Exton Park Rosé 14.50
Hampshire, England NV

boathouse

APPETISERS

Nocellara Olives *ng v ve* 6

Toasted Focaccia 7
Pan con tomate *v*

BBQ Glazed Pork Bites 9

Edamame Beans *ng v ve* 6
Soy, sesame, chilli

Anchovies 7
Toasted sourdough, pan con tomato, garlic, olive oil *ngo*

SMALL PLATES

Shetland Scallops 15
In shell, garlic butter, bread *ngo*

Spinach & Ricotta Ravioli 14/22
Squash purée, pickled squash, wild mushrooms, Parmesan crisps

Crispy Chilli Squid 14
Chilli, coriander mayo

Tuna Tartare 16
Fresh tuna, avocado, wasabi mousseline, fried lotus root, sesame seeds

Watermelon & Halloumi Salad 13/19
Avocado, pickled radish, fresh mint, toasted pistachios, pomegranate & lime-honey dressing

Monkfish Gyoza 14
Prawn, spring onion, fresh chilli, ponzu

Gambas Pil Pil 14
Prawns, chorizo, garlic, bread, fresh chilli *ngo*

Beef Carpaccio 15
Rocket, Parmesan, capers, shallots, extra virgin olive oil *ng*

SHARERS

Thai Platter (For two) 28
Tempura king prawns, glazed pork bites, satay chicken, spring rolls, prawn crackers, sweet chilli sauce, satay sauce

Baked Camembert 16
Candied fig & red onion chutney, baguette

Bespoke Caviar
Award-winning, ethically sourced
Imperial Caviar (30g) 80
Royal Oscietra Caviar (50g) 125

PLATES

Indonesian Fish Curry 30
Seabass fillet, prawns, scallops, butternut squash, jasmine wild rice, shaved coconut *ng*
Indonesian Lentil & Aubergine Curry *ng ve* 20

Harissa Chicken Skewer 24
Chicken & halloumi skewer, tzatziki, couscous, chilli sauce, Greek salad *ngo*

Thai Fishcake 22
Fresh chilli, spring onion, smoked haddock & salmon fishcake, asparagus, mixed salad, chilli jam

BBQ Baby Back Ribs 28
Slow-cooked ribs, pickled slaw, sweet potato fries

Chicken Cobb Salad 20
Grilled chicken breast, free range boiled egg, tenderstem, charred sweetcorn, baby gem, avocado, pickled red onion & radish, feta *ng*
Dressing option: Caesar or mojo verde

Lamb Rump 33
Dauphinoise potatoes, charred tenderstem, Madeira jus, mint jelly

PIZZA

Margherita 14
Buffalo mozzarella, tomato, fresh basil *v ngo veo*

London 18
Pepperoni, chorizo, smoky bacon, chicken *ngo*

Lyon 18
Goat's cheese, asparagus, caramelised onion *v ngo*

Beijing 18
Duck, spring onion, cucumber, hoisin

Lisbon 18.50
Garlic prawns, fresh chilli, rocket *ngo*

Andratx 19.50
Minute steak, black truffle, wild mushrooms, fresh basil *ngo*

Malibu 18.50
BBQ pork belly burnt ends, pineapple, chicken, red onions, BBQ sauce *ngo*

Napoli 17.50
Napoli sausage, olives, onion, artichokes *ngo*

Santa Cruz 17
Pepperoni, garlic, jalapeños *ngo*

add extras - veg + 2, meat + 3
dips 1.50 - garlic & herb, spicy chipotle, smoky BBQ

SIDES

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

SIDE SALAD

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

Beluga Gold Line Martini 22
Beluga Gold Line Vodka served at -15°C
Cocchi Extra Dry Vermouth, lemon oil

28 Day Hampshire Steak
Fries or mash
10oz Sirloin *ng* 33
8oz Fillet *ng* 39
add sauce: peppercorn *ng* / blue cheese *ng* 3

Cheeseburger 19
Mature cheddar, bacon burger sauce, gherkin, tobacco onion, sun-dried tomato relish, lettuce, fries *ngo*
add bacon + 2

Roasted Whole Sea Bream 34
Tandoori marinade, Bombay potatoes, kachumber salad, mint & coriander chutney

Fish & Chips 22
Battered fresh haddock, minted mushy peas, tartare sauce
add curry sauce + 2

Moules Frites
Marinière garlic, white wine, cream *ng* 24
Malay Coconut Curry *ng* 27
add bread *ngo* 2

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
Bourgogne Aligote, Domaine Prieure Burgundy, France 2024	14.50/53
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, Chalk Hill Sonoma County, USA 2024	49

RED

125ml available / *175/Btl*

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

125ml available / *175/Btl/Mag/Jera*

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	13.60/52/100/200
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	15.50/80
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%

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
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 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, Midas 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 *gf*	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