

MUSSEL TUESDAY
One kilo of mussels with two flavour options, crusty bread and house fries for £25.

Plus One Members
get a carafe of white wine

WELLIE WEDNESDAY
Wellington for two, perfect for sharing for £35

Plus One Members
get a carafe of red wine



STEAK THURSDAY
Bavette Steak & Frites £15
Sharing Steaks £60

Plus One Members
Receive 125ml Malbec with Bavette Steak & Frites or a Carafe of Malbec with Sharing Steaks

FRIDAY & SATURDAY
A continuation of sundowner DJ sessions, this is a more soulful, jazzy and eclectic music mix. Think, Ibiza chill out boho vibes.

Fri 5-9pm
Sat 1-6pm

While You Wait

Nocellara Olives (GF/VG) £7

Dukkah-Roasted Squash Houmous (VG/GFA) £9.50
Sourdough Flatbread, Cold-Pressed Rapeseed Oil, Crispy Chickpeas

Tempura Cockles (GF) £8.50
Lime Mayo

Whipped Lime & Gochujang (GF/V) £9
Crème Fraîche, Salted Crisps, Crispy Chilli Oil

Brunch and Breads 12 - 4pm

Prawn & Crayfish Roll £15
Brioche Roll, Marie Rose Sauce, Crispy Onions, Lettuce, Tomato & Red Onion Salsa, Coriander, Lemon, Slaw, Sriracha Mayo

Steak Baguette £16.50
Dry-Rubbed Bavette, Onion Chutney, Horseradish Mayo, Rocket, Smoked Dorset Red, Slaw

Chickpea & Sundried Tomato Roll £14.50 (VG)
Brioche Roll, Red Pesto Mayo, Shredded Lettuce, Basil, Slaw

Smoked Dorset Red Welsh Rarebit £13 (V)
Watercress & Pickled Red Onion Salad

Spicy Chorizo Egg £13.50 (GFA)
Two Fried Eggs, Toasted Sourdough, Chorizo, Feta, Crispy Onions, Red Chilli, Coriander

Avocado on Toast £14 (VG/GFA)
Crushed Avocado, Marinated "Feta", Sundried Tomato, Pickled Chilli, Watercress

Wild Mushrooms on Toast £14.50 (VG/GFA/N)
Grilled Focaccia, Salsa Verde, Wholegrain Mustard Cream Sauce, Hazelnuts

Pizza

All pizzas available on gluten free bases & vegan cheese

Classic Margherita, Basil (V) £16

Chicken & Bacon, Honey BBQ Base, Red Onion, Chives £18.50

Pepperoni, Nduja, Hot Honey £18

New Forest Wild Mushroom, Old Winchester Cheese, Truffle Oil, Rocket (V) £17.50

Napoli, Capers, Salted Anchovy, Olives £17

Starters and Small Plates

Garlic & Rosemary Baked Camembert (V/GFA) £19.50
Grilled Bread, Red Onion Chutney

BBQ Octopus (GF) £14.50
Puttanesca Sauce, Butter Beans, Olives, Salami

Buttermilk Chicken Thighs (GF) £12.50
Soy & Sesame Glaze, Spring Onions, Chilli, Lime

Chermoula-Spiced Corn Ribs (GF/VG) £10.50
Piri Piri Sauce

Roasted Chorizo Bites (GF) £13

Day Boat Fish

Please See Our Blackboard For Today's Day Boat Fish Selection then choose one of each:

Choose One Potato Side:

Seaweed New Potatoes
House Seasoned Fries
Pomme Purée

Choose One Vegetable Side:

Maple-Glazed Carrots
Dukkah-Roasted Squash
Samphire & Spinach

Choose One Sauce:

Salsa Verde
Anchovy, Capar & Lemon Dressing
Piri Piri Sauce

Main Plates

Tuna Steak (GF) £28.50
Warm Niçoise Garnish, Pickled Fennel

Boathouse Cheeseburger £20
Seeded Bun, Monterey Jack Cheese, Gem Lettuce, Fairground Onions, Tomato Chutney, Gherkin, House Fries. Add Streaky Bacon £3

Vegan Burger (VG) £19.50
Smoked Applewood, Gem Lettuce, Fairground Onions, Tomato Chutney, Gherkin, House Fries

Fish & Chips (GF/DF) £21.50
Tartare Sauce, Mushy Peas, Thick-Cut Chips, Lemon. Add Curry Sauce £3

Shell-Baked Scallops £17/£32
Thermidor Sauce, Panko Gratin, Lemon (House Fries with Main)

