

THE BOATHOUSE ELLESMERE

LUNCH MENU

STARTERS & NIBBLES

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 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.

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
WINTER SPICED ROAST PEAR< WALNUT AND CRANBERRY SALAD (V) (VE) (NGCI) 12.00
Served with rocket dressed in a sherry vinegar dressing
CORONATION CHICKEN SANDWICH 11.00
TURKEY AND STUFFING 12.00
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
TURKEY, 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
LOADED FRIES 7.50
With pigs in blankets, cranberry and Brie V on request.

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, 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
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
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 pasta 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

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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

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, 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

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
BREWDOG 0% IPA 4.20

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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