

GLUTEN FREE MENU

Starters:

Soup of the Day with Roll & Butter V

Tempura Tiger Prawns with a Mixed Salad, Sweet Chilli Sauce & Lemon Wedge

Game Terrine with Cornichons, Apple & Plum Chutney & Toasted Gluten Free Bread

Boathouse Prawn & Crayfish Cocktail with Granary Croute

Garlic & Thyme Baked Camembert drizzled with Maple with a Red Onion Marmalade & Gluten Free Toast

Mussels in a Traditional White Wine Cream Sauce, with Fresh Herbs & Served with a Granary Roll

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 Spicy Wedges

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

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 Spicy Wedges

Add: Cheese £1.50, Bacon £1.50, Surf & Turf £2.50

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

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

Steamed Wing of Skate with New Potatoes, Winter Greens & a Mussel, Caper & Fresh Parsley Butter

BBQ Ribs with Onion Rings, Coleslaw & Side Salad with a choice of Chunky Chips or Skinny Fries

Slow Braised Lamb Shank with a Herb Mashed Potato, Roasted Root Vegetables & a Mint & Red Wine Reduction

Mussels in a Traditional White Wine Cream Sauce, with Fresh Herbs, served with a Gluten Free Granary Roll & Skinny Fries

Gastro – Served from 5.30pm - 8.30pm

Pan Seared Seabass with Fondant Potato, Winter Greens & a Pea & Wild Garlic Velouté

Pan Roasted Duck Breast with a Carrot Puree, Dauphinoise Potato, Tender Stem Broccoli & a Black Cherry Jus

Slow Cooked Crispy Pork Belly, Fondant Potato, Salt Baked Celeriac Puree, Baby Carrots, Tender Stem Broccoli & a Cider Jus

Pan Fried Cod Loin with Spinach & Potato Sag Aloo, Onion Bhaji, Pickled Carrots & a Makhani Sauce

10oz Sirloin Steak with Hand Cut Chips, Field Mushroom, Griddled Tomato, Homemade Onion Rings & Seasonal Greens.

Served with your choice of Green Peppercorn Sauce, Stilton Butter, or Garlic & Herb Butter

Vegetarian:

Five Bean & Vegetable Burger in a Gluten Free Bun with Relish, Gem Lettuce, Tomato, Red Onion, Gherkin, Coleslaw & Onion Rings with a choice of Chunky Chips, Sweet Potato Fries, Skinny Fries or Spicy Wedges

Wild Mushroom Risotto with Roasted Squash, Crispy Sage & Shaved Vegetarian Hard Cheese

Battered Halloumi with a Mixed Salad & Tomato Salsa with a choice of Chunky Chips, Sweet Potato Fries, Skinny Fries or Spicy Wedges

All prices are the same as on the main menu

We cannot guarantee that all our dishes are 100% free from nuts or derivatives.
Please ask a senior member of staff if you have any special dietary requirements or allergies.

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Salads:

Prawn Marie Salad

Goats Cheese & Roast Beetroot Salad with Red Onion Marmalade

Winter Rainbow Panzanella Salad, Roast Beetroot, Winter Squash & Orange, with Herb Gluten Free Croutons & a Pomegranate & Blood Orange Vinaigrette

Sandwiches:

(Served on White or Granary Gluten Free Bread with Salad Garnish & Crisps)

Norfolk Baked Ham Tomato & Dijon Mustard

Cheddar Cheese & Tomato

Traditional Egg Mayonnaise

Prawn Marie with a hint of Paprika

The Boathouse Club (Griddled Chicken, Bacon, Tomato, Mayonnaise & Gem Lettuce), with Coleslaw & your choice of Chunky Chips, Sweet Potato Fries, Skinny Fries or Spicy Wedges

BLT (Crispy Bacon, Lettuce, Tomato & Mayonnaise) with Coleslaw & your choice of Chunky Chips, Sweet Potato Fries, Skinny Fries or Spicy Wedges

Children's Meals:

Homemade Chicken Goujons & Chunky Chips with Peas or Baked Beans

Homemade Cod Goujons & Chunky Chips with Peas or Baked Beans

Norfolk Sausage, Mash Potato, Peas & Gravy

Boathouse Burger with Chunky Chips with Peas or Baked Beans

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, Spicy Wedges, Skinny Fries

Desserts:

Millionaire Shortbread Cheesecake with a Caramel Sauce, Chantilly Cream & Chocolate Shards

Boathouse Sundae Vanilla Ice Cream, Chantilly Cream, Brownie Nuggets, Berry Compote & Meringue with Chocolate, Raspberry or Toffee Sauce

Honeycomb & Black Cherry Brownie with Chocolate Sauce, Fresh Berries & Vanilla Ice Cream

Crumble of the Day with Vanilla Custard or Ice Cream

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

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

Sorbets: Mango, Raspberry, or Lemon

Children's Desserts:

Mini Chocolate Brownie with Vanilla Ice Cream

Mini Boathouse Sundae Vanilla Ice Cream, Brownie Nuggets, Meringue with Chocolate, Raspberry or Toffee Sauce

Mini Sticky Toffee Pudding with Vanilla Ice Cream

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

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