passo <i>Puglia, Italy 2024</i>	9/33
Malbec, Finca La Colonia Coleccion <i>Norton, Argentina 2024</i>	9.50/36
Cabernet Sauvignon, Banshee <i>California, USA 2022</i>	15/58
Thymipoulos, Xinomarvo <i>Naousa, Greece 2024</i>	38
Côtes du Rhône, Domaine De L'amandine <i>Southern Rhône, France 2022</i>	39
Pinot Noir, Spinyback <i>Nelson, New Zealand 2023</i>	40
Shiraz, The Barry Bros <i>South Barossa, Australia 2021</i>	40
Dão Villae, Taboadella <i>Silvã de Cima, Portugal 2020</i>	48
Valpolicella Ripasso, Ca'Rugate <i>Verona, Italy 2022</i>	49
Rioja Reserva, Marqués de Riscal <i>Rioja, Spain 2020</i>	50
Barbera d'Asti, Rossofuoco <i>Piedmont, Italy 2022</i>	54
Crozes-Hermitage, Cuvée Particulière <i>Rhone, France 2023</i>	66
Mercurey 1er Cru "Clos des Ruelles" <i>Charmirey, Burgundy, France 2021</i>	67
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 2020</i>	90

Rosé

125ml available / 175/Btl/Mag/Jera

Crazy Tropez <i>IGP Mediterranee, France 2024</i>	8/28
Saint-Roch-les-Vignes <i>Côtes de Provence, France 2024</i>	9.50/36
Après Provence <i>Côtes de Provence, France 2024</i>	13/48
Whispering Angel <i>Côtes de Provence, France 2023</i>	59/120/250
Domaines Ott, Clos Mireille <i>Côtes de Provence, France 2021</i>	70

Bubbles

125/Btl

Champagne

Perrier-Jouët <i>Grand Brut NV</i>	15/75
Perrier-Jouët Blason Rosé, NV	110
Perrier-Jouët Blancs de Blancs NV	160
Dom Pérignon <i>Vintage</i>	275
Louis Roederer Cristal <i>2015</i>	350
Pol Roger Cuvée Sir Winston Churchill <i>2015</i>	400

Sparkling

Exton Park Rosé <i>Hampshire, England NV</i>	13/60
Exton Park Brut <i>Hampshire, England NV</i>	60
Exton Park Blanc de Blancs <i>Hampshire, England NV</i>	70
Prosecco, Portenova <i>Veneto, Italy NV</i>	9/388

Wines by the glass have ABV between 11 -15%

Cocktails

Signature

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>Olmecca Silver Tequila, Cointreau, lime, watermelon</i>	
Spicy Margarita	12.50
<i>Olmecca Silver Tequila, Cointreau, chillies, lime</i>	
Blackbird	12.50
<i>Buffalo Trace Bourbon, Chambord, blackberry, honey, lemon</i>	

Top Shelf

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

Champagne & spritz cocktails

Exton Royale	13.50
<i>Exton Park Rosé, Crème de cassis</i>	
Kir Royale	15.50
<i>Champagne, Crème de cassis</i>	
Testarossa	15.50
<i>Champagne, raspberry purée</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%	3.50/6.80
Damm Lemon 3.2%	3.50/6.80
Aspall Cyder 4.5%	3.50/6.80
Guinness 4.2%	3.50/6.80
Bottle & Craft	
Pacifico Clara / Peroni / Peroni <i>gf</i>	5.50
Peroni 0%	4.50
Guinness 0%	5
Brewdog Punk IPA	5.50
Ringwood Boondoggle	6
Old Mout <i>Berries & Cherries / Kiwi & Lime</i>	6
Old Mout 0% <i>Berries & Cherries</i>	5