

THE BOATHOUSE ELLESMERE

LUNCH MENU

STARTERS & NIBBLES

Available from 12pm

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

LIGHT BITES

All served with fresh rocket salad, dressed with our extra virgin olive oil, grain mustard house dressing and Asian slaw.

QUICHE OF THE DAY 12.00

RED WINE POACHED PEAR SALAD (V) (NGCI) 12.00

With stilton, figs, and pickled walnuts

CORONATION CHICKEN SANDWICH 11.00

CHEDDAR CHEESE AND PICKLE 11.00

Both served on either white or brown bloomer bread (gluten free bread available)

WELSH RAREBIT 12.50 (v available upon request)

Cheddar cheese, English mustard and Worcestershire sauce on an open ciabatta topped with smoked bacon

PEPPERED BEEF MELT 14.00

Served on an open ciabatta, topped with cheddar cheese and creamy peppercorn sauce

BACON, CRANBERRY AND BRIE 12.50

Served on an open ciabatta

BOATHOUSE SAUSAGE ROLL 8.00

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

MAIN COURSE

BOATHOUSE BEER BATTERED FISH & CHIPS Large 19.00 Small 14.00

Served with fresh mint pea crush & our rustic tartar sauce

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, sauteed potatoes & rocket

BRISKET AND ALE PIE 21.00

Beef brisket in a Pale Ale gravy. Served with market seasonal vegetables, a choice of mashed potato or chips, and a rich red wine jus

CHEDDAR CHEESE AND ONION PIE (V) 18.00

Served with a choice of chips or mashed potato, seasonal market vegetables and onion gravy

BOATHOUSE SAUSAGES AND MASH 18.00

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

VEGETABLE LASAGNE (V) 20.00

Red pepper, courgette and sweet potato, covered in oregano infused tomato sauce and cheesy béchamel sauce. Served with garlic ciabatta and side salad

ROASTED SEA BASS AND CHORIZO 21.00

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

PUDDINGS

All our desserts & cakes 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

JAM ROLY POLY 8.50

With double cream custard and frozen raspberries

MIXED BERRY PAVLOVA (V) 8.00

With poppy seed shortbread crumble

ESPRESSO CRÈME BRÛLÉE (V) 8.00

With shortbread bites

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

CAKES - Please ask for the selection available

HOUSE SCONE

Homemade Fruit Scones

With Butter 3.50

With Butter & Strawberry Jam 4.10

With Strawberry & Cream 4.50

TOASTED TEACAKE served with butter & jam 4.20

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, 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



[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.

info@boathouseellesmere.co.uk

01691 623852

www.boathouseellesmere.co.uk

THE BOATHOUSE ELLESMERE

DRINKS MENU

HOT DRINKS

Coffee

*All our coffees are available as decaf.
We also provide oat and soya milk as dairy
alternatives. (Extra 60p)*

CAPPUCCINO 3.60
LATTE 3.60
FLAT WHITE 3.50
MOCHA 4.50
AMERICANO 3.00
MACCHIATO 3.00
DOUBLE ESPRESSO 2.80
BABYCINO 1.80

Tea

ENGLISH BREAKFAST 3.50
EARL GREY 3.50
DECAF 3.50
SELECTION OF HERBAL TEAS 3.50
- Peppermint
- Lemon & Ginger
- Camomile
- Red Bush
- Fruits of Eden
- Green
- Chai

Hot Chocolate

REGULAR HOT CHOCOLATE 4.90
LUXURY HOT CHOCOLATE 5.95
With cream & marshmallows
CHILDREN'S HOT CHOCOLATE 3.95

Fresh Fruit Smoothie 5.95

PINEAPPLE SURPRISE, STRAWBERRY
DELIGHT, SPINACH SUPER FUEL &
BLUEBERRY BLISS

ALCOHOLIC DRINKS

Wines

House Red or White served in Small 125ml 6.95 Medium 175ml
8.95 Large 250ml 10.95
Bottle 29.95

Red

MALBEC
MERLOT
SHIRAZ

White

PINOT GRIGIO
SAUVIGNON BLANC
CHARDONNAY

Rose

PINOT BLUSH
ZINFANDEL

*Served in Small 125ml 6.95 Medium 175ml 9.95 Large 250ml
12.95 Bottles 32.95*

Sparkling Wines

200ml PROSECCO 8.75
BOTTLE OF PROSECCO 29.95
0% SPARKLING WINE 4.50

Draught Beers & Ciders

MADRI *Half* 3.60 *Pint* 6.30
PRAVHA *Half* 3.60 *Pint* 6.30
SHARPES ATLANTIC PALE ALE *Half* 3.60 *Pint* 6.30
ASPALL CIDER *Half* 3.60 *Pint* 6.20
GUINNESS *Pints Only* 6.30
0%GUINNESS 5.70

Bottled Beers & Ciders

PERONI 4.20
PERONI 0% 4.20
PERONI (GF) 4.20
REKORDERLIG 500ml 5.95
KOPPARBERG 500ml 0% 5.95

COLD DRINKS

Fentimans Sparkling

275ML BOTTLES 3.60

- ROSE LEMONADE
- ELDERFLOWER
- GINGER BEER
- DANDELION & BURDOCK

Cold Drinks on Draught

HALF 2.90 PINT 3.60
COCA COLA
DIET COKE
SCHWEPPE'S LEMONADE

J2O 3.95

ORANGE & PASSIONFRUIT
APPLE & MANGO
APPLE & RASPBERRY

Tonic Water

200ml bottles 3.60
FULL FAT TONIC
LIGHT TONIC
ELDERFLOWER TONIC

Soft Drinks

APPLE JUICE 2.60
ORANGE JUICE 2.60
NEW! FRESHLY SQUEEZED
ORANGE JUICE 3.50
CORDIALS 1.50
MILK 1.50

Bottled Water 2.50

STILL WATER
SPARKLING WATER
LARFDE SPARKLING WATER
5.95

COLEMERE VINEYARD

SPECIAL WINES 38.95

WHITE SPARKLING WINE 2018 11%
*A Subtle, Yet Distinctive White is carefully blended
from Seyval Blanc, Phoenix and Bacchus Grapes.*

LAPWING 34.95

2022 – SOLARIS (WHITE) 11.5%
*This Fresh white is as easy on the palate, as the
local Lapwings are on the eye.*

BLACK TERN 34.95

2021- Regent and Rondo 11%
*This Deliciously unique red is often found around
roaring fires on a lazy Sundays*

SPIRITS

SPIRIT 4.00/7.50

SPIRIT & MIXER 5.50/9.00

SPIRIT & PREMIUM MIXER tonic,
Fentimans etc) 8.00/11.50

GIN & TONIC 8.00/11.50

COCKTAILS 8.95

Mimosa
Aperol Spritz
Mojito
Espresso Martini
Passion Fruit Martini
Spicy Margarita



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