

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

# boathouse



Perrier-Jouët gl 15.50  
Exton Park Rosé Hampshire gl 13.50  
Peach Negroni 13  
Spicy Margarita 12.50

## Small Plates

**Seared South Coast  
Scallops** 15  
Garlic butter, bread ng

**Spinach & Ricotta  
Ravioli** 14/22  
Dill oil, sun-dried tomatoes,  
parmesan, fresh basil

**Goat's Cheese Salad** 13/19  
Glazed goats cheese, baby  
beets, toasted pine nuts, 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

**Crispy Chilli Squid** 14  
Chilli, coriander mayonnaise

**Tuna Tataki** 16  
Ponzu, sesame, daikon radish,  
serrano chilli, mango

## 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

**Thai Fishcake** 20  
Fresh chilli, spring onion, smoked haddock  
& salmon fishcake, asparagus,  
mixed salad, chilli jam

**Harissa Chicken Skewer** 24  
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 ng  
**Indonesian Lentil & Aubergine Curry** 20 ng ve

**Gochujang Lamb Rump** 33  
Gochujang spiced, red pepper purée,  
pak choi, jasmine wild rice ng

**Baby Back Ribs** 28  
Texas smoked BBQ glaze,  
summer slaw, fries ng

**Fish & Chips** 22  
Minted mushy peas, tartare sauce  
**add** curry sauce +2

**Poke Bowl**  
Salmon 22 / Sashimi Tuna 25  
Ginger & soy glaze, sushi rice, radish,  
edamame beans, carrots, kimchi, sesame  
seeds, Japanese mayonnaise ng  
**Ginger & Soy Tofu Vegan Poke Bowl** 18 ve

**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

**IOW Whole Lobster** 58  
Braised fennel & orange salad,  
garlic butter, fries

**Steak**  
28 day Hampshire steak,  
mixed salad, fries ng  
**10oz Sirloin** 33  
**8oz Fillet** 39  
**add** sauce peppercorn ng / blue cheese ng 3  
**add** half lobster +25 additional

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

## 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  
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 7.50 ng v veo  
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, <i>NV</i>	110
Perrier-Jouët Belle Epoque <i>NV</i>	225
Ruinart <i>Blanc De Blancs NV</i>	160
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>	13.50/60
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 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>	
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 <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