

STARTERS/ LIGHT BITES

(V) Chef's Homemade Soup of the Day <i>GF</i>	£5.65		
(See Today's Specials) Served with a Crusty Roll			
Blow Torched Hot Smoked Salmon <i>GF</i>	£7.95	(V) Tomato and Buffalo Mozzarella Salad <i>GF</i>	£6.35
With Pea Sauce, Lemon Gel and Charred Vegetables		Drizzled with Basil Oil and Balsamic Dressing	
Fresh Locally Caught Cromer Crab Tian <i>GF</i>	£7.95	Homemade Duck Liver and Brandy Parfait	£6.95
With Celeriac Remoulade, Pickled Cucumber & Fennel Salad		With Caramelised Onion Compote and Toasted Bloomer Bread	
Sautéed King Prawns with Toasted Ciabatta <i>GF</i>	£7.25	(V) Bullard's Gin Marinated Fruit Cocktail <i>GF</i>	£6.95
In a Spicy Red Thai and Coconut Milk Sauce		Pineapple, Strawberry & Blueberry with Mint Crème Fraiche	
Luxury King Prawn and Crayfish Tail Sundae	£9.25	(V) Bullard's Gin Marinated Fruit Cocktail <i>GF</i>	£6.95
In a Marie Rose Sauce with Granary Bread <i>GF</i>		(Vegan without Crème Fraiche)	
(V) Stuffed Green Olives with Garlic <i>GF</i>	£3.95	Glazed Goat's Cheese Waldorf Salad	£6.95
Served with Breadsticks and Hummus (Vegan)		Mixed Leaves, Apple Slices, Walnut Halves and Blood Orange in a Mustard Dressing. Served with a Beetroot Jelly	

BREADS AND SIDE ORDERS

Warm Bread Roll (v)	£0.95	Classic Mixed Salad <i>GF</i>	£3.95
White or Wholemeal <i>GF</i>		Mixed Leaves, Tomato, Cucumber, Peppers and Onions	
Warm Garlic Ciabatta Bread (v)	£4.45	Vegetables and Potatoes of the Day <i>GF</i>	£4.95
Sliced Ciabatta Bread (v)	£4.45	Chef's Homemade Deep Fried Onion Rings	£3.95
With Balsamic Vinegar and Olive Oil		Mushy Peas/Garden Peas <i>GF</i>	£2.95
Cheesy Garlic Ciabatta Bread	£5.35	Chef's Homemade Coleslaw <i>GF</i>	£2.95
With Melted Buffalo Mozzarella		Sweet Potato Skinny Fries	£3.95
Bread Tray, Mixed Selection of Breads (v)	£9.95	Chef's Home Cut Chips	£3.95
To serve 4 with Melted Garlic Butter and Balsamic Syrup		Halloumi Fries	£3.95
Sautéed Garlic New Potatoes <i>GF</i>	£3.65		
New Potatoes with Butter <i>GF</i>	£3.45		

SALADS

Cliftonville Mixed Salad with Ruby Char, Baby Spinach, Roquette, Iceberg and Red Char, New Potatoes and Coleslaw (please pick one of the following)

Succulent Breast of Chicken **£13.95** *GF*

Honey Roast Ham **£12.95**

Poached Fillet of Seatrout **£13.95** *GF*

Norwegian Prawn and Crayfish Tail **£13.95** *GF*

King Prawns in Garlic Butter **£16.95** *GF*

Fresh Dressed Cromer Crab (1 Crab) **£14.95** *GF*

2 Crabs **£19.95** *GF*

Chilled Local Lobster Half a Lobster **£19.95** *GF*

Whole Lobster **£29.95** *GF*

One Crab and ½ Lobster **£26.45** *GF* One Crab and Whole Lobster **£38.95** *GF*

Glazed Goats Cheese Waldorf Salad **£12.95**

Mixed Leaves, Apple Slices, Walnut Halves and Blood Orange in a Mustard Dressing. Served with Beetroot Jelly

LOCAL CHAR GRILLED STEAKS *GF*

8oz. Ribeye **£19.95**

10oz. Sirloin **£23.95**

10oz. Gammon **£16.95**

All Steaks are served with Grilled Tomato, Mushrooms and Onion Rings

And a Choice of Sauce: Cracked Black Pepper, Diane Sauce *GF*, Creamy Blue Cheese *GF* or Garlic Butter *GF*

