

TO SHARE

CAMEMBERT TO SHARE 9.⁹⁵

baked with rosemary & garlic, apple chutney, mini loaf  



THAI SHARING PLATTER 15.⁹⁵

vegetable spring rolls, fishcake bites, sweet chilli, soy, plum sauce and chicken satay

MEZE SHARING PLATTER 15.⁹⁵

hummus, quinoa, roasted peppers, garlic & rosemary artichoke hearts, olives and pita  

SHARING FLAT BREAD 9.⁹⁵


garlic & herb oil, pesto, cherry tomatoes & peppers  

TOASTIES


served 12 - 6pm

Served on white, granary or gluten free bread

POLLO 6.⁵⁰

chicken, chorizo, mature cheddar 


TUNA MELT 6.⁵⁰

tuna flakes, mayonnaise, mature cheddar 

MARA 6.⁵⁰

roasted peppers, caramelised red onion, spinach, mozzarella   

CLASSIC 6.⁵⁰

honey roasted ham, mature cheddar, wholegrain mustard 

add FRIES 3.⁵⁰

add SWEET POTATO FRIES 4.⁰⁰

BAR FOOD

NIBBLES

SICILIAN GREEN OLIVES 3.⁵⁰

MINI TAPAS BOWL 3.⁵⁰




olives, manchego, parma ham, chorizo balls

LIGHT BITES

ONUMA'S VEGETABLE SPRING ROLLS 8.⁰⁰

sweet chilli sauce  

HOMEMADE HUMMUS 7.⁵⁰

warm pitta bread, vegetable sticks   

POTTED GAME 8.⁹⁵

finished with thyme butter, apple chutney & toast 

STONE BAKED PIZZA

MARGHERITA 11.⁰⁰

fresh basil   

FIRE 13.⁵⁰

spicy meatballs, chorizo, jalapenos, rocket, parmesan

LONDON 13.⁰⁰

chicken, pepperoni, bacon, white onion 


DUCK 13.⁷⁵

hoisin, spring onion, coriander, cucumber


NAPOLI 12.⁵⁰

anchovies, black olives, buffalo mozzarella, fresh basil 

HOMEMADE PORK CRACKLING 4.⁵⁰

homemade crackling, served with apple sauce 

MINI ARANCINI 4.⁵⁰

sun-dried tomato, basil and mozzarella 

GRILLED GOATS CHEESE 8.⁵⁰

roasted fig, beetroot puree, walnut, wild honey  


RUSTIC BREAD BOARD 3.⁵⁰

freshly baked bread, oil & balsamic   

CALAMARI 8.⁰⁰

lightly coated, aioli & lemon

CHICAGO 13.⁵⁰

bbq napoli sauce, chorizo, pepperoni, smokey bacon, chicken 

QUATTRO STAGIONI 13.⁰⁰

ham, artichoke, olives, mushrooms 

CAPRINO 13.⁰⁰

goats' cheese, red onion marmalade, asparagus  

VALENCIA 12.⁵⁰


spinach, peppers, artichoke, buffalo mozzarella   

GARLIC PIZZA BASE 8.⁹⁵



stone baked pizza base with garlic & herb oil  

DESSERTS


STICKY TOFFEE PUDDING 6.⁰⁰

toffee sauce, vanilla ice cream 


CHOCOLATE BROWNIE 6.⁰⁰

chocolate sauce, vanilla ice cream  


ORANGE BREAD & BUTTER PUDDING 6.⁰⁰

creme anglaise 

AFFOGATO 7.⁰⁰


vanilla ice cream, shot of espresso, frangelico hazelnut liquor  

CHEESE BOARD 9.⁵⁰

isle of wight soft cheese, dorset blue vinny, rosary goats cheese, mature somerset cheddar, fudges biscuits, wild honey, chutney 

MOVENPICK LUXURY SWISS 4.⁰⁰


ICE CREAM 2 scoops


vanilla, strawberry, swiss chocolate, rum & raisen, pistachio, passionfruit & mango sorbet 

Have you got a special occasion coming up?

Celebrate in Style with the private hire of the Chandelier Bar, above The Boathouse

Gluten free, Vegetarian & Vegan options and variations are available, but not standard, please speak with your server.

 Gluten free, option available

 Vegetarian, option available

 Vegan, option available