

## TO SHARE

**THAI SHARING PLATTER** 15.<sup>95</sup>  
vegetable spring rolls, fishcake bites,  
sweet chilli, soy, plum sauce and  
chicken satay

**MEZE SHARING PLATTER** 15.<sup>95</sup>  
hummus, quinoa, roasted peppers,  
garlic & rosemary artichoke hearts,  
olives and pita

**PROVENCAL FLAT BREAD** 9.<sup>95</sup>  
goats cheese, spinach, onion  
marmalade & chorizo

**SICILIAN FLAT BREAD** 9.<sup>95</sup>  
garlic & herb oil, pesto, cherry  
tomatoes & peppers

## TOASTIES

served 12 - 6pm  
Served on white, granary or gluten free bread

**POLLO** 6.<sup>50</sup>  
chicken, chorizo, mature cheddar

**TUNA MELT** 6.<sup>50</sup>  
tuna flakes, mayonnaise, mature cheddar

**MARA** 6.<sup>50</sup>  
roasted peppers, caramelised red onion, spinach,  
mozzarella

**CLASSIC** 6.<sup>50</sup>  
honey roasted ham, mature cheddar, wholegrain  
mustard

add **FRIES** 3.<sup>50</sup>

add **SWEET POTATO FRIES** 4.<sup>00</sup>

# BAR FOOD

## NIBBLES

**SICILIAN GREEN OLIVES** 3.<sup>50</sup>  
GF

**MINI TAPAS BOWL** 3.<sup>50</sup>  
olives, manchego, parma ham, chorizo  
balls

## LIGHT BITES

**ONUMA'S VEGETABLE  
SPRING ROLLS** 8.<sup>00</sup>  
sweet chilli sauce

**HOMEMADE HUMMUS** 7.<sup>50</sup>  
warm pitta bread, vegetable sticks

**PRAWN SABERS** 9.<sup>50</sup>  
grilled prawns marinated in lime,  
lemongrass & chilli with kaffir dip

## STONE BAKED PIZZA

**MARGHERITA** 11.<sup>50</sup>  
fresh basil

**MEXICANA** 13.<sup>50</sup>  
spicy sausage, onions, jalapenos,  
salsa

**LONDON** 13.<sup>00</sup>  
chicken, pepperoni, bacon, white  
onion

**DUCK** 13.<sup>75</sup>  
hoisin, spring onion, coriander,  
cucumber

**NAPOLI** 13.<sup>00</sup>  
anchovies, black olives, buffalo  
mozzarella, fresh basil

**HOMEMADE PORK CRACKLING** 4.<sup>50</sup>  
homemade crackling, served with apple  
sauce

**MINI ARANCINI** 4.<sup>50</sup>  
lemon, spring onion & coriander

**HERITAGE TOMATO  
PANZANELLA** 8.<sup>95</sup>  
capers, red onion & fennel

**RUSTIC BREAD BOARD** 3.<sup>50</sup>  
freshly baked bread, oil & balsamic

**CALAMARI** 8.<sup>50</sup>  
lightly coated, aioli & lemon

**CHICAGO** 13.<sup>50</sup>  
bbq napoli sauce, chorizo, pepperoni,  
smokey bacon, chicken

**KO SAMUI** 13.<sup>50</sup>  
thai chicken, onion, peppers, sweet  
chilli sauce

**CAPRINO** 13.<sup>00</sup>  
goats' cheese, red onion marmalade,  
asparagus

**VALENCIA** 12.<sup>50</sup>  
spinach, peppers, artichoke, buffalo  
mozzarella

**GARLIC PIZZA BASE** 8.<sup>95</sup>  
stone baked pizza base with garlic  
& herb oil  
add cheese +1.<sup>00</sup>

## DESSERTS

**LEMON & LIME CHEESECAKE** 7.<sup>00</sup>  
ginger crunch base, citrus glaze &  
candied peel

**CHOCOLATE BROWNIE** 7.<sup>00</sup>  
chocolate sauce, vanilla ice cream

**BOATHOUSE SUMMER PUDDING** 7.<sup>00</sup>  
traditional berry pudding with  
whipped cream

**AFFOGATO** 7.<sup>50</sup>  
vanilla ice cream, shot of espresso, frangelico  
hazelnut liquor

**CHEESE BOARD** 9.<sup>50</sup>  
isle of wight soft cheese, dorset blue vinny,  
rosary goats cheese, mature somerset cheddar,  
fudges biscuits, wild honey, chutney

**MOVENPICK LUXURY SWISS  
ICE CREAM** 4.<sup>00</sup> 2 scoops  
vanilla, strawberry, swiss chocolate, rum &  
raisin, 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.*

GF Gluten free, option available

V Vegetarian, option available

Vegan, option available