



GLUTEN FREE MENU

Starters:

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

Tempura Battered Tiger Prawns with Asian Inspired Noodles & Pak Choi with a Chilli and Soya Dip

Chicken Liver Parfait with a Spiced Pear Chutney and Toasted Gluten Free Bread

Pork Belly Bites with Red Cabbage Slaw

Classic Boathouse Prawn Cocktail with Granary Croute

English Heirloom Tomato Salad, Whipped Goat's Cheese, Pine Nuts and Basil Pesto

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

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 & Seasonal Vegetables

Steamed Skate Wing with Black Olive Tapenade, Crispy Capers, Chive Mash and Tender Stem Broccoli

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

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**

Wild Mushroom Risotto with Vegetarian Hard Cheese, Sauteed Wild Mushrooms, Basil Oil and Sakura Cress **V**

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

GASTRO – Served from 5.30pm -8.30pm

Pan Fried Fillet of Seabream with Cromer Crab Cake, Asparagus, Samphire & Red Pepper Coulis

Parma Ham Wrapped Pork Tenderloin with Fondant Potato, Apple Puree, Seasonal Greens, Crackling & Cider Jus.

Pan Roasted Chicken Breast, Pancetta Parmentier Potatoes, Tender Stem Broccoli &

Thyme Infused White Wine Cream Sauce

Seafood Medley, Seabream, Salmon, Cod & Tiger Prawn with Roasted Garlic Mash, Samphire & Seafood Bisque

10oz Sirloin or Rib Eye Steak with Hand Cut Chips, Field Mushroom, Griddled Tomato, Homemade Onion Rings, Seasonal Greens with a choice of either Green Peppercorn, Blue Cheese Sauce or Garlic & Herb Butter

Salads:

Cajun Chicken Salad

Cromer Crab Salad

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

Prawn Marie Salad



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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

Mini Ribs with Corn on The Cob & Chunky Chips or Skinny Fries

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

Vanilla Panna Cotta with Fresh Raspberries, Raspberry Puree and Meringue Shard

Summerberry Cheesecake with Strawberry Puree and Chantilly Cream

Strawberry Tower Shortbread layered with Chantilly Cream & Fresh Strawberries with Strawberry Puree

Double Chocolate Pecan Brownie with Vanilla Ice Cream, Chocolate Sauce

All prices are the same as on the main menu