Then please add side dishes (up to two) of Today's Vegetables, Potatoes of the Day, Mixed Salad, Home Cut Chips or New Potatoes

Change your Chips for Sweet Potato Skinny Fries for £1.00 extra

LOCALLY CAUGHT FISH / CRAB / LOBSTER & SEAFOOD

Cliftonville Sharing Seafood Platter Served Chilled **£45.00** *GF*

Half Lobster, Dressed Crab, Crevette Prawns, Hot Smoked Salmon, Prawn and Crayfish Cocktail

Poached Fillet of Smoked Haddock **£14.50** *GF*

With Chive Potato Cake, Roasted Tomatoes, Baby Spinach and Hollandaise Sauce

Sautéed King Prawn, Cromer Crab Claw and Seatrout Linguine **£14.95** *GF*

With Lemon and Dill Cream Sauce, Ciabatta Bread and a Mixed Salad

Traditional Cod and Chips **£13.25**

Served with Homemade Tartare Sauce, Lemon Wedge and a Choice of Peas, Mushy Peas or Salad

Pan Seared Fillet of Seabass **£15.50** *GF*

With Braised Chicory, Crushed Potato Cake and a Tomato and Red Onion Salsa

Oven Roasted Fillet of Seatrout **£15.25** *GF*

With Steamed Local Asparagus, Norfolk Sautéed Maris Peer Potatoes and a Watercress Dressing

Change your Chips for Sweet Potato Skinny Fries £1.00 Extra

MAIN COURSES/ LOCALLY FARMED MEATS / VEGETARIAN / VEGAN

Slow Roasted Shoulder of Lamb **£16.95** *GF*

With Purple Sprouting Broccoli, Fondant Potato and Apricot and Mint Jus

Confit Belly of Felmingham Pork **£15.95** *GF*

With Carrot Fondants, Seared Asparagus, Apple Puree and a Café Au Lait Sauce

Red Thai Vegetable and Coconut Milk Curry with Chicken Pieces **£14.95** *GF Q*

Served with Basmati Rice, Ciabatta Bread and Homemade Chutney

Char Grilled Steak Burger with Cheese and Relish in a Bun **£13.95**

Served with Homemade Chips and Coleslaw **Add Bacon 75p**

Chicken, Bacon and Mushroom Carbonara **£13.45** *GF Q*

With Garlic Cream Sauce with Tagliatelle Pasta and Ciabatta Slices

(V) Baked Butternut Squash **£12.75** *GF (Vegan)*

With Roasted Vegetables, Couscous and Herb Dressing

(V) Aubergine and Tomato Vegetable Bake **£12.25** *GF (Vegan)*

Served with Toasted Ciabatta Bread

90% Sourced from Norfolk

CROMER CRAB AND LOCAL LOBSTER DISHES (Subject to Availability)

Cromer Crab

1 Crab **£15.95**

2 Crabs **£19.95**

Lobster

Half Lobster **£19.95**

Whole Lobster **£29.95**

One Crab and ½ Lobster **£26.45**

One Crab and Whole Lobster **£38.95**

Choose From One of Four Great Sauces

THERMIDOR SAUCE

Baked in the Oven in a Rich, Cheese, Mustard and Brandy Sauce

GARLIC BUTTER *GF*

Simply Grilled and served with a Garlic Butter

LIME, CHILLI AND GINGER BUTTER *GF*

Simply Grilled and Served with this Spicy Butter

RED THAI CURRY *GF*

Mild Red Thai and Coconut Cream Sauce

Please add side dishes (up to two) of Today's Vegetables, Basmati Rice, Potatoes of the Day, Home Cut Chips, Mixed Salad and New Potatoes

Change your Chips for Sweet Potato Skinny Fries £1.00

GF This meal can be made Gluten Free. Please make your server aware when ordering
Please ask a member of staff if you would like any information about food allergens in our dishes
(V) Vegetarian **(Q)** Dishes can be made with Quorn as a Substitute to the meat

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Desserts

Homemade Callebaut Dark Chocolate Brownie Served with Vanilla Ice Cream **£6.95**

Chef's Homemade Cheesecake Ask for today's choice **£6.95**

Apple and Rhubarb Crumble Served with Vanilla Anglaise **£6.95** *GF*

Recommended Dessert