

THE OLD BOATHOUSE Dinner Menu		
For the table		
Nocellara olives (Ve) £5.50 Kcal 108		
Focaccia (Ve) £6.00 Rosemary, olive oil (G) Kcal 285		
Garlic focaccia (V) £6.50 Garlic butter, rosemary (G/MI/SD) Kcal 285		
Focaccia Sorrentina (V) £7.50 Garlic, mozzarella, tomato oil (G/MI/SD) Kcal 285		
Small plates & sharers		
Perfect as a starter or to share, we recommend five dishes for two people		
Classic minestrone soup (Ve) £8.00 Focaccia (G) Kcal 366		
Meatballs £9.00 Arrabbiata, burrata, oregano (G/MI/SD/S) Kcal 497		
Calamari £12.00 Garlic aioli, lemon (G/MO/M/E) Kcal 285		
Burrata (V) £11.00 Caramelised onion, chilli dressing (SD/MI/G) Kcal 552		
Pea, spinach & ricotta arancini (V) £10.00 Caponata sauce (G/S/MI/C/M/SD) Kcal 385		
Oak smoked salmon £12.00 Pickled fennel, capers, baby shoots (G/F) Kcal 446		
Salads		
Caprese salad (V) £11.00 Buffalo mozzarella, basil oil, aged balsamic (SD/MI) Kcal 525		
Tuscan style house salad (V) £11.00 Romaine, mixed beans, peppers, avocado, Italian dressing (SD/M) Kcal 525		
Caesar £11.00 Baby gem, croutons, Italian hard cheese, anchovies (G/F/E/MI) Kcal 711		
Add		
Chicken breast £8.00 Kcal 181	Smoked salmon £10.00 (F) Kcal 157	Halloumi (V) £8.00 (MI) Kcal 644
Antipasti boards		
Tagliere board £16.00 Salami, prosciutto, coppa, mortadella, focaccia, pecorino, roquette (MI/G/M/SD) Kcal 711		
Deli board (V) £16.00 Buffalo mozzarella, Italian soused vegetables, focaccia, roquette (G/MI/M/SD) Kcal 534		
(V) Vegetarian (Ve) Vegan Contains: MI: Milk M: Mustard C: Celery N: Nuts P: Peanuts SE: Sesame S: Soya SD: Sulphites L: Lupin MO: Molluscs F: Fish E: Eggs G: Gluten CR: Crustaceans		
We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are “free from” allergens. If you have any specific dietary requirements, please alert a member of our team prior to ordering.		
A discretionary service charge of 12.5% will be added to your bill.		

Classic mains	
Chicken cacciatore £22.00	
Lemon herb potatoes, peppers, mushrooms, tenderstemm (SD) Kcal 897	
Slow braised lamb shank £25.00	
Rosemary mash, vegetables ragout, red wine sauce (SD/C) Kcal 886	
Sicilian seabass £25.00	
Capers, olives, cherry tomato, white wine cream (F/SD/MI/S) Kcal 664	
Steaks	
All served with chunky chips, portobello mushroom, tomato and watercress	
Rib eye steak (284g) £35.00	
Kcal 750	
Sirloin steak (284g) £34.00	
Kcal 940	
Seared hanger steak (227g) (served medium only) £22.00	
Kcal 674	
Sauces	
Garlic and herb butter (MI) Kcal 127 £3.00	
Peppercorn (MI/SD) Kcal 185 £3.00	
Dolcelatte cream (MI/S) Kcal 344 £3.00	
Burgers	
Boathouse beef burger £20.00	
Pancetta, mozzarella, tomato relish, chunky chips (G/S/E/MI/M/SD) Kcal 1350	
Picante chicken burger £20.00	
Nduja mayonnaise, mozzarella, chunky chips (G/M/E/MI/SD/S) Kcal 1257	
Plant-based burger (Ve) £17.00	
Onion marmalade, vegan mayonnaise (G/SD/S) Kcal 800	
Pasta	
Hot smoked salmon and king prawn linguine £22.00	
White wine, caper & parsley cream (G/CR/F/S/MI/SD) Kcal 687	
Wild mushroom and truffle ravioli (V) £19.00	
Sugo di pomodoro sauce (MI/G/E/SD) Kcal 965	
Beef lasagna £19.00	
Garlic focaccia (SD/MI/E/G/C/S) Kcal 965	
Gnocchi (Ve) £17.00	
Sun-dried tomatoes, zucchini, spinach, plant cream (G) Kcal 779	