South Coast Mussels £15 / £28
Toasted Sourdough, Lemon (House Fries with Main) - Please Ask For Today's Flavour

Wild New Forest Mushroom Risotto (GF/V/VGA) £21
Crème Fraîche, Old Winchester Cheese, Crispy Kale, Chives

Crispy Asian Salad (GF/VG) £16
Red & White Cabbage, Carrot, Gem Lettuce, Mango, Spring Onion, Red Chillies, Lime Mayo, Sesame Seeds, Coriander. Add to salad: Tuna Steak £18 / Buttermilk Chicken Thighs £9.50 / Crispy Halloumi £8 / Crispy Tofu £6

Butcher's Cut of the Day. Please ask for today's cut and garnish

Sides

House Fries or Thick Cut Chips (GF/VG) £5.50 Add Old Winchester Cheese & Truffle Oil £3 | **Sweet Potato Fries (GF/VG) £7** Add Old Winchester Cheese & Truffle Oil £3
Garlic & Cheese Pizzetta (V) £9.50 | **Buttermilk Onion Rings (GF/V) £7** | **Maple-Glazed Carrots (VG/GF) £8** | **Green Salad (VG/GF) £7**

v - vegetarian vg - vegan n - contains nuts df - dairy free gf - gluten free gfa - gluten free available MP - Market Price.
Please speak to our staff about the ingredients in your meal. Most of our dishes are available gluten free. Multiple allergens are prepared within the same kitchen, we cannot guarantee traces.

PlusOne
Club
JOIN NOW



Wines at Boathouse, Swanwick

SPARKLING

	125ml Glass	Bottle
Prosecco Extra Dry, Canal Grando / Veneto, Italy <i>Light, soft & fruity fizz - yes please!</i>	7	35
Crémant de Bourgogne Brut, André Delorme / Burgundy, France <i>A beautiful, beguiling hue, crunchy red apple & brioche</i>	9½	52
Simpsons Wine Estate, Chalklands, Classic Cuvée Brut / Kent, England <i>Created on the North Downs chalk seam that extends to Champagne & Burgundy, class!</i>		57
Coates & Seely, Brut Reserve / Hampshire, England <i>Continuing to be the only English wine listed at the George V in Paris. The brut is extremely pretty with apple, lemon curd and warm hints of freshly baked bread dusted with almond.</i>	14	68
Coates & Seely, Rosé / Hampshire, England <i>Really quite beautiful. Sliced peach, strawberry and cherry are laced with white pepper, cookie dough and praline - this is one of the greats.</i>		70
Champagne Palmer, La Réserve / Champagne, France <i>When only Champagne will do, Palmer & Co is a charming collaboration between seven grape growers who only farm Premier Cru and Grand Cru grapes. Extended ageing gives this exceptional cuvée outstanding complexity and finesse.</i>		90
Champagne Dom Perignon / Champagne, France <i>Dom Pérignon is a prestigious vintage Champagne, known for its elegant and complex flavour profile, made from a blend of Pinot Noir and Chardonnay grapes, and aged for at least 7 years before release.</i>		250

