

BUBBLES

Perrier-Jouët 125ml	15.50
Exton Park Rosé Hampshire 125ml	14.50



boathouse

COCKTAILS

Peach Negroni	13
Spicy Margarita	13

APPETISERS

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

SMALL PLATES

Shetland Scallops In-shell, garlic butter, bread ngo	15
Maskotka Tomato Tartare Soy, avocado, capers, pine nuts, Sichuan mayo, croûtes v ngo	13
Goat’s Cheese Salad Glazed, baby beets, orange, toasted pine nuts, lamb’s lettuce, honey dressing v	13/19
Monkfish Gyoza Prawn, spring onion, fresh chilli, ponzu	14
Gambas Pil Pil Prawns, chorizo, garlic, bread, fresh chilli ngo	14
Beef Carpaccio Rocket, Parmesan, capers, extra virgin olive oil ng	15
Crispy Chilli Squid Chilli, coriander mayo	14
Tuna Tataki Ponzu, sesame, daikon radish, serrano chilli, mango ng	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 ng 3 oysters / 6 oysters	9 / 17
Oscietra Exmoor Caviar blinis, crème fraîche (50g)	95

PLATES

Thai Fishcake Fresh chilli, spring onion, smoked haddock & salmon fishcake, asparagus, mixed salad, chilli jam	20	Whole Cornish Sole Braised fennel, preserved lemon, brown shrimp beurre noisette, minted new potatoes ng	36
Harissa Chicken Skewer Chicken & halloumi skewer, tzatziki, couscous, chilli sauce, Greek salad ngo	24	Korean Lamb Rump Red pepper purée, pak choi, jasmine wild rice ng	33
IOW Whole Lobster Braised fennel & orange salad, garlic butter, fries	58	Fish & Chips Minted mushy peas, tartare sauce add curry sauce + 2	22
Indonesian Fish Curry Seabass fillet, prawns, scallops, butternut squash, jasmine wild rice, shaved coconut ng Indonesian Lentil & Aubergine Curry ng ve	29 20	Cheeseburger Mature cheddar, bacon burger sauce, gherkin, tobacco onion, sun-dried tomato relish, lettuce, fries ngo add bacon + 2	19
Chargrilled Chicken Caesar Smoked bacon, baby gem, croutons, Parmesan shavings ng add anchovies +1.50	18	Mussels Shetland mussels, fries Marinière garlic, white wine, cream ng Malay Coconut Curry ng add bread ngo 2	24 27
Poke Bowl Sushi rice, radish, edamame beans, carrots, kimchi, sesame seeds, Japanese mayo ng Ginger & Soy Glaze Salmon Yellowfin Tuna Ginger & Soy Tofu ve	22 25 18	28 Day Hampshire Steak Mixed salad, fries 10oz Sirloin ng 8oz Fillet ng 24oz Porterhouse ng add sauce: peppercorn ng / blue cheese ng 3 add half lobster + 25	33 39 60

PIZZA

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

SIDE SALAD

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

SIDES

Fries ng v ve add Parmesan, truffle aioli ng + 2	5.50
Sopley Asparagus ng v	7
Minted New Potatoes ng v	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

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
Sauvignon Blanc, Greywacke	Marlborough, New Zealand 2024	46
Chardonnay, District 7	Monterey County, USA 2023	49

RED

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

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

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%

125ml available / 175/Btl

COCKTAILS

Frozen

Mango Daiquiri	12.50
Havana 3yo Rum, lime, mango	
Margarita	13
Olmeca 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
Olmeca 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
Vodka, 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, Midas Prosecco, mint, soda	
Aperol Spritz	13
Aperol, Midas 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 Boondoggie	6
Peroni 0%	4.50
Guinness 0%	5
Old Mout Berries & Cherries (0% option 5) / Kiwi & Lime	6