The Old Boathouse fish and chips £21.00 Cotswolds IPA battered haddock, pea purée, tartare sauce, charred lemon (F/SD/G/E) Kcal 981		
12” stone-baked pizza		
Heritage tomato and bocconcini (V) £16.00 Tomato sauce, mozzarella, pesto oil (SD/MI/G) Kcal 782		
Pepperoni and Italian salami £18.00 Tomato sauce, mozzarella, sun-dried tomato (G/SD/MI) Kcal 842		
Pesto Chicken £18.00 Tomato sauce, mozzarella, sun-dried tomato (G/MI) Kcal 1085		
Diavola “hot & spicy” £18.00 Arrabbiata sauce, nduja, mozzarella, oregano (MI/G/SD) Kcal 1085		
Goat’s cheese, spinach and red onion £18.00 Tomato sauce, mozzarella, oregano (MI/G/SD) Kcal 1025		
Vegan cheese and gluten free bases available on request.		
Sides		
Salted chunky chips (Ve) £5.00	Giant onion rings (Ve) £6.00	
Kcal 709		(G) Kcal 383
Halloumi fries, chilli jam (V) £7.00	Mixed salad (Ve) £5.00	
(G/MI/SD/E) Kcal 809		(M) Kcal 187
Sautéed vegetables (V) £5.00	Truffle & parmesan fries £6.00	
Kcal 148		(MI) Kcal 781
Desserts		
Tiramisu (V) £8.00		
Espresso syrup (G/E/MI) Kcal 720		
Vanilla panna cotta (V) £8.00		
Macerated strawberries (MI/E) Kcal 628		
Chocolate fondant (Ve) £9.00		
Plant based mint ice cream (G) Kcal 548		
White chocolate & raspberry cheesecake (V) £8.00		
Fruit puree (G/S/MI) Kcal 674		
Affogato (V) £6.00		
Can’t decide on coffee or dessert, have both.		
Rich vanilla ice cream topped with espresso (MI) Kcal 231		
Local cheese selection		
Miller’s Damsel artisan biscuits, quince, celery, ginger chutney (G/MI/SD/C)		
Choose three types £10.00 Kcal 601 All six to share £18.00 Kcal 1202		
Cotswolds Blue (V) Blue cheese (MI)	Bath Soft (V) Soft cheese (MI)	Oxford Blue (V) Blue cheese (MI)
Rosary Ash (V) Goat’s cheese (MI)	Double Gloucester (V) Hard cheese (MI)	Wiltshire Hard (V) Hard cheese (MI)



White wine

AROMATIC & FRUITY DRIVEN



Satellite Spy Valley Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.

 £9.75  £13.50  £39



Bodegas Castro Martin A2O Albarino

GALICIA, SPAIN

This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.

 £48



Nyala Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA

A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.

 £32



Monte Clavijo Rioja Blanco

RIOJA, SPAIN

Soft apple, lemon and honey fruit flavours with delicate floral notes and a well balanced palate.

 £32

FRUITY & RIPE

Alto Bajo Chardonnay

CENTRAL VALLEY, CHILE

This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.

 £9  £12.50  £36



Francis Blanchet Pouilly-Fumé Calcite

LOIRE VALLEY, FRANCE

Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.

 £49

LIGHT & FRESH



Cap Cette Picpoul de Pinet

LANGUEDOC-ROUSSILLON, FRANCE

Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.

 £9.25  £13  £37



Circa Pinot Grigio

NEW SOUTH WALES, AUSTRALIA

This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.

 £8.75  £12  £35



La Chablisienne Chablis Le Finage

BURGUNDY, FRANCE

Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.

