

A photograph of a bar area. On a white shelf, there are three bottles of Rimbaud champagne and two glass decanters. Below the shelf is a dark wooden cabinet with two drawers. The text "ONBOARD DRINKS MENU" is overlaid on the left side of the image. To the right of the cabinet is a large potted plant with long, green, variegated leaves. In the foreground, a row of five champagne glasses is visible on a dark surface.

ONBOARD DRINKS MENU

BOATHOUSE BUBBLES

Fidora Prosecco Frizzante NV, Organic - £44

A fine and elegant Prosecco, luscious feel in the mouth with a fruity and fragrant palate. Hints of golden apple and white flowers followed by a fresh persistence.

Bollinger 'Special Cuvee' Brut NV, - £75

Apple Compote, Ripe Peaches, Brioche & hints of Spiced Pear

BOATHOUSE WHITE

Pecorino Offida 2020, Organic - £36

Notes of citrus, white peach, pear and tropical fruit and energising minerality.

BOATHOUSE ROSÉ

Whispering Angel Provence 2021 - £65

Wild Strawberries, Fresh Peach & Watermelon Peppery Finish

BOATHOUSE RED

Théodore Grasset Côtes Du Rhône, Organic, Rhone Valley, France 2019 - £36

A classic Cotes Du Rhone filled with ripe black fruit, hints of black olives and a spicy finish.

BOATHOUSE BEER

Peroni 330ml - £5

BOATHOUSE SPIRITS

ELLC Gin + Mixer - single £9/ double £12

ELLC Vodka + Mixer - single £9/ double £12

Tequila + Mixer - single £9/ double £12

single shot without mixer £8

BOATHOUSE COCKTAILS

Spicy Margarita - £12

Cosmopolitan - £12

Old Fashion - £12

Mojito - £12

Negroni - £12

BOATHOUSE SOFT DRINKS

Coke / Diet - £4

Ginger Beer - £4

Lemonade - £4

Still Water - £3

Tonic - £4

Sparkling Water - £3