



Mereside, Ellesmere, Shropshire SY12 0PA
01691 623852

Something whilst you wait?

Passion Fruit Martini - £8.95 Mojito - £8.95
Spicy Margarita - £8.95 Espresso Martini - £8.95

STARTERS

SOUP OF THE DAY 7.50

Please ask your server for today's soup served with a slice of warm bloomer and croutons (gluten free bread available)

GARLIC CIABATTA BREAD (V) 4.50

Add cheese +1.50

BATTERED KING PRAWNS 10.00

With Sriracha mayonnaise

GARLIC MUSHROOMS (V) 9.00

With warm ciabatta

CHICKEN LIVER AND PORT PATE 9.00

Served with Melba toast and red onion marmalade

LEEK VELOUTÉ (V) (NGCI) 9.50

Served with baby braised leeks

Mains

100% BOATHOUSE BEEF BURGER 18.00

Two 4oz patties, with bacon, cheddar and Sriracha mayonnaise

PERSIAN STYLE CHICKEN CURRY (NGCI) 21.00

Diced chicken breast, cooked in coconut milk & cream, with ginger, fresh lime, lemon, mixed Persian spice curry base, tomatoes, new potatoes, courgettes and peppers, served with micro coriander steamed rice (*Vegetarian & Vegan option available*)

POLLO MILANO (NGCI) 21.00

Poached chicken breast, in a creamy white wine garlic sauce, with chorizo, cherry tomatoes, spinach, sautéed potatoes & rocket

BOATHOUSE SAUSAGES AND MASH 21.00

Served with Colcannon mashed potato, reduced red onion gravy and market seasonal vegetables

ROASTED SEA BASS AND CHORIZO 23.00

Oven roasted sea bass served on a bed of roasted chorizo and sautéed potatoes. Drizzled with fresh lemon and served with market vegetables and a tomato butter

PASTA

CARBONARA 20.00

Pancetta, garlic and spaghetti all tossed through a creamy sauce. Finished with dressed rocket

SICILIANO 21.00

King prawns, mixed seafood, garlic, fresh chilli, tomato, rigatoni & dressed rocket

NEAPOLITANO (VE) 17.00

Tomato and basil sauce, spaghetti topped with dressed rocket

AMATRICIANA 20.00

Tomato sauce, pancetta, bacon and garlic sauce, rigatoni pasts topped with dressed rocket

[V] Vegetarian, [VE] Vegan, [NGCI] No Gluten Containing Ingredients

Please check with your server before starting your meal. Whilst we have controls in place to reduce contamination, unfortunately is not possible for us to guarantee that any dishes we prepare for customers with special dietary requirements will be 100% allergen or contamination free.

PINSA

Crispy, airy Roman flatbread made with special flour blend & slow fermentation for rich flavour and light texture

GOATS CHEESE AND BALSAMIC (V) 16.00

Hand stretched Pinsa base topped with our extra virgin olive oil, Napoli tomato sauce, goat's cheese, reduced red onions and a balsamic vinegar glaze

VESUVIO 16.00

Hand stretched Pinsa base topped with our extra virgin olive oil, Napoli tomato sauce, mozzarella cheese, Nduja sausage, pepperoni and salami, topped with dressed rocket

Sides

CHUNKY CHIPS (V) 4.50

SKIN ON FRIES (V) 4.50

ROSEMARY SALTED FRIES (V) 5.00

ROCKET & PARMESAN SALAD (V) 4.50

ITALIAN MIXED OLIVES (VE) 4.50

MARKET SEASONAL VEGETABLES (V) 4.50

PUDDINGS

All our desserts are homemade by our pastry chef

SEASONAL BREAD & BUTTER PUDDING (V) 8.00 Ask your server for the daily flavour.

With vanilla pod, double cream custard

STICKY TOFFEE PUDDING (V) 8.00

Sea salted caramel sauce, pecan nuts & dates

CHOCOLATE AND RASPBERRY BROWNIE (V) 8.50

Served warm with chocolate shard and raspberry sorbet

BAKEWELL TART (V) (GF) 8.00

With strawberry gel, vanilla ice cream and baked almonds

MIXED BERRY PAVLOVA (V) 8.00

With poppy seed shortbread crumble

SELECTION OF CHESHIRE FARM ICE CREAMS - Ask your server for the daily flavours.

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