 £63



Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

 £7.75  £10.50  £31



Tuffolo Gavi

PIEMONTE, ITALY

This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.

 £9.50  £13.75  £39

Sustainable wines

We have carefully hand-picked a selection of wine from producers who share our sustainability values. Their winemaking principles include organic certified farming, ethical working conditions and targets for reducing carbon emissions, waste, and water usage.



Red wine

RICH & BOLD

Villa dei Fiori Primitivo Puglia

PUGLIA, ITALY

Well-balanced, with notes of ripe redberries and delicious warm spices.

 £8.90  £12.25  £35

Little Eden Shiraz Cabernet

MURRAY DARLING, AUSTRALIA

Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.

 £9.35  £13.50  £38





Zuccardi Brazos Malbec

MENDOZA, ARGENTINA

Dark violet with blue hues with typical Malbec aromas reminiscent of ripe red and black fruits as cherries, plums and blackberries. Medium-bodied, with soft tannins and balanced acidity. Fruity and spicy finish.

 £12  £17  £49





Vivanco Rioja Reserva

RIOJA, SPAIN

Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.

 £46





Journey’s End Single Vineyard Shiraz

STELLENBOSCH, SOUTH AFRICA

Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.

 £46

ROUNDED & BALANCED

Chateau La Croix Ferrandat St-Emilion

BORDEAUX, FRANCE

Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.

 £45

Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE

Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.

 £9.10  £12.75  £37



Nyala Cabernet Sauvignon

WESTERN CAPE, SOUTH AFRICA

Smooth and full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.

 £32

Alto Bajo Merlot

CENTRAL VALLEY, CHILE

Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.

 £8.25  £11.75  £33

Domaine Pavelot Savigny les Beaune Rouge 1er Cru

BURGUNDY, FRANCE

The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.

 £67

LIGHT RED FRUITS



Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE

A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

 £42



El Muro Tinto Tempranillo Garnacha

ARAGON, SPAIN

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

 £7.75  £10.50  £31

English



Silver Reign Brut

KENT, ENGLAND

Moreish English sparkling, made using the Charmat method (like Prosecco), with notes of pear, lime and elderflower.

 £9.40  £52

Chapel Down Rosé

KENT, ENGLAND

Ripe and fruity rosé, with delicate summer pudding notes of stewed raspberry, strawberry and blackberry.

 £45

Balfour Liberty's Bacchus

KENT, ENGLAND

Textured and complex, with flavours of elderflower, hedgerow and cedar wood and a spicy finish.

 £43

Rosé



Château de Berne Esprit IGP Mediterranee Rosé

PROVENCE, FRANCE

Refreshing, uncomplicated rosé featuring cranberries, strawberries and peaches plus a fragrance of southern French herbs.

 £9.90  £12.75  £36



Wandering Bear Rosé

WESTERN CAPE, SOUTH AFRICA

Fruity, raspberryish rosé from Pinotage grapes. A mouthful of juicy watermelon and red berries.

 £7.75  £10.50  £31



Wispering Angel

PROVENCE, FRANCE

Pale pink in colour, it has flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality. Dry, with bitter red fruit flavours, it has a firm finish with lingering herbal notes..

 £60

Champagne





Champagne Bonnet Grand Reserve Brut

CHAMPAGNE, FRANCE

Well-structured Champagne blend, with floral perfumes followed by lemon, grapefruit and red apple on the palate.

 £14.40  £62





Champagne Bonnet Perle Rosé

CHAMPAGNE, FRANCE

Delightful pink Champagne, with raspberry, redcurrant and almond notes, from vineyards famous for sparkling rosé.

 £14.90  £65





Pommery Brut Royal NV

CHAMPAGNE, FRANCE

Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.

 £79

Pommery Brut Rosé Royal NV

CHAMPAGNE, FRANCE

The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.

 £82

Sparkling



Vaporetto Prosecco NV

VENETO, ITALY

Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.

 £8.65  £39.50



Vitelli Prosecco Rosé NV

VENETO, ITALY

A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.

 £8.65  £39.50