

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

boathouse



Perrier-Jouët gl 15
Exton Park Rosé Hampshire gl 13
Negroni Bianco 13
Spicy Margarita 12.50

Small Plates

- Seared Scallops** 15
‘Nduja & sweet
potato purée
- Spinach & Ricotta
Ravioli** 12/18
Dill oil, sundried tomatoes,
parmesan, fresh basil v
- Feta & Baby
Beetroot** 12/18
Butternut squash purée, toasted
walnuts, crispy kale gf v
- Monkfish Gyoza** 14
Prawn, spring onion,
fresh chilli
- Gambas Pil Pil** 14
Prawns, chorizo, garlic,
fresh chilli, bread gfo
- BBQ Glazed Pork Bites** 12
Soy, fresh chilli gf
- Diavola Meatballs** 13
Tomato, garlic, chilli sauce,
crusty bread, parmesan

Sharers

For two

- Camembert** 16
Fresh mini loaves, confit garlic, rosemary,
tomato & onion chutney gfo v
- Thai Platter** 25
Tempura king prawns, glazed pork bites,
satay chicken, spring rolls, prawn crackers,
sweet chilli sauce, satay sauce, soy

Plates

- Fishcake** 18
Salmon, smoked haddock, spinach
& feta fishcake, asparagus,
mixed salad, chilli jam
- Indonesian Fish Curry** 28
Seabass fillet, prawns, scallops, butternut
squash, jasmine wild rice, shaved coconut gf
Indonesian Lentil & Aubergine Curry 18 gf ve
- Cheeseburger** 18
Mature cheddar, burger sauce, gherkin,
tobacco onion, lettuce, fries gfo
Vegan Hemp Burger 18 ve gf
- Risotto** 18
Roasted butternut squash,
sage, aged pecorino v gf
- Baby Back Ribs** 26
Texas smoked bbq glaze,
corn ribs, fries gf
- Fish & Chips** 20
Minted mushy peas,
tartare sauce
- Lamb Rump** 30
Pan seared medallions, crispy kale,
chantenay carrots, charred shallots,
mashed potato, red wine jus gf
- Harissa Chicken Skewer** 22
Chicken & halloumi skewer,
tzatziki, couscous, chilli sauce,
Greek salad gfo
- Chargrilled Chicken Caesar** 17
Smoked bacon, baby gem, croutons,
parmesan shavings, Caesar dressing gf
add anchovies + 1
- Mussels**
Scottish mussels, fries
Marinière garlic, white wine & cream gf 22
‘Nduja, garlic, fennel, white wine & cream gf 25
add bread 2.5 gfo
- Steak**
28 day’s Hampshire steak,
mixed salad, fries gf
10oz Sirloin 32
8oz Fillet 38
add sauce
peppercorn gf / blue cheese gf 3

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
Creamy Mash Potato 5 gf v
Mixed Salad, French dressing, garden herbs 6 v ve
- Mini Caesar, bacon, croutons, parmesan 7 gf
Tenderstem Broccoli, soy sauce, sesame seeds 7 gf v ve
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

Pinot Grigio, Ca Luca	Abruzzo, Italy 2024	7.50/26
Sauvignon Blanc, Beach House	W Cape, South Africa 2024	8/28
Verdejo, Finca Montepedroso	Castilla y Leon, Spain 2024	10/36
Chardonnay, Bourgogne, Maurice Ecard	Burgundy, France 2023	14.50/63
Pecorino, Tol Del Colle	Abruzzo, Italy 2024	34
Vinho Verde, Ab Valley Loureiro	Minho, Portugal 2023	35
Picpoul de Pinet, Rocs Blancs	Languedoc, France 2023	38
Chenin Blanc, Alvi's Drift	Worcester, South Africa 2024	41
Albariño, Serra Da Estrella	Galicia, Spain 2024	44
Gavi de Gavi, Massera	Piedmont, Italy 2024	45
Soave Classico, DOC, Balestri Valda	Veneto, Italy 2023	46
Sauvignon Blanc, Greywacke	Marlborough, New Zealand 2024	46
Chardonnay, District 7	Monterey County, USA 2023	49
Pouilly Fumé, Dom Bel Air	Central Vineyards, France 2023	50
Mercurey Blanc, En Pierrelet	Chateau de Charmirey, Burgundy, France 2022	58
Pinot Bianco, Kaltern Vial	Trentino Alto Adige, Italy 2022	60
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	8.50/32
Organic Primitivo, Doppio Passo	Puglia, Italy 2024	9/33
Malbec, Finca La Colonia Coleccion	Norton, Argentina 2024	9.50/36
Tempranillo & Garnacha, Pinnuaga Tinto	Castilla-La Mancha, Spain 2024	10/39
Cabernet Sauvignon, Banshee	California, USA 2022	15/58
Shiraz, Deakin Estate	Victoria, Australia 2024	38
Thymipoulos, Xinomavro	Naousa, Greece 2024	38
Côtes du Rhône, Domaine De L'amandine	Southern Rhône, France 2022	39
Pinot Noir, Spinyback	Nelson, New Zealand 2023	40
Monastrell, Collection Monastrell	Jumilla, Spain 2024	45
Castello D'alba Reserva	Douro, Portugal 2023	48
Rioja Reserva, Marqués de Riscal	Rioja, Spain 2020	50
Barbera d'Asti, Rossofuoco	Piedmont, Italy 2022	54
Crozes-Hermitage, Cuvée Particulière	Rhone, France 2023	66
Mercurey 1er Cru "Clos des Ruelles"	Charmirey, Burgundy, France 2021	67
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 2024	8/28
Saint-Roch-les-Vignes	Côtes de Provence, France 2024	9.50/36
Après Provence	Côtes de Provence, France 2024	13/48
Whispering Angel	Côtes de Provence, France 2023	59/120/250
Domaines Ott, Clos Mireille	Côtes de Provence, France 2021	70

Bubbles

Champagne		125/Btl
Perrier-Jouët	Grand Brut NV	15/75
Perrier-Jouët	Blason Rosé, NV	110
Perrier-Jouët	Belle Epoque NV	225
Dom Pérignon	Vintage	275
Louis Roederer	Cristal 2015	350
Pol Roger	Cuvée Sir Winston Churchill 2015	400

Sparkling

Midas Prosecco	Veneto, Italy NV	9/38
Exton Park Rosé	Hampshire, England NV	13/60
Exton Park Brut	Hampshire, England NV	60
Exton Park Blanc de Blancs	Hampshire, England NV	70

Wines by the glass have ABV between 11 - 15%

Cocktails

Signature	
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	
Blackbird	12.50
Buffalo Trace Bourbon, Chambord, blackberry, honey, lemon	

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

Exton Royale	13.50
Exton Park Rosé, Crème de cassis	
Kir Royale	15.50
Champagne, Crème de cassis	
Testarossa	15.50
Champagne, raspberry purée	
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%	3.50/6.80
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	5.50
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% Berries & Cherries	5