

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

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* ng

**Spinach & Ricotta
Ravioli** 12/18
*Dill oil, sun-dried tomatoes,
parmesan, fresh basil*

**Goat's Cheese &
Baby Beetroot** 12/18
*Butternut squash purée, toasted
walnuts, crispy kale* ng v

Monkfish Gyoza 14
*Prawn, spring onion,
fresh chilli, ponzu*

Gambas Pil Pil 14
*Prawns, chorizo, garlic,
fresh chilli, bread* ngo

BBQ Glazed Pork Bites 12.50
Fresh chilli, spring onion ng

Diavola Meatballs 13
*Tomato, garlic, chilli sauce,
crusty bread, parmesan*

Sharers

For two

Camembert 16
*Fresh mini loaves, confit garlic, rosemary,
tomato & onion chutney* ngo v

Thai Platter 25
*Tempura king prawns, glazed pork bites,
satay chicken, spring rolls, prawn crackers,
sweet chilli sauce, satay sauce*

Plates

Fishcake 18
*Salmon, smoked haddock, spinach
& feta fishcake, asparagus,
mixed salad, chilli jam*

Harissa Chicken Skewer 22
*Chicken & halloumi skewer,
tzatziki, couscous, chilli sauce,
Greek salad* ngo

Indonesian Fish Curry 28
*Seabass fillet, prawns, scallops, butternut
squash, jasmine wild rice, shaved coconut* gf
Indonesian Lentil & Aubergine Curry 18 ng ve

Risotto 18
*Roasted butternut squash,
sage, aged parmesan* ng

Baby Back Ribs 26
*Texas smoked bbq glaze,
corn ribs, fries* ng

Fish & Chips 20
*Minted mushy peas, tartare sauce
add curry sauce +2*

Lamb Rump 30
*Pan seared medallions, crispy kale,
chantenay carrots, charred shallots,
mashed potato, red wine jus* ng

Mussels
*Cornish mussels, fries
Marinière garlic, white wine & cream* ng 22
*'Nduja, garlic, fennel, white wine
& cream* ng 25
add bread 2.5 ngo

Chargilled Chicken Caesar 17
*Smoked bacon, baby gem, croutons,
parmesan shavings, Caesar dressing* ng
add anchovies +1

Cheeseburger 18
*Mature cheddar, bacon burger sauce,
gherkin, tobacco onion, sundried
tomato relish, lettuce, fries* ngo
add bacon +2
Vegan Hemp Burger 18 ve ng

Steak
*28 day Hampshire steak,
mixed salad, fries* ng
10oz Sirloin 32
8oz Fillet 38
add sauce
peppercorn ng / blue cheese ng 3

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
Creamy Mash Potato 5 ng v
Mixed Salad, French dressing, garden herbs 6 v ve

Mini Caesar, bacon, croutons, parmesan 7 ng
Tenderstem Broccoli, soy sauce, sesame seeds 7 ng 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. 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> | |
| 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 | 5.50 |
| 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 |