

GLUTEN FREE MENU

Starters:

Soup of the Day with Roll & Butter **V**

Tempura Battered Tiger Prawns with Rocket Salad & Chilli Sauce

Boathouse Game Terrine with an Apricot, Apple & Sultana Chutney with Gluten Free Bread

Maple and Thyme Glazed Camembert with Plum & Apple Chutney & Toasted Gluten Free Bread

Classic Boathouse Prawn Cocktail with Granary Croute

Steamed Mussels with Aspath Cider, Cream, Fresh Herbs & a Warm Bread

Warm Golden Beetroot, Goat's Cheese and Pea Salad with Toasted Hazelnuts & Herb Vinaigrette

Mains:

BBQ Pulled Pork on a Gluten Free Bun with Coleslaw, Onion Rings, Salad Garnish with a choice of Chunky Chips, Sweet Potato Fries or Wedges

Braised Lamb Shank with Chive Mash Potato or New Potatoes & Seasonal Vegetables

The Boathouse Battered Cod Fillet with Chunky Chips, Garden Peas, Tartare Sauce & Salad Garnish

The Boathouse Burger (8oz) in a Gluten Free Bun with Relish, Baby Gem Lettuce, Tomato, Red Onion, Gherkin, Coleslaw, Onion Rings served with a choice of Chunky Chips, Sweet Potato Fries or Wedges

Add: Cheese £1, Bacon £1, Surf & Turf £2.50

Norfolk Sausages with Chive Mash, Caramelised Red Onion Gravy, Onion Rings & Seasonal Vegetables

The Boathouse Hunters Chicken with Smoked Bacon, Melted Cheddar Cheese, Smokey BBQ Sauce, Salad Garnish & Coleslaw served with a choice of Chunky Chips, Sweet Potato Fries or Wedges

Steamed Mussels with Aspath Cider, Cream, Fresh Herbs & a Warm Gluten Free Roll & Skinny Fries

BBQ Baby Back Ribs with Chunky Chips, Homemade Onion Rings, Coleslaw & Side Salad

Vegetable & Nut Burger in a Gluten Free Seeded Bun with Relish, Gem Lettuce, Tomato, Red Onion, Gherkin, Coleslaw, Onion Rings served with a choice of Chunky Chips, Sweet Potato Fries or Wedges **V**

Battered Halloumi with Tomato Relish, Salad Garnish and Chips **V**

Char grilled Mushroom, Tomato & Courgette Tower with Fondant Potato, Baby Carrots, Broccoli & Tomato Juice **V**

GASTRO – Served from 5.30pm -8.30pm

Pan Fried Sea Bass with Mussels and Brown Shrimps, Herb Crushed Potato, Seasonal Greens & White Wine Dressing

Pan Fried Gressingham Duck Breast with Dauphinoise Potatoes, Braised Red Cabbage, Thyme Buttered Baby Carrots & Port Wine Jus

Pork Three Ways Glazed Belly, Pulled Pork Bon Bon & Tenderloin with Fondant Potato, Roasted Beets, Tenderstem Broccoli & Aspath Cider Jus

10oz Sirloin Steak with Hand Cut Chips, Field Mushroom, Griddled Tomato, Homemade Onion Rings & Seasonal Greens. Served with your choice of Peppercorn Sauce, Stilton or Garlic & Herb Butter

Pan Fried Venison Loin with Fondant Potato, Parsnip Puree, Forest Mushrooms, Kale & Redcurrant Jus

Salads:

The Boathouse Caesar Salad with Croutons, Anchovies, Italian Hard Cheese with Caesar Dressing **V**

Add: Chicken & Bacon £2.00

Warm Goats Cheese & Red Onion Chutney Salad **V**

Prawn Marie Salad

Children's Meals:

Homemade Chicken Goujons and Chunky Chips with Peas or Baked Beans

Homemade Cod Goujons and Chunky Chips with Peas or Baked Beans

Norfolk Sausage, Mash Potato, Peas & Gravy

Side Orders:

Gluten Free Roll or Bread, Baked Beans, Coleslaw, Garlic Bread, Chunky Chips, Garden Peas, Onion Rings, Side Salad, Garlic Bread with Cheese, Cheesy Chunky Chips, Sweet Potato Fries, Wedges, Skinny Fries

Desserts:

Ice Cream: Strawberry, Vanilla, Chocolate, Honeycomb, Mint Choc Chip, Caramel

Sorbets: Mango, Raspberry or Lemon

Boathouse Apple & Cinnamon Crumble with Custard or Vanilla Ice Cream

Boathouse Sundae, Vanilla Ice Cream, Chocolate and Pecan Brownie Nuggets, Berry Compote, Meringue, Toasted Hazelnuts, Chocolate or Raspberry Sauce

Sticky Toffee Pudding with Toffee Sauce & Clotted Cream or Vanilla Ice Cream

Chocolate & Raspberry Cheesecake with Raspberry Puree & White Chocolate Scroll

Double Chocolate Brownie with Vanilla Ice Cream, Chocolate Sauce & Crushed Hazelnuts

Cheeseboard, Cheddar, Stilton, Garlic & Herb, Brie, Crackers, Chutney and Black Grapes

All prices are the same as on the main menu