



boathouse

APPETISERS

Nocellara Olives <i>ng v ve</i>	6
Iberico Croquettes smoked aioli	9
Toasted Focaccia pan con tomate <i>v</i>	7
BBQ Glazed Pork Bites	9
Edamame Beans Maldon sea salt	6
Anchovies Toasted sourdough, salted butter, shallots, parsley <i>ngo</i>	7

SMALL PLATES

Shetland Scallops In shell, garlic butter, bread <i>ngo</i>	15
Spinach & Ricotta Ravioli Squash purée, pickled squash, wild mushrooms, Parmesan crisps	14/22
Crispy Chilli Squid Chilli, coriander mayo	14
Tuna Tartare Fresh tuna, avocado, wasabi mousseline, fried lotus root, sesame seeds	16
Watermelon & Halloumi Salad Avocado, pickled radish, fresh mint, toasted pistachios, pomegranate & lime-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, shallots, extra virgin olive oil <i>ng</i>	15

SHARERS

Thai Platter (For two) Tempura king prawns, thai fishcakes, glazed pork bites, satay chicken, spring rolls, prawn crackers, sweet chilli sauce, satay sauce	28
Poole Bay Oysters On ice, sherry vinaigrette <i>ng</i>	4.50 each
Baked Camembert Candied fig & red onion chutney, baguette	16
Bespoke Caviar Award-winning, ethically sourced Imperial Caviar (30g) Royal Oscietra Caviar (50g)	80 125

PLATES

Thai Fishcakes Fresh chilli, spring onion, smoked haddock & salmon fishcakes, som tam papaya salad, roasted peanuts & sweet chilli sauce	22
Harissa Chicken Skewer Chicken & halloumi skewer, tzatziki, couscous, chilli sauce, Greek salad <i>ngo</i>	24
BBQ Baby Back Ribs Slow-cooked ribs, pickled slaw, sweet potato fries	28
Indonesian Fish Curry Seabass fillet, prawns, scallops, butternut squash, jasmine wild rice, shaved coconut <i>ng</i> Indonesian Lentil & Aubergine Curry <i>ng ve</i>	29 20
Chicken Cobb Salad Grilled chicken breast, free range boiled egg, tenderstem, charred sweetcorn, baby gem, avocado, pickled red onion & radish, feta <i>ng</i> Dressing option: Caesar or mojo verde	20
Lamb Rump Dauphinoise potatoes, charred tenderstem, Madeira jus, mint jelly	33

PIZZA

Margherita Buffalo mozzarella, tomato, fresh basil <i>v ngo veo</i>	14
London Pepperoni, chorizo, smoky bacon, chicken <i>ngo</i>	18
Lyon Goat's cheese, asparagus, caramelised onion <i>v ngo</i>	18
Beijing Duck, spring onion, cucumber, hoisin	18
Lisbon Garlic prawns, fresh chilli, rocket <i>ngo</i>	18.50

SIDES

Fries <i>ng v ve</i> add Parmesan, truffle aioli <i>ng</i> + 2	5.50
Sweet Potato Fries Chipotle mayo	6.50
Charred Tenderstem Sesame & soy	7
Dauphinoise Potatoes	6
Mashed Potato	5

Cheeseburger Mature cheddar, bacon burger sauce, gherkin, tobacco onion, sun-dried tomato relish, lettuce, fries <i>ngo</i> add bacon + 2	19
Roasted Whole Sea Bream Tandoori marinade, Bombay potatoes, kachumber salad, mint & coriander chutney	34
Fish & Chips Battered fresh haddock, minted mushy peas, tartare sauce add curry sauce + 2	22
Moules Frites 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

Fries or mash	
10oz Sirloin <i>ng</i>	33
8oz Fillet <i>ng</i>	39
add sauce: peppercorn <i>ng</i> / blue cheese <i>ng</i>	3

Andratx Minute steak, black truffle, wild mushrooms, fresh basil <i>ngo</i>	19.50
Malibu BBQ pork belly burnt ends, pineapple, chicken, red onions, BBQ sauce <i>ngo</i>	18.50
Napoli Napoli sausage, olives, onion, artichokes <i>ngo</i>	17.50
Santa Cruz Pepperoni, garlic, jalapeños <i>ngo</i>	17
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 ng</i>	6
Mini Caesar Salad bacon, croutons, Parmesan <i>ng</i>	7
Pickled Walnut & Stilton Salad <i>v ng</i>	7
Fennel & Rocket Salad orange, lemon dressing <i>v ng</i>	7



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	59
Mercurey Blanc, En Pierrelet	Château 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	59
Chardonnay, District 7	Monterey County, USA 2023	49

RED

Europe

Organic Primitivo, Doppio Passo	Puglia, Italy 2024	9.20/36
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
Il Bruciato	Antinori, Tuscany 2023	70
Aloxe Corton Rouge Domaine Maldant Pauvelot	Côte de Beaune, France 2023	105
Château 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	15.30/64
Shiraz, Deakin Estate	Victoria, Australia 2024	38
Pinot Noir, Spinyback	Nelson, New Zealand 2023	40

ROSÉ

Crazy Tropez	IGP Méditerranée, France 2024	8/28
Saint-Roch-les-Vignes	Côtes de Provence, France 2024	9.80/38
Après Provence	Côtes de Provence, France 2024	13.60/52
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	15.50/80
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	9/39
Exton Park Rosé	Hampshire, England NV	14.50/70
Exton Park Brut	Hampshire, England NV	70
Exton Park Blanc de Blancs	Hampshire, England NV	80

Wines by the glass have ABV between 11-15%

125ml available / 175/Btl

COCKTAILS

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, Kahlúa, 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	40
Old Rip Pappy Van Winkle 15-year, brown sugar, Angostura Bitters, orange	
Beluga Gold Line Martini	22
Beluga Gold Line Vodka served at -15°C Cocchi Extra Dry Vermouth, lemon oil	

Champagne & spritz cocktails

Exton Royale	15
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%	3.75/7
Shipyard IPA 4.5%	3.75/7
Damm Lemon 3.2%	3.75/7
Guinness 4.2%	3.75/7
Aspall Cyder 4.5%	3.75/7
Rosa Blanca Mallorcan Lager 3.4%	3.60/6.80

Bottle & Craft

Kirin Ichiban	5.50
Peroni / Peroni <i>gf</i>	5.50
Brewdog Punk IPA	5.50
Hobgoblin	6
Peroni 0%	4.50
Guinness 0%	5
Old Mout Berries & Cherries 0%	5
Old Mout Kiwi & Lime	6