



boathouse

BUBBLES

Perrier-Jouët 125ml	15.50
Exton Park Rosé Hampshire 125ml	13.50

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

SMALL PLATES

Shetland Scallops In shell, garlic butter, bread <i>ng</i>	15
Maskotka Tomato Tartare Soy, avocado, capers, pine nuts, Sichuan mayo, croutes	13
Goat's Cheese Salad Glazed, baby beets, orange, toasted pine nuts, lambs lettuce, honey dressing	13/19
Monkfish Gyoza Prawn, spring onion, fresh chilli, ponzu	14
Gambas Pil Pil Prawns, chorizo, garlic, bread, fresh chilli <i>ngo</i>	14
Beef Carpaccio Rocket, Parmesan, capers, extra virgin olive oil	14
Crispy Chilli Squid Chilli, coriander mayo	14
Tuna Tataki Ponzu, sesame, daikon radish, serrano chilli, mango	16

SHARERS

Thai Platter (For two) Tempura king prawns, glazed pork bites, satay chicken, spring rolls, prawn crackers, sweet chilli sauce, satay sauce	26
Poole Bay Oysters On ice, sherry vinaigrette 3 oysters / 6 oysters	9 / 17
Exmoor Caviar blinis, crème fraîche (50g)	95

PLATES

Thai Fishcake Fresh chilli, spring onion, smoked haddock & salmon fishcake, asparagus, mixed salad, chilli jam	20
Harissa Chicken Skewer Chicken & halloumi skewer, tzatziki, couscous, chilli sauce, Greek salad <i>ngo</i>	24
IOW Whole Lobster Braised fennel & orange salad, garlic butter, fries	58
Indonesian Fish Curry Seabass fillet, prawns, scallops, butternut squash, jasmine wild rice, shaved coconut <i>ng</i>	29
Indonesian Lentil & Aubergine Curry <i>ng ve</i>	20
Chargrilled Chicken Caesar Smoked bacon, baby gem, croutons, Parmesan shavings <i>ng</i> add anchovies +1.50	18

Poke Bowl Sushi rice, radish, edamame beans, carrots, kimchi, sesame seeds, Japanese mayo <i>ng</i> Ginger & Soy Glaze Salmon	22
Yellowfin Tuna	25
Ginger & Soy Tofu <i>ve</i>	18

COCKTAILS

Peach Negroni	13
Spicy Margarita	13

Korean Lamb Rump Red pepper purée, pak choi, jasmine wild rice <i>ng</i>	33
Whole Cornish Sole Braised fennel, preserved lemon, brown shrimp beurre noisette, Minted new potatoes	36
Fish & Chips Minted mushy peas, tartare sauce, add curry sauce + 2	22
Cheeseburger Mature cheddar, bacon burger sauce, gherkin, tobacco onion, sun-dried tomato relish, lettuce, fries <i>ngo</i> add bacon + 2	19
Mussels Shetland mussels, fries Marinière garlic, white wine, cream <i>ng</i> Malay Coconut Curry <i>ng</i> add bread <i>ngo</i> 2	24 27

28 Day Hampshire Steak Mixed salad, fries 10oz Sirloin <i>ng</i> 8oz Fillet <i>ng</i> 24oz Porterhouse <i>ng</i> add sauce: peppercorn <i>ng</i> / blue cheese <i>ng</i> 3 add half lobster + 25	33 39 70
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PIZZA

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

SIDE SALAD

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

SIDES

Fries <i>ng v ve</i> add Parmesan, truffle aioli <i>ng</i> + 2	5.50
Sopley Asparagus <i>v</i>	7
Minted New Potatoes <i>ng v</i>	5
Half IOW Lobster	25



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

Europe

Pinot Grigio, Ca Luca Abruzzo, Italy 2024	7.50/27
Pecorino, Tol Del Colle Abruzzo, Italy 2024	34
Gavi de Gavi, Massera Piedmont, Italy 2024	45
Soave Classico, DOC, Balestri Valda Veneto, Italy 2023	46
Pinot Bianco, Kaltern Vial Trentino Alto Adige, Italy 2022	60
Verdejo, Finca Montepedroso Castilla y Leon, Spain 2024	10/36
Albariño, Serra Da Estrella Galicia, Spain 2024	44
Chardonnay, Bourgogne, Maurice Ecard Burgundy, France 2023	14.50/63
Picpoul de Pinet, Rocs Blancs Languedoc, France 2023	38
Pouilly Fumé, Dom Bel Air Central Vineyards, France 2023	50
Mercurey Blanc, En Pierrelet Chateau de Charmirey, Burgundy, France 2022	58
Chablis 1er Cru, Domaine N & G Ferve Burgundy, France 2022	80
Rully Chalonnaise, Les Terroirs Burgundy, France 2022	85
Pouilly-Fuissé, Pentacrine Burgundy, France 2023	85
Chassagne Montrachet Blanc Domaine Jouard Burgundy, France 2023	140
Vinho Verde, Ab Valley Loureiro Minho, Portugal 2023	35

