

MAIN MENU

BAR - RESTAURANT - CAFE

NIBBLES

HOUSE HUMMUS (GF) (V)
SERVED WITH FLAT BREAD OR GF BREAD **4.25**

STUFFED PEPPERS (GF) **3.25**

MEDITERRANEAN OLIVES (GF) **4.25**

ARTISAN BREAD (V)
HOUSE BAKED ORGANIC BREADS DUKKHA SPICE OLIVE OIL AND BALSAMIC **4.25**

STARTERS

HOT HOUSE SMOKED SALMON
APPLEWOOD SMOKED WARM TOM YUM BROTH OVER A NOODLE & ASIAN SALAD **6.25**

DUCK LIVER PATE (GF)
ONION JAM & MELBA TOAST **5.50**

SOUP (V) (GF)
SERVED WITH ARTISAN BREAD **5.25**

WHITEBAIT (GF)
CRISPY FRIED IN POLENTA WITH TARTAR SAUCE **5.25**

PROSCIUTTO (GF)
BUFFALO MOZZARELLA, SHAVED FENNEL & OLIVE OIL **5.50**

GLUTEN FREE BREADS ARE AVAILABLE PLEASE ASK

SIDES

GARLIC BREAD (V)
WITH OR WITHOUT CHEESE **3.95**

SKIN ON FRIES (GF) (V)
GARLIC MAYO OR HOUSE KETCHUP **3.50**

SIDE SALAD & HOUSE VINAIGRETTE
(GF) (V) **3.50**

CHILDREN

UNDER 10'S all **6.00**

MAC N CHEESE

SLIDERS WITH FRIES (MINI BUNS)

FISH FINGER, CHICKEN FILLET OR MINI BURGER
ADD AN EXTRA SLIDER **2.00**

ALL CHILDREN INCLUDE

MAINS

HEREFORD BEEF BOURGINON (GF)
YATE'S FARM PRIME HEREFORD BRISKET, MASH, RED CABBAGE & OX TAIL JUS **14.25**

BOATHOUSE CHOWDER (GF)
SMOKED HADDOCK, CLAMS, BABY SPINACH & SAMPHIRE IN A LIGHT BROTH WITH FRESH BREAD **10.25/14.25**

COQ AU VIN
A RITCH RED WINE CASSEROLE OF TENDER CHICKEN, MASH, ROAST PANCETTA, CHESTNUT MUSHROOMS & SHALLOTS **13.95**

FISH 'N' CHIPS
OUR FRESH HADDOCK ARRIVING DAILY IN LOCAL STONEHOUSE BEER BATTER, CHUNKY CHIPS, PEAS & HOUSE TARTAR SAUCE **9.25/13.25**

FRESH LOIN OF MONK FISH (GF)
SPRING RISOTTO OF CARNAROLI RICE, SPINACH, PEAS & TOMATO CONCASSED **10.50/14.50**

PASTA

RICOTTA & SPINACH TORTELLINI (V)
NEAPOLITAN SAUCE, HERBS, PECORINO & PESTO **7.95/11.95**

CHICKEN CARBONARA
FRESHLY COOKED EGG PASTA WITH PANCETTA, & CHICKEN FILLET, IN A CREAMY SAUCE **9.25/13.25**

TWO PRICES REFER TO A LIGHTER PORTION

PLEASE ADVISE US IF YOU HAVE ANY FOOD ALLERGIES OR FOOD INTOLERANCES.

WE USE NUTS, SHELLFISH, DAILY & GLUTEN PRODUCTS IN OUR KITCHEN & WHILST WE TAKE THE GREATEST OF CARE IN PREPARATION, WE CAN NOT GUARANTEE AGAINST TRACES OF THESE ITEMS

V=VEGETARIAN N=CONTAINS NUTS GF = GLUTEN FREE

We use locally sourced ingredients wherever possible Thanks to our local suppliers
Alfie Edwards veg & fruit
Corbetts meat & Poultry
Powells free range eggs
Vermulens Bread
M&J seafood Fish
Steve Hodnet cheese & butter

THE
BOATHOUSE
ELLESMERE

BURGERS & SANDWICHES

(GF BREADS AVAILABLE)

BOATHOUSE BURGER & FRIES (GF)
100% MINCED BEEF, BEEF TOMATO, RED ONION. COMTE CHEESE, BEER SOUR DOUGH BAP, HOUSE BARBEQUE SAUCE & COLESLAW WITH SKIN ON FRIES **13.25**
(GLUTEN FREE BUNS AVAILABLE)

SPRING SOUP & SANDWICH
FRESHLY MADE SOUP WITH A ROUND OF HONEY BAKED HAM SALAD, CHEESE & PICKLE OR TUNA & SWEETCORN **7.95** (GF AVAILABLE)

FALAFEL BURGER (GF)
CHICKPEA, CORIANDER & LIME PATTIES, TOASTED PINE NUTS, TZATZIK & SKIN ON FRIES (GF BUN AVAILABLE) (VEGAN WITHOUT YOGHURT) (N) **11.25**
(GLUTEN FREE BUNS AVAILABLE)

DESSERTS

WARM GINGER BREAD PUDDING (GF)
VANILLA ICE CREAM RIPPLED WITH ORANGE CARMEL **5.95**

BANOFFEE CRÈME BRULEE (V)
CARAMELISED TOFFEE & BANANA CREAM WITH ROASTED HAZELNUTS & FLAVOURS OF CARDAMOM (N) **5.95**

SHORT LEMON MESS (GF)
ORANGE SHORT BREAD & LEMON CURD, FRESH RASPBERRIES, MERINGUE, VANILLA CREAM & RASPBERRY COULIS **5.95**

STICKY TOFFEE PUDDING
BUTTERSCOTCH SAUCE & ICE CREAM **5.95**

CHEESE PLATE (V)
SELECTION OF RIPE CHEESES **6.95**

ALL OUR FOOD IS HOMEMADE, PREPARED FRESHLY TO ORDER AND SOURCED FROM LOCAL SUPPLIERS WHEREVER POSSIBLE

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