



Sunday menu

STARTERS & NIBBLES LIGHT BITES

Available from 12pm

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 fraîche (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.

ITALIAN MIXED OLIVES 4.50

LIGHT BITES

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

WINTER SPICED ROAST PEAR WALNUT AND CRANBERRY SALAD

(V) (VE) (NGCI) 12.00

Served with rocket dressed in a sherry vinegar dressing

TURKEY, CRANBERRY AND BRIE 12.50

Served on an open ciabatta

BOATHOUSE SAUSAGE ROLL 8.00

LOADED FRIES 7.50

With pigs in blankets, cranberry and Brie V on request.

SIDES

SKIN ON FRIES (vg) 4.50

CAULIFLOWER CHEESE 5.00

Cauliflower florets covered in cheesy béchamel sauce & topped with melted cheese.

ROCKET & PARMESAN SALAD 4.60

Dressed with our extra virgin olive oil, grain mustard & honey house dressing

GARLIC CIABATTA BREAD 4.50

With cheese +1.45

MAIN COURSE

Available from 12 noon

All served with roast potatoes Yorkshire pudding, mashed potato and seasonal vegetables, (Excludes Burger, Seabass & Curry)

ROAST TOPSIDE BEEF 18.95

Prime topside served medium rare

ROAST SUPREME BREAST OF FREE-RANGE CHICKEN 18.95

SLOW BRAISED BEEF BRISKET 19.95

ROAST CROWN OF TURKEY 18.95

Served with all the traditional accompaniments, roast potatoes and roast turkey gravy.

VEGAN WELLINGTON (V) (VE) (NGCI) (N) 18.00

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

ROASTED FILLET OF SALMON (NGCI) 21.00

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

100% BOATHOUSE BEEF BURGER 18.00

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

PERSIAN STYLE CHICKEN CURRY 21.00

Diced chicken breast, cooked in coconut milk & cream, with ginger, fresh lime, lemon, mixed Persian spice curry base, tomatoes, new potatoes, courgettes, mix peppers, served with micro coriander steamed rice

CHILDREN'S MENU

Strictly Under 12's Only

All children's meals include apple or orange juice 7.95 each

Please ask for the GF options available

TOMATO RIGATONI PASTA

SAUSAGE, FRIES & GRAVY

BEEF BURGER WITH CHEESE, CHIPS & SALAD

KIDS MINI ROAST 8.95

Children's Desserts

CHOCOLATE BROWNIE VANILLA ICE CREAM

SUNDAE 4.95

ICE CREAM SUNDAE 4.95

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 ORANGE AND CRANBERRY BROWNIE (V) NGCI) 8.50

Served with whipped eggnog 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

MIXED BERRY PAVLOVA (V) 8.00

With poppy seed shortbread crumble

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

HOUSE SCONES 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

Please advise a member of staff of any food allergies the kitchen needs to be aware of!

Whilst every effort is made to ensure dishes are not contaminated, wheat, eggs, nuts & milk etc. are used in The Boathouse kitchen! GLUTEN FREE options available upon request

[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

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www.boathouseellesmere.co.uk



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 3.50
- LATTE 3.50
- FLAT WHITE 3.50
- MOCHA 4.20
- AMERICANO 3.00
- MACCHIATO 3.00
- DOUBLE ESPRESSO 2.70
- 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 4.70
- LUXURY HOT CHOCOLATE 5.70
- With cream & marshmallows
- CHILDREN'S HOT CHOCOLATE 3.95

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
- SPARKLING ELDERFLOWER
- GINGER BEER
- DANDELION & BURDOCK

Cold Drinks on Draught

HALF 2.90 PINT 3.60
COCA COLA
DIET COKE
SCHWEPPES LEMONADE

J20

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
CORDIALS 1.50
MILK 1.50

Bottled Water

2.50
STILL WATER 330ml
SPARKLING WATER 330ml
LARGE SPARKLING 550ml 5.95

Fresh Fruit Smoothie

5.95
PINEAPPLE SURPRISE, STRAWBERRY DELIGHT,
SPINACH SUPER FUEL & BLUEBERRY BLISS

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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