

Nocellara Olives 6 ng v ve
Butternut Squash Arancini 8
Corn Ribs, spicy lime aioli 7.50 ng v
Toasted Focaccia, pan con tomate 7 v
Anchovies on toasted sourdough,
tomato, garlic, olive oil 7 ngo

boathouse



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

Small Plates

Seared Scallops 15
'Nduja & sweet
potato purée ng

**Pumpkin & Sage
Tortellini** 14/22
Dill oil, sun-dried
tomatoes, Parmesan v

Goat's Cheese Salad 13/19
Glazed goats cheese, baby
beets, toasted walnuts, lambs
lettuce, honey dressing

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

Calamari 13
Lightly coated
squid, aioli

Seabass Tataki 16
Crispy noodles,
chilli, garlic, soy

Sharers

For two

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

Thai Platter 26
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 23
Chicken & halloumi skewer,
tzatziki, couscous, chilli sauce,
Greek salad ngo

Indonesian Fish Curry 29
Seabass fillet, prawns, scallops, butternut
squash, jasmine wild rice, shaved coconut gf
Indonesian Lentil & Aubergine Curry 20 ng ve

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

Baby Back Ribs 27
Texas smoked bbq glaze,
corn ribs, fries ng

Fish & Chips 21
Minted mushy peas, tartare sauce
add curry sauce +2

Salmon Poke Bowl 22
Ginger & soy glaze salmon bites, sushi rice,
radish, edamame beans, carrots, kimchi,
sesame seeds, Japanese mayonnaise ve ng
Ginger & Soy Tofu Vegan Poke Bowl 17 ve

Chargrilled Chicken Caesar 17
Smoked bacon, baby gem, croutons,
parmesan shavings, Caesar dressing ng
add anchovies +1.50

Mussels
Cornish mussels, fries
Marinière garlic, white wine, cream ng 23
'Nduja, garlic, fennel, white wine, cream ng 26
Malay Coconut Curry ng 26
add bread ngo 2.5

Cheeseburger 18.50
Mature cheddar, bacon burger sauce,
gherkin, tobacco onion, sun-dried
tomato relish, lettuce, fries ngo
add bacon + 2

Steak
28 day Hampshire steak,
mixed salad, fries ng
10oz Sirloin 33
8oz Fillet 39
add sauce
peppercorn ng / blue cheese ng 3



See our boards
for today's specials
& seasonal catch

Pizza

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

Lyon 17.50
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 17.50
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
House Salad, French dressing, garden herbs 6 v ve

Mini Caesar Salad, bacon, croutons, Parmesan 7 ng
New Forest Asparagus, Parmesan, lemon 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
Mercrey 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
Mercrey 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

Peach Negroni	13
<i>Conker dry gin, RinQuinQuin, Pommeau de Normandine Calvados</i>	
Mojito - Classic / Passionfruit + 50p / Yuzu + 50p	13
<i>Havana 3yo, lime, mint, soda</i>	
Frozen Mango Daiquiri	12.50
<i>Havana 3yo Rum, mango</i>	
Pistachio Espresso Martini	13
<i>Absolut Vodka, Bottega Pistachio Cream Liqueur, Illy Espresso, Conker Coffee</i>	
Flamingo	12.50
<i>Havana Cuban Spiced Rum, Adriatico Bianco, cranberry juice, lime, cardamom</i>	
Bramble	12.50
<i>Beefeater Dry, lemon, Crème de Cassis</i>	
Koji	12.50
<i>Shōchū, Yuzushu, Kwai Feh Lychee, lime, green tea</i>	
Margarita - Classic / Coconut / Spicy	12.50
<i>Olmecca Silver Tequila, Cointreau, lime</i>	
Blush Collins	12.50
<i>Conker Raspberry, Briottet Rhubarb, Pama, lemon, soda</i>	
Paddington Sour	12.50
<i>Buffalo Trace Whiskey, Cointreau, lemon, orange bitters, marmalade</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	16
<i>Champagne, Crème de cassis</i>	
French 75	16
<i>Champagne, Beefeater Gin, lemon</i>	
Champagne Mojito	16
<i>Champagne, Havana 3yo Rum, lime, mint, soda</i>	
Campari Spritz	12.50
<i>Campari prosecco, soda, orange</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 <i>0%</i>	4.50
Guinness <i>0%</i>	5
Brewdog Punk IPA	5.50
Ringwood Boondoggle	6
Old Mout <i>Berries & Cherries / Kiwi & Lime</i>	6
Old Mout <i>0% Berries & Cherries</i>	5