



Mereside, Ellesmere, Shropshire SY12  
01691 623852

**Something whilst you wait?**

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

## STARTERS

**ROAST WINTER ROOT VEGETABLE SOUP 7.50**

Spiced with cumin, coriander oil and pumpkin seed served with warm bread (VE & gluten free bread available)

**SMOKED SALMON AND TIGER PRAWNS 10.00** Served with dill pickled cucumber, pink onions, capers and crème fraiche (NGCI)

**RED PEPPER HUMMUS 8.50**

Topped with sun blushed tomatoes and pistachios served with flatbread. (VE & NGCI)

**GARLIC CIABATTA BREAD (V) 4.50**

Add cheese +1.50

**GARLIC MUSHROOMS (V) 9.00**

With warm ciabatta

**CHICKEN LIVER AND PORT PATE 9.00**

Served with warm toasted bread and festive chutney.

**WINTER SPICED ROAST PEAR & WALNUT AND CRANBERRY SALAD (V) (VE) (NGCI) 12.00**

## MAINS

**100% BOATHOUSE BEEF BURGER 18.00**

Two 4oz patties, with bacon, cranberry and Brie served with skin on fries

**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

**BRAISED BEEF BRISKET BORDELAISE (NGCI) 21.00**

Braised beef brisket bordelaise served with grain mustard mash, roast shallots, pancetta and chives. Served with market seasonal vegetables and a rich red wine jus

**BOATHOUSE SAUSAGES AND MASH 18.00**

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

**VEGAN WELLINGTON (V) (VE) (NGCI) (N) 20.00**

Mixed mushrooms with tarragon, toasted chestnuts and cranberries wrapped in vegan puff pastry served with traditional accompaniments, roast potatoes and vegan gravy

**WINTER RATATOUILLE PASTA (V) (VE) 17.00**

Tomatoes, courgettes, onions, aubergines all tossed in a tomato and basil sauce and topped with dressed rocket.

**ROASTED FILLET OF SALMON (NGCI) 21.00**

Fillet of Scottish salmon served with clams, mussels, new potatoes and spinach with a roast pepper sauce

## 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

## PINSA

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

### **BRIE AND BALSAMIC (V) 16.00**

Hand stretched Pinsa base topped with our extra virgin olive oil, Napoli tomato sauce, brie, 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

*[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 it 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.*

*info@boathouseellesmere.co.uk*

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## 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*

### **STICKY TOFFEE PUDDING (V) 8.00**

Sea salted caramel sauce, pecan nuts & dates

### **CHOCOLATE ORANGE AND CRANBERRY BROWNIE (V) NGCI) 8.50**

Served with whipped egg nog cream

### **BAKEWELL TART (V) (GF) 8.00**

With strawberry gel, vanilla ice cream and baked almonds

### **WHISKEY AND RASPBERRY TRIFLE 8.50**

Served with toasted nuts, almonds and shortbread

### **CHRISTMAS PUDDING (NGCI) 8.00**

Served with whipped brandy cream and clementine syrup

### **SELECTION OF CHEESE (gfa) 9.00**

Cheddar, Brie and Stilton served with grapes, crackers and oatcakes

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

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