

boathouse



Bar Menu

Appetisers

Nocellara Olives 6 *ng v ve*
Sun-dried Tomato & Mozzarella Arancini 8

Toasted Focaccia, *pan con tomate* 7 *v*
Anchovies *on toasted sourdough, tomato, garlic, olive oil* 7 *ngo*

Plates

Chargrilled Chicken Caesar 18
Smoked bacon, baby gem, croutons, Parmesan shavings, Caesar dressing *ng*
add anchovies +1.50

Cheeseburger 18.50
Mature cheddar, bacon burger sauce, gherkin, tobacco onion, sun-dried tomato relish, lettuce, fries *ngo*
add bacon + 2
add half lobster +25 additional

Thai Platter 26
Tempura king prawns, glazed pork bites, satay chicken, spring rolls, prawn crackers, sweet chilli sauce, satay sauce

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

Crispy Chilli Squid 14
Chilli, coriander mayonnaise

Baguettes & Rolls

Served until 6pm

Served with fries or house salad

Honey glazed gammon ham & mature cheddar 14 *ngo*
Chargrilled chicken, chorizo, mozzarella, BBQ mayo 14 *ngo*
Chargrilled halloumi, roasted red pepper, chilli jam, spinach 14 *ngo v*
Lobster & crayfish roll, mayonnaise & dill 24 *ngo*

Pizza

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

Lyon 18
Goat's cheese, asparagus, caramelised onion *v ngo*

Andratx 19.50
Minute steak, black truffle, wild mushrooms, fresh basil *ngo*

Athens 17.50
Hot honey, salami, feta *ngo*

London 18
Pepperoni, chorizo, smoky bacon, chicken *ngo*

Beijing 18
Duck, spring onion, cucumber, hoisin

Rome 17
'Nduja, spicy sausage, fresh chilli, red onion, red peppers *ngo*

Stockholm 17.50
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*
House 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
Pescanera Ippolito <i>Calabria, Italy 2024</i>	55
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>	15.50/75
Perrier-Jouët Blason Rosé, NV	110
Perrier-Jouët Belle Epoque NV	225
Dom Pérignon <i>Vintage</i>	275
Louis Roederer Cristal 2015	350
Pol Roger Cuvée Sir Winston Churchill 2015	400

Sparkling

Midas Prosecco <i>Veneto, Italy NV</i>	9/38
Exton Park Rosé <i>Hampshire, England NV</i>	13.50/60
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 Martini	13
<i>Absolut Vanilla Vodka, Bottega Pistachio liqueur, egg white</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>	
Banana Colada	12.50
<i>Koko kanu, coconut, coconut milk, banana, pineapple juice</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	14
<i>Exton Park Rosé, Crème de cassis</i>	
Kir Royale	16.50
<i>Champagne, Crème de cassis</i>	
French 75	16.50
<i>Champagne, Beefeater Gin, lemon</i>	
Champagne Mojito	16.50
<i>Champagne, Havana 3yo Rum, lime, mint, soda</i>	
Campari Spritz	13
<i>Campari prosecco, soda, orange</i>	
Hugo Spritz	13
<i>St Germain liqueur, Portenova Prosecco, mint, soda</i>	
Aperol Spritz	13
<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%	3.75/7
Rosa Blanca Mallorcan Lager 3.4%	3.60/6.80
Shipyard IPA 4.5%	3.75/7
Damm Lemon 3.2%	3.75/7
Aspall Cyder 4.5%	3.75/7
Guinness 4.2%	3.75/7
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 <i>Berries & Cherries / Kiwi & Lime</i>	6
Old Mout 0% <i>Berries & Cherries</i>	5