

WINE LIST

DRINKS



WHITE

125/175/BTL

Ca Luca Pinot Grigio Abruzzo, Italy 2023	5.90/7.50/26.00
Beach House Sauvignon Blanc W Cape, South Africa 2023	6.30/7.90/28.00
Chemin Des Dames Picpoul De Pinet Languedoc, France 2023	7.00/8.20/31.00
De Wetshof Unoaked Chardonnay W Cape, South Africa 2023	7.50/9.50/36.00
Tol Del Colle Pecorino Abruzzo, Italy 2022	31.00
Ab Valley Loureiro Vino Verde Minho, Portugal 2023	35.00
Wairau River Sauvignon Blanc South Island, New Zealand 2022	39.00
Serra Da Estrela Albariño Rias Bias, Spain 2022	41.00
Masseria Gavi De Gavi Piedmont, Italy 2022	45.00
Pouilly Fume Dom Bel Air Loire Valley, France 2022	50.00
Francois Crochet Sancerre Loire Valley, France 2022	65.00
La Crema Chardonnay California, USA 2021	70.00
Domaine N & G Fevre Chablis 1er Cru Burgundy, France 2022	80.00
Pentacrine Pouilly Fuisse Burgundy, France 2022	85.00
Les Terroirs Rully Chalonaise Burgundy, France 2022	95.00
David Moret Puligny Montrachet Burgundy, France 2022	130.00

RED

125/175/BTL

Angelo Montepulciano Abruzzo, Italy 2022	6.30/7.90/28.00
La Palma Merlot Reserva Cachapual Valley, Chile 2021	7.00/8.20/31.00
Doppio Passo Primitivo Puglia, Italy 2022	7.30/8.80/33.00
Finca La Colonia Colección Malbec Norton, Argentina 2023	7.50/9.50/36.00
Xinomavro Thymiopoulos Naussa, Greece 2021	38.00
Domaine De L'amandine Côte De Rhone Villages, France 2020	39.00
Spinyback Pinot Noir Nelson, New Zealand 2020	40.00
Casa Al Pruno Valpolicella Rippasso Veneto, Italy 2020	43.00
Taboadella Villae Dao Silvã de Cima, Portugal 2019	48.00
Marques De Riscal Reserva Rioja Spain 2019	50.00
Château Anielle St Emillion	
Grand Cru Annielle Bordeaux, France 2015	75.00
Monte Faustino Amarone Della Valpolicella Veneto, Italy 2018	80.00
La Dame D'Angludet Margaux Bordeaux, France 2017	90.00

ROSÉ

125/175/BTL/MAG/JERA

Crazy Tropez France 2022	6.30/7.90/28.00
Saint-Roch-les-Vignes Provence, France 2023	7.50/9.50/36.00
Whispering Angel Rosé Provence, France 2022	10.00/14.00/55.00/120.00/250.00
Clos Mireille Dom Ott Provence, France 2021	70.00
Rock Angel Château d'Esclans Provence, France 2021	70.00
Château d'Esclans Garrus, Provence, France	165.00

BUBBLES

125/BTL

CHAMPAGNE

Laurent-Perrier La Cuvée Brut NV	14.50/75.00
Laurent-Perrier Cuvée Rosé NV	110.00
Perrier-Jouët Grand Brut NV	75.00
Perrier-Jouët Belle Epoque NV	225.00
Ruinart Blanc De Blancs NV	160.00
Dom Pérignon Vintage	275.00
Louis Roederer Cristal 2009	350.00
Pol Roger Cuvée Sir Winston Churchill 2015	400.00

SPARKLING

Exton Park Rosé, Hampshire, England	12.00/60.00
Exton Park Brut, Hampshire, England	60.00
Prosecco 'Portenova' Italy	9.00/36.00

COCKTAILS

Peach Bourbon Sour	12.50
<i>Jim Beam peach, Pommeau de Normandie, lemon</i>	
Painkiller	12.50
<i>Goslings Dark Rum, orange juice, pineapple juice, coconut, nutmeg</i>	
Pornstar Martini	13.00
<i>Absolut Vanilla Vodka, passionfruit, pineapple & lime</i>	
Espresso Martini	13.00
<i>Absolut Vodka, Kahlúa & illy espresso</i>	
Mojito	12.00
<i>Havana 3yo Rum, lime, mint & soda</i>	
Flamingo	12.50
<i>Havana Cuban Spiced Rum, Adriatico Bianco Amaretto, cranberry juice, lime & cardamon bitters</i>	
Blush Collins	12.50
<i>Beefeater Gin, rhubarb liqueur, pama, lemon juice, gomme, soda</i>	
Picante	12.50
<i>818 Reposado, red chilli, lime juice, coriander & honey</i>	
Watermelon Margarita	12.50
<i>Olmeca Silver Tequila, Cointreau, lime & watermelon</i>	
Negroni Bianco	12.50
<i>Beefeater Gin, Martini Extra Dry, Bitter Bianco</i>	