Rest of the world

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

RED

125ml available /175/Btl

Europe

Organic Primitivo, Doppio Passo Puglia, Italy 2024	9/33
Barbera d'Asti, Rossofuoco Piedmont, Italy 2022	54
Amarone della Valpolicella, Monte Faustino Veneto, Italy 2021	80
Tempranillo & Garnacha, Pinnuaga Tinto Castilla-La Mancha, Spain 2024	10/39
Monastrell, Collection Monastrell Jumilla, Spain 2024	45
Rioja Reserva, Marqués de Riscal Rioja, Spain 2020	53
Côtes du Rhône, Domaine De L'amandine Southern Rhône, France 2022	39
Crozes-Hermitage, Cuvée Particulière Rhone, France 2023	66
Mercurey 1er Cru "Clos des Ruelles" Charmirey, Burgundy, France 2021	67
St. Emilion Grand Cru, Chateau Louvie Bordeaux, France 2022	75
Margaux, La Dame D'Angludet Bordeaux, France 2020	90
Castello D'alba Reserva Douro, Portugal 2023	48
Thymipoulos, Xinomavro Naousa, Greece 2024	38
Aloxe Corton Rouge Domaine Maldant Pauvelot Cote de Beaune, France 2023	105
Chateau Pontet Canet Bordeaux France 2012	195

Rest of the world

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

ROSÉ

125ml available /175/Btl/Mag/Jera

Crazy Tropez IGP Mediterranee, France 2024	8/28
Saint-Roch-les-Vignes Côtes de Provence, France 2024	9.50/36
Après Provence Côtes de Provence, France 2024	13/48
Pescanera Ippolito Calabria, Italy 2024	55
Whispering Angel Côtes de Provence, France 2023	59/120/250
Domaines Ott, Clos Mireille Côtes de Provence, France 2021	70

BUBBLES

125/Btl

Champagne

Perrier-Jouët Grand Brut NV	15.50/75
Perrier-Jouët Blason Rosé, NV	110
Perrier-Jouët Belle Epoque NV	225
Ruinart Blanc De Blancs NV	160
Dom Pérignon Vintage	275
Louis Roederer Cristal 2015	350
Pol Roger Cuvée Sir Winston Churchill 2015	400

Sparkling

Midas Prosecco Veneto, Italy NV	9/38
Exton Park Rosé Hampshire, England NV	14.50/60
Exton Park Brut Hampshire, England NV	60
Exton Park Blanc de Blancs Hampshire, England NV	70

Wines by the glass have ABV between 11-15%

COCKTAILS

Frozen

Mango Daiquiri	12.50
Havana 3yo Rum, lime, mango	
Margarita	13
Olmecca Silver Tequila, Cointreau, lime	
Banana Colada	13
Red leg spiced rum, Koko kanu, coconut cream, banana, pineapple juice	
Signature	
Negroni - Negroni / Peach Negroni / Coffee Negroni	13
Conker Dry Gin, Cocchi Torino, Campari	
Mojito - Classic / Passionfruit + 50p / Yuzu + 50p	13
Havana 3yo, lime, mint, soda	
Caramel Espresso Martini	12.50
Absolut Vodka, Kahlua, illy espresso, caramel	
Flamingo	12.50
Havana Cuban Spiced Rum, Adriatico Bianco, cranberry juice, lime, cardamom	
Bramble	12.50
Beefeater Dry, lemon, Crème de Cassis	
Koji	12.50
Shōchū, Yuzushu, Kwai Feh Lychee, lime, green tea	
Margarita - Classic / Coconut / Spicy	13
Olmecca Silver Tequila, Cointreau, lime	
Blush Collins	12.50
Conker Raspberry, Briottet Rhubarb, Pama, lemon, soda	

Top Shelf

Clase Azul Margarita	30
Clase Azul reposado, lime, agave	
Pappy Old Fashioned	30
Old rip pappy van winkle 10yr, brown sugar, angostura bitters, orange	
Beluga Gold Bloody Mary	22
Tomato juice, Worcestershire sauce, Tabasco, celery stick, black pepper	

Champagne & spritz cocktails

Exton Royale	14
Exton Park Rosé, Crème de cassis	
Kir Royale	16.50
Champagne, Crème de cassis	
French 75	16.50
Champagne, Beefeater Gin, lemon	
Champagne Mojito	16.50
Champagne, Havana 3yo Rum, lime, mint, soda	
Campari Spritz	13
Campari prosecco, soda, orange	
Hugo Spritz	13
St Germain liqueur, Portenova Prosecco, mint, soda	
Aperol Spritz	13
Aperol, Portenova Prosecco, orange	

MOCKTAILS

Elderflower Fizz	9
Apple, elderflower, mint, soda	
Lowe Punch	9
Pineapple, orange, grenadine	
Gee & Tee	9
Salcombe First Light, lemon, tonic	
Light & Breezy	9
Caleño Dark and Spicy, ginger beer, lime	
Picante Libre	9
Clean T, agave, chilli, coriander, lime	

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