WHITE WINE

	125ml Glass	175ml Glass	375ml Carafe	Bottle
Blanc, Les Boules / Vin de France, France <i>Easy-drinking and fresh with lots of citrus and apple flavours...</i>	5½	7¼	16½	30
Chenin Blanc, Wild Garden / Cape Coast, South Africa <i>Super-fresh melon, mango, crisp & delicious</i>	5¾	7½	17	32
Pinot Grigio, Elfo, Sacchetto / Veneto, Italy <i>If you're into eco & biodiversity, these guys do it supremely well - and make a cracking pinot of course!</i>	6	8¼	18	35
Sauvignon Blanc, Tumbleweed Wild, Bruce Jack Wines / Swartland, South Africa <i>A dry, cool-climate Sauvignon waltzed into a pub...Tumbleweed</i>				36
Grillo, Vitese, Colomba Bianca / Sicily, Italy <i>Flagship indigenous and aromatic grape variety, with stone fruit, green apple, melon and lime, in a sumptuous mouthful...</i>				38
Assyrtico, Cuvée Membliarus, Château Oumsiyat / Bekaa Valley, Lebanon <i>What? Assyrtico from Lebanon you say... it's a YES from us!</i>	7	9¼	20	39
Picpoul De Pinet, La Serre, Villa Noria / Languedoc, France <i>Fresh oysters, zesty Picpoul, why not? Organic to boot...</i>				43
Old Vine Savatiano, Orivatis, Akriotou / Sterea Ellada, Greece <i>Well, you know what they say, 'the oldies are the goodies' and that is so true with the vines that produce the grapes for this tropical fruit bomb of a wine!</i>				46
Chardonnay, Little Yering, Yering Station / Victoria, Australia <i>No oak here, just a modern, textbook Aussie Chard, tropical fruit and a creamy finish - delicious!</i>				47
Sauvignon Blanc, Origin, Saint Clair / Marlborough, New Zealand <i>Bob Campbell MW (Master of Wine) says "Saint Clair now makes the country's and perhaps the world's best Sauvignon Blanc" - a great reason to get involved!</i>	8¼	11¼	24½	47
Grüner Veltliner, Langenlois, Weingut Rabl / Kamptal, Austria <i>For those that like a little spice in their life, sorry wine, or maybe both!</i>				50
Albariño, Rías Baixas, Coral do Mar, Pazo do Mar / Galicia, Spain <i>Single vineyard, super-cool, bang on trend and called Coral do Mar in tribute to the Atlantic Ocean that lends a cooling hand in the vineyard, delivering a crisp backbone with freshness and zest.</i>	9	12½	27	52
Misto Mare, Alois Lageder / Trentino, Italy <i>Misto mare means 'mixed sea' which refers to the wide variety of different grapes harvested to make this wine, also known as a 'field blend' - light, floral and fruity with fresh citrus and peach...</i>				53
Petritis, Kyperounda Winery / Limassol, Cyprus <i>It might sound like something you don't want to catch, but trust us, the only thing you definitely will catch is the aroma of pineapple, vanilla and pear, and a luscious mouthful with a long creamy finish!</i>				55
Lugana, Le Civaie Terralbe, Monte Zovo / Lombardy, Italy <i>It's hard to believe such a classy wine with elegance and poise such as this is not twice the price - you lucky people!</i>				60
Saint-Véran Plaisance, Thierry Drouin / Burgundy, France <i>Just a classic white Burgundy from right next door to Pouilly-Fuissé, without the P-F price-tag! Elegant mineral structure with oodles of citrus...</i>				64
Chablis, Domaine Grand Roche / Burgundy, France <i>A clean, fresh, classic Chablis, with added complexity from selected grapes from individual vineyard sites, and extended ageing on the lees - the expired yeasts! As keen as the edge of a blade...</i>				66
Sancerre, Domaine Gérard Millet / Loire, France <i>Vibrant grapefruit and lemon with a hint of 'wet stone' - yes, honestly, it definitely does, and sucking stones is something we all enjoy right?</i>				68

ROSÉ

	125ml Glass	175ml Glass	375ml Carafe	Bottle	Magnum	Jeroboam
Rosé, Les Boules / Vin de France, France <i>Release those rosé balls - no lottery here though, just a lively, fresh rosé with a little soft red fruit in a quaffable style!</i>	5½	7¼	16½	30		
Madame F Rosé / Vin de France, France <i>MADAME F is not just any wine brand. She is a celebration of individuality, a toast to authenticity, and a symbol of the LGBTQ+ community's power and resilience. MADAME F is of course the name of the Frog on the label, also known as Susy</i>					37	
Rosé, Esprit Méditerranée, Château de Berne / Provence, France <i>Light, crisp, red-berried fruit - the 'Spirit of the Med', all day long!</i>	8¼	11¼	24½	47		
Côtes de Provence Rosé, Inspiration, Château de Berne / Provence, France <i>Elegant and fresh, lovely red fruit, beautifully smooth – inspired!</i>	10¾	14¾	32	63	115	
Ultimate Provence Rosé, Côtes De Provence / Provence, France <i>If you're looking for the Ultimate Provence rosé, well, this is it!</i>				75	140	250

