

boathouse



BAR MENU

APPETISERS

Nocellara Olives <i>ng v ve</i>	6
BBQ Glazed Pork Bites	9
Toasted Focaccia, pan con tomate <i>v</i>	7
Anchovies, toasted sourdough, tomato, garlic, olive oil <i>ngo</i>	7

PLATES

Chargrilled Chicken Caesar	18	Thai Platter (For two)	26
Smoked bacon, baby gem, croutons, Parmesan shavings <i>ng</i> add anchovies +1.50		Tempura king prawns, glazed pork bites, satay chicken, spring rolls, prawn crackers, sweet chilli sauce, satay sauce	
Cheeseburger	19	Exmoor Caviar	95
Mature cheddar, bacon burger sauce, gherkin, tobacco onion, sun-dried tomato relish, lettuce, fries <i>ngo</i> add bacon + 2		blinis, crème fraîche (50g)	
Crispy Chilli Squid	14		
Chilli, coriander mayo			

BAGUETTES & ROLLS

Served with fries or house salad

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

PIZZA

Margherita	14	Andratx	19.50
Buffalo mozzarella, tomato, fresh basil <i>v ngo veo</i>		Minute steak, black truffle, wild mushrooms, fresh basil <i>ngo</i>	
London	18	Sicily	18.50
Pepperoni, chorizo, smoky bacon, chicken <i>ngo</i>		Anchovies, basil, olives, capers, oregano <i>ngo</i>	
Lyon	18	Napoli	17.50
Goat's cheese, asparagus, caramelised onion <i>v ngo</i>		Napoli sausage, olives, onion, artichokes <i>ngo</i>	
Beijing	18	Santa Cruz	17
Duck, spring onion, cucumber, hoisin		Pepperoni, garlic, jalapeños <i>ngo</i>	
Lisbon	18.50	add extras - veg + 2, meat + 3 dips 1.50 - garlic & herb, spicy chipotle, smoky BBQ	
Garlic prawns, fresh chilli, rocket <i>ngo</i>			

SIDE SALAD

House Salad <i>French dressing, garden herbs v ve</i>	6
Mini Caesar Salad <i>bacon, croutons, Parmesan ng</i>	7
Pickled Walnut & Stilton Salad <i>v</i>	7
Fennel & Rocket Salad, <i>orange, lemon dressing v</i>	7

SIDES

Fries <i>ng v ve</i> add Parmesan, truffle aioli <i>ng + 2</i>	5.50
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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

Europe

Pinot Grigio, Ca Luca <i>Abruzzo, Italy 2024</i>	7.50/27
Pecorino, Tol Del Colle <i>Abruzzo, Italy 2024</i>	34
Gavi de Gavi, Massera <i>Piedmont, Italy 2024</i>	45
Soave Classico, DOC, Balestri Valda <i>Veneto, Italy 2023</i>	46
Pinot Bianco, Kaltern Vial <i>Trentino Alto Adige, Italy 2022</i>	60
Verdejo, Finca Montepedroso <i>Castilla y Leon, Spain 2024</i>	10/36
Albariño, Serra Da Estrella <i>Galicia, Spain 2024</i>	44
Chardonnay, Bourgogne, Maurice Ecard <i>Burgundy, France 2023</i>	14.50/63
Picpoul de Pinet, Rocs Blancs <i>Languedoc, France 2023</i>	38
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
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
Chassagne Montrachet Blanc Domaine Jouard <i>Burgundy, France 2022</i>	140
Vinho Verde, Ab Valley Loureiro <i>Minho, Portugal 2023</i>	35

Rest of the world

Sauvignon Blanc, Beach House <i>W Cape, South Africa 2024</i>	8/28
Chenin Blanc, Alvi's Drift <i>Worcester, South Africa 2024</i>	41
Chardonnay, District 7 <i>Monterey County, USA 2023</i>	49

RED

Europe

Organic Primitivo, Doppio Passo <i>Puglia, Italy 2024</i>	9/33
Barbera d'Asti, Rossofuoco <i>Piedmont, Italy 2022</i>	54
Amarone della Valpolicella, Monte Faustino <i>Veneto, Italy 2021</i>	80
Tempranillo & Garnacha, Pinnuaga Tinto <i>Castilla-La Mancha, Spain 2024</i>	10/39
Monastrell, Collection Monastrell <i>Jumilla, Spain 2024</i>	45
Rioja Reserva, Marqués de Riscal <i>Rioja, Spain 2020</i>	53
Côtes du Rhône, Domaine De L'amandine <i>Southern Rhône, France 2022</i>	39
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
Margaux, La Dame D'Angludet <i>Bordeaux, France 2020</i>	90
Castello D'alba Reserva <i>Douro, Portugal 2023</i>	48
Thymipoulos, Xinomavro <i>Naosua, Greece 2024</i>	38
Aloxe Corton Rouge Domaine Maldant Pauvelot <i>Cote de Beaune, France 2023</i>	105
Chateau Pontet Canet <i>Bordeaux France 2012</i>	195

Rest of the world

Organic Merlot, Paraiso Sur <i>Emiliana, Limari, Chile, 2022</i>	8.50/32
Malbec, Finca La Colonia Coleccion <i>Norton, Argentina 2024</i>	9.50/36
Cabernet Sauvignon, Banshee <i>California, USA 2022</i>	15/63
Shiraz, Deakin Estate <i>Victoria, Australia 2024</i>	38
Pinot Noir, Spinyback <i>Nelson, New Zealand 2023</i>	40

ROSÉ

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

Champagne

Perrier-Jouët <i>Grand Brut NV</i>	15.50/75
Perrier-Jouët Blason Rosé, NV	110
Perrier-Jouët Belle Epoque NV	225
Ruinart Blanc De Blancs NV	160
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>	14.50/60
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%

125ml available / 175/Btl

COCKTAILS

Frozen

Mango Daiquiri	12.50
<i>Havana 3yo Rum, lime, mango</i>	
Margarita	13
<i>Olmecca Silver Tequila, Cointreau, lime</i>	
Banana Colada	13
<i>Red leg spiced rum, Koko kanu, coconut cream, banana, pineapple juice</i>	

Signature

Negroni - Negroni / Peach Negroni / Coffee Negroni	13
<i>Conker Dry Gin, Cocchi Torino, Campari</i>	
Mojito - Classic / Passionfruit + 50p / Yuzu + 50p	13
<i>Havana 3yo, lime, mint, soda</i>	
Caramel Espresso Martini	12.50
<i>Absolut Vodka, Kahlua, Ily espresso, caramel</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	13
<i>Olmecca Silver Tequila, Cointreau, lime</i>	
Blush Collins	12.50
<i>Conker Raspberry, Briottet Rhubarb, Pama, lemon, soda</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>	
Beluga Bloody Mary	22
<i>Tomato juice, Worcestershire sauce, Tabasco, celery stick, black pepper</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>	
Lowie 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>	
Picante Libre	9
<i>Clean T, agave, chilli, coriander, lime</i>	

BEER & CIDER

Draught	1/2 pint/pint
Estrella 4.6% / Shipyard IPA 4.5%	3.75/7
Damm Lemon 3.2% / Guinness 4.2%	
Aspall Cyder 4.5%	
Rosa Blanca Mallorcan Lager 3.4%	3.60/6.80
Bottle & Craft	
Kirin Ichiban / Peroni / Peroni gf	5.50
Brewdog Punk IPA	
Ringwood Boondoggle	6
Peroni 0%	4.50
Guinness 0%	5
Old Mout Berries & Cherries (0% option 5) / Kiwi & Lime	6