CHAMPAGNE & SPRITZ COCKTAILS

Kir Royale	15.00
<i>Champagne, crème de cassis</i>	
Testarossa	15.00
<i>Champagne, raspberry purée</i>	
French 75	15.00
<i>Champagne, Beefeater gin, lemon</i>	
Champagne Mojito	15.00
<i>Champagne, Bacardi Carta Blanca Rum, lime, mint & soda</i>	
Hugo Spritz	12.00
<i>St Germain liqueur, Portenova Prosecco, lime & mint</i>	
Aperol Spritz	12.00
<i>Aperol, Portenova Prosecco & orange</i>	

MOCKTAILS

Elderflower Fizz	9.00
<i>Apple, elderflower, mint & soda</i>	
Pornstar No-Tini	9.00
<i>Passionfruit, pineapple, vanilla essence & lime</i>	
Lowe Punch	9.00
<i>Pineapple, orange & grenadine</i>	
Gee & Tee	9.00
<i>Salcombe First Light, lemon & tonic</i>	
Light & Breezy	9.00
<i>Caleño Dark and Spicy, ginger beer & lime</i>	

BEER & CIDER

DRAUGHT	1/2 PINT/PINT
Estrella 4.6%	3.25/6.50
Rosa Blanca Mallorcan lager 3.4%	3.25/6.50
Shipyards IPA 4.5%	3.25/6.50
Aspall's Cyder 4.5%	3.25/6.50
Guinness 4.2%	3.25/6.50
BOTTLED & CRAFT	
Modelo	5.50
Peroni	5.50
Peroni GF	5.50
Peroni 0%	4.50
Guinness 0%	5.00
Brewdog Punk IPA	5.50
Ringwood Boondoggle	6.00
Old Mout Berries & Cherries	6.00
Old Mout Kiwi & Lime	6.00
Old Mout 0% Pineapple & Raspberry	5.00

boathouse

BAR & JETTY



Pork Crackling **GF** 6.50
Apple sauce

Edamame Beans **GF V VE** 5.50
Soy sauce, rock salt, sesame seeds

Olives **GF V VE** 5.50
Sicilian green olives

Honey Glazed Sticky
Pork Bites **GF** 11.50
Fresh chilli

Chargrilled Chicken Caesar **GF** 17.00
Smoked bacon, baby gem, croutons,
parmesan, caesar dressing
add anchovies + 1.00

Chorizo & Mozzarella Arancini 7.50
Parmesan shavings

Meze Sharing Platter **V GFO VEO** 22.00
Sweet potato falafel, dolmades, hummus, green olives,
baba ganoush, confit garlic, zucchini frites,
flatbread, chilli jam

Camembert **GFO V** 16.00
Fresh mini loaves, confit garlic, rosemary,
tomato & onion chutney

CIABATTAS

served until 6pm
Served with fries or salad

Chicken, chorizo, mozzarella **GFO** 13.50

Chargrilled halloumi, roasted red pepper,
chilli jam, spinach **GFO V** 13.50

Tuna melt, mozzarella **GFO** 13.50

Ham, cheddar **GFO** 13.50

Bacon, brie, cranberry **GFO** 13.50

PIZZA

add extras - veg +1.50, meat +2.00

Margherita **GFO V VEO** 14.00
Buffalo mozzarella, tomato, fresh basil

Lyon **GFO V** 16.00
Goat's cheese, asparagus, caramelised onion

Beijing 17.00
Duck, spring onion, cucumber, hoisin

London **GFO** 16.00
Pepperoni, chorizo,
smoky bacon, chicken, BBQ sauce

Valencia **GFO** 16.00
Tuna, black olives,
anchovies, red onion

Rome **GFO** 16.00
'Nduja, spicy sausage, red peppers,
fresh chilli, red onion

Hawaii **GFO** 16.00
Ham, pineapple, wild mushroom

Calzone 17.00
Ham, spinach, ricotta, mozzarella, Napoli sauce

Andratx **GFO** 18.00
Minute steak, black truffle,
wild mushrooms, fresh basil

SIDES

Fries **GF V VE** 5.50

Zucchini Frites **GF V** 6.00
Sriracha mayo

Sweet Potato Fries **GF V VE** 6.00

Mixed Salad **GF V VE** 5.50
French dressing

Bread Board **V GFO** 6.00
Olive oil, balsamic, butter, salt

Aspen Fries **GF** 7.00
Truffle oil, parmesan, truffle mayo



Scan QR code for
allergen information

A discretionary service charge of 12.5% will be added to your bill
Our menu descriptions do not list all ingredients or allergens. If you are at
all concerned about allergens, please ask any member of staff. All food is
freshly prepared, subsequently orders may take longer during busy periods.

GF = gluten free **V** = vegetarian
VE = vegan
GFO = gluten free option available
VEO = vegan option available