

# boathouse



## Bar Menu

### Appetisers

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

### Toasted Baguettes

served until 6pm

Served with fries or house salad

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

### Pizza

**Margherita** 14  
*Buffalo mozzarella, tomato, fresh basil v ngo veo*

**Lyon** 17  
*Goat's cheese, asparagus, caramelised onion v ngo*

**Andratx** 19  
*Minute steak, black truffle, wild mushrooms, fresh basil ngo*

**Athens** 17  
*Hot honey, salami, feta ngo*

**London** 17  
*Pepperoni, chorizo, smoky bacon, chicken ngo*

**Beijing** 17.50  
*Duck, spring onion, cucumber, hoisin*

**Rome** 16.50  
*'Nduja, spicy sausage, fresh chilli, red onion, red peppers ngo*

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

add extras - veg + 2, meat + 3

dips 1.50 - truffle aioli, garlic & herb, spicy chipotle, smoky BBQ

### Sides

- Fries 5.50 *ng v ve*  
Fries, *parmesan, truffle aioli* 7.50 *ng*  
Mixed Salad, *French dressing, garden herbs* 6 *v ve*

- Mini Caesar Salad, *bacon, croutons, parmesan*, 7 *ng*  
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. If you suffer from an allergy or intolerance, please inform your server who will direct you to the allergen menu, so that you can make an informed choice. All food is freshly prepared, subsequently orders may take longer during busy periods.

*ng* = non gluten *v* = vegetarian  
*ve* = vegan *ngo* = non gluten option  
*vo* = vegetarian option  
*veo* = vegan option

## White

125ml available / 175/Btl

Pinot Grigio, Ca Luca <i>Abruzzo, Italy 2024</i>	7.50/27
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 Chalonnaise, 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>	15/63
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>	53
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, <i>NV</i>	110
Perrier-Jouët Belle Epoque <i>NV</i>	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>	
Low 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 <i>gf</i>	5.50
Peroni 0%	4.50
Guinness 0%	5
Brewdog Punk IPA	5.50
Ringwood Boondoggle	6
Old Mout <i>Berries &amp; Cherries / Kiwi &amp; Lime</i>	6
Old Mout 0% <i>Berries &amp; Cherries</i>	5