

boathouse



Bar Menu

Appetisers

- Nocellara Olives 6 gf v ve
Wild Mushroom Arancini truffle aioli 8 v
Corn Ribs, spicy lime aioli 7.50 gf v
Toasted Focaccia, pan con tomato 7 v
Anchovies on toasted sourdough, tomato, garlic, olive oil 7 gfo

Toasted Baguettes

served until 6pm

Served with fries or house salad

- Coppa ham, provolone cheese, roasted red pepper, olive oil 14 gfo
Chargrilled chicken, chorizo, mozzarella, bbq mayo 13.50 gfo
Spicy meatball, Napoli, mozzarella 14 gfo
Mushroom, kimchi, dukkah, feta 13.50 gfo v
Slow roasted pulled pork, honey truffle mayo, fennel & apple slaw, parmesan 15 gfo

Pizza

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

Stockholm 17
Spicy meatball, red onion,
mushroom, fresh chilli gfo

add extras - veg + 2, meat + 3

dips 1 - truffle aioli, garlic & herb,
spicy chipotle, smokey BBQ

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
Fennel & Rocket Salad, lemon dressing 7 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
Verdejo, Finca Montepedroso <i>Castilla y Leon, Spain 2024</i>	10/36
Chardonnay, Bourgogne, Maurice Ecard <i>Burgundy, France 2023</i>	14.50/63
Pecorino, Tol Del Colle <i>Abruzzo, Italy 2024</i>	34
Vinho Verde, Ab Valley Loureiro <i>Minho, Portugal 2023</i>	35
Picpoul de Pinet, Rocs Blancs <i>Languedoc, France 2023</i>	38
Chenin Blanc, Alvi's Drift <i>Worcester, South Africa 2024</i>	41
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
Sauvignon Blanc, Greywacke <i>Marlborough, New Zealand 2024</i>	46
Chardonnay, District 7 <i>Monterey County, USA 2023</i>	49
Pouilly Fumé, Dom Bel Air <i>Central Vineyards, France 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
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
Tempranillo & Garnacha, Pinnuaga Tinto <i>Castilla-La Mancha, Spain 2024</i>	10/39
Cabernet Sauvignon, Banshee <i>California, USA 2022</i>	15/58
Shiraz, Deakin Estate <i>Victoria, Australia 2024</i>	38
Thymipoulos, Xinomavro <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
Monastrell, Collection Monastrell <i>Jumilla, Spain 2024</i>	45
Castello D'alba Reserva <i>Douro, Portugal 2023</i>	48
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 Belle Epoque NV	225
Dom Pérignon <i>Vintage</i>	275
Louis Roederer Cristal <i>2015</i>	350
Pol Roger Cuvée Sir Winston Churchill <i>2015</i>	400
Sparkling	
Midas Prosecco <i>Veneto, Italy NV</i>	9/38
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

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		
Kirin Ichiban / Peroni / Peroni gf		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