

MON-SAT 12:00PM-3:00PM

2 COURSES £20 3 COURSES £25

PREORDER REQUIRED

THE BOATHOUSE SET MENU

TO START

FRESHLY MADE SOUP OF THE DAY

SERVED WITH FRESH HOUSE BREAD

FILLET OF SMOKED TROUT

WITH NEW POTATO, ASPARAGUS AND BEETROOT SALAD, WITH DILL DRESSING

FETA AND WATERMELON SALAD

WITH CROUTONS, CAPERS, TOASTED ALMONDS AND MINT (V)(GF)

CHICKEN LIVER PATE

WITH ONION RELISH AND MELBA TOAST (GF AVAILABLE)

MAIN COURSES

WHISKEY AND HONEY BRAISED BEEF BRISKET

WITH LOADED POTATO SKINS, CORN SALSA AND SOUR CREAM

LEBANESE LEMON CHICKEN

WITH POMEGRANATE, COURGETTE AND PINE NUT COUS COUS, YOGURT, FLATBREADS

CAULIFLOWER, SWEET POTATO AND SPINACH KERALAN CURRY

WITH BASMATI RICE AND SAMOSA (VEGAN)

SALMON, PEA AND FENNEL FISHCAKES

WITH LEMON MAYO AND FRIES

DESSERTS

CARAMELISED CUSTARD TART

WITH RASPBERRY CRANACHAN (V)

LIMONCELLO & RASPBERRY POLENTA CAKE

WITH RASPBERRIES AND VANILLA ICE CREAM (GF) (VEGAN)

BERRY PAVLOVA

WITH PISTACHIO CREAM AND ELDERFLOWER SYRUP (V) (GF)

WARM CHOCOLATE GUINNESS CAKE

WITH SALTED CARAMEL ICE CREAM



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