

TO SHARE

THAI SHARING PLATTER 15.⁹⁵
vegetable spring rolls, fishcake bites, wontons, chicken satay & sweet chilli sauce

MEZE SHARING PLATTER 15.⁹⁵
hummus, quinoa, roasted peppers, garlic & vegetable crudité, olives and pitta  

PROVENÇAL FLAT BREAD 9.⁹⁵
goats cheese, spinach, onion marmalade & chorizo

SICILIAN FLAT BREAD 9.⁹⁵
garlic & herb oil, pesto, cherry tomatoes & peppers 

BAR FOOD




NIBBLES

SICILIAN GREEN OLIVES 3.⁵⁰
  

MINI TAPAS BOWL 3.⁵⁰
olives, manchego, parma ham, chorizo bites

LIGHT BITES

ONUMA'S VEGETABLE SPRING ROLLS 8.⁰⁰
sweet chilli sauce  

HOMEMADE HUMMUS 7.⁵⁰
warm pitta bread, vegetable sticks   

PRAWN SABERS 8.⁹⁵
grilled prawns marinated in lime, lemongrass & chilli with wasabi mayo 

HOMEMADE PORK CRACKLING 4.⁵⁰
homemade crackling, served with apple sauce 

MINI ARANCINI 4.⁵⁰
wild mushroom 

BAKED CAMEMBERT 10.⁹⁵
with homemade chutney & crusty bread  

RUSTIC BREAD BOARD 3.⁵⁰
freshly baked bread, oil & balsamic   


CALAMARI 8.⁵⁰
lightly coated, aioli & lemon

NAPOLI NACHOS 8.⁹⁵
loaded nachos with Napoli sauce, mozzarella, jalapenos, sour cream & chives  

STONE BAKED PIZZA

MARGHERITA 11.⁵⁰
fresh basil   

MEXICANA 13.⁵⁰
spicy sausage, onions, jalapenos, salsa

LONDON 13.⁰⁰
chicken, pepperoni, bacon, white onion 




DUCK 13.⁷⁵
hoisin, spring onion, coriander, cucumber




NAPOLI 13.⁰⁰
anchovies, black olives, buffalo mozzarella, fresh basil 

CHICAGO 13.⁵⁰
bbq napoli sauce, chorizo, pepperoni, smokey bacon, chicken 

KO SAMUI 13.⁵⁰
thai chicken, onion, peppers, sweet chilli sauce

CAPRINO 13.⁰⁰
goats' cheese, red onion marmalade, asparagus  

TUSCAN 12.⁵⁰
mushrooms, olives, peppers, onion, spinach   

GARLIC PIZZA BASE 8.⁹⁵
stone baked pizza base with garlic & herb oil   
add cheese + 1.⁰⁰

DESSERTS

BAILEYS CHEESECAKE 7.⁰⁰
chocolate cookie base 

CHOCOLATE BROWNIE 7.⁰⁰
chocolate sauce, vanilla ice cream   

PECAN BREAD & BUTTER PUDDING 7.⁰⁰
maple & walnut ice cream 

AFFOGATO 7.⁵⁰
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 ICE CREAM 2 scoops 4.⁰⁰
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

Our menu descriptions do not list all ingredients or allergens. If you are at all concerned about allergens, please ask any member of staff.

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


PANINIS

served 12 - 6pm
Gluten free option available on request.

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