RED WINE

	125ml Glass	175ml Glass	375ml Carafe	Bottle
Rouge, Les Boules / Vin de France, France <i>Simple, soft, juicy red... Anyone for Boules?</i>	5½	7¼	16½	30
Montepulciano d'Abruzzo, Feudi d'Albe, Bove / Abruzzo, Italy <i>Stylish and smooth, juicy blackberry and cherry abound, crying out for Italian food perfect with one of our pizzas...Hungry yet?</i>	5¾	7½	17	32
Merlot Reserva, Viña Echeverría / Valle de Curicó, Chile <i>From an awarded 'Sustainable Winery', with heritage back to the 1930s, these guys know their onions - and more importantly, their Merlot! Soft & rich with black and red fruits in abundance, and a little more weight, and some oak - great value!</i>	6	8¼	18	35
Minervois, Caz Ailes, Château d'Agel/ Languedoc, France <i>Ripe black fruits, spice and a touch of black olive define this Southern French blend with a rich palate - happens to be organic too!</i>				37
Garnacha Blend, Sierra de Gata y Gredos, Vino de Montaña / Sierra de Gata, Spain <i>Called a Garnacha Blend as the other two grape varieties are unspellable and unpronounceable, unless you happen to be Spanish of course. That aside, the wine is soft and fruity with hints of spice and a fresh finish.</i>				40
Mourvèdre Illégal, Olivier Coste / Languedoc, France <i>A superb expression of Mourvèdre from the Languedoc, where wines made from 100% Mourvèdre are not permitted, hence it is 'Illégal' - rules really suck, but thankfully this wine doesn't. It's a fresh, dark, brooding beauty!</i>				41
Rioja Reserva, Bodegas Ondarre / Rioja, Spain <i>Plenty of dark berry fruit complemented by smooth richness from extended ageing in oak, delicious! Did you know the Welsh people are the largest consumers of Rioja in the UK? The challenge is set!</i>	7½	10½	23	44
Moschomavro/Limnio, Exis, Manolesakis Estate / Macedonia, Greece <i>It's all Greek to me, and that's just fine - plenty of ripe cherry & plum with hints of clove and cinnamon, sublime...</i>	7¾	10¾	23	45
Vallado Tinto, Quinta do Vallado / Douro, Portugal <i>If you like Port, then it's highly likely that you will like this, albeit in a slightly reduced intensity compared to Port, but still a full-bodied red with dried fruit character and obvious ripeness.</i>				45
Malbec, 1300, Andeluna / Mendoza, Argentina <i>Named after the altitude at which the vineyards are situated, this wine is classic, youthful Malbec - desperately seeking Susan, sorry, I mean steak!</i>	8¼	11¼	24½	47
Pinot Noir Gran Reserva, Sibaris, Undurraga / Valle de Leyda, Chile <i>If you love the soft, rich, medium-weight style of properly made Pinot Noir, then this is the wine for you, with elegance and style, and such great value!</i>				47
Primitivo di Manduria, Talò, San Marzano / Puglia, Italy <i>Primitivo has the same grape DNA as Zinfandel, but don't let that put you off. This is from an award-winning cooperative in Puglia, southern Italy, and has a wonderful, rich and fruity style, softness and depth, and a fair chunk of alcohol too!</i>				50
Souson, Ribeiro, Ailalá / Galicia, Spain <i>Souson is the native grape variety from this part of northwestern Spain, and Ailala is the local word that equates to "Olé" - a cry of joy and fun, which is exactly what the wine gives your tastebuds!</i>				52
Côtes du Rhône, Saint Cosme / Rhône, France <i>An inky-black wine made exclusively from Syrah, very unusual for a CDR. Blackcurrant, truffle, liquorice and wild raspberry to tickle your fancy!</i>				56
Crozes-Hermitage Rouge Les Jalets, Paul Jaboulet Aîné / Rhône, France <i>Les Jalets are the 'pebbles' reminiscent of those found in Châteauneuf, but unlike Châteauneuf, this wine features 100% Syrah, with intensity, style, finesse and the pedigree of one of the greatest producers of wine in the world, Paul Jaboulet.</i>				66
Saint-Émilion Grand Cru / Bordeaux, France <i>A chunk of Cabernet Franc injects interest and depth into this otherwise classic St. Émilion, with earthy, cedar and tobacco notes.</i>				71
Amarone della Valpolicella, Ca'Rugate / Veneto, Italy <i>A big, bold and beautiful wine, with serious intensity whilst remaining balanced and elegant - a show-stopper for sure!</i>				77

ALCOHOL FREE

	175 Glass	Bottle		125 Glass	Bottle		175 Glass	Bottle
Villa Noria, Pinot Noir 2024 / France, Languedoc <i>Cherry, red fruits and blackcurrant. Just like the real thing, but you can drink a bottle and still drive home.</i>	6¼	26	Blanc de Blancs, Villa Noria / France, Languedoc <i>On the palate, it is refreshing with a nice acidity, with creamy and pleasant bubbles.</i>	6½	28	Villa Noria, Chardonnay 2024 / France, Languedoc <i>Brimming with white peach and exotic fruits. At last, a non-alcoholic offering which tastes like a proper wine.</i>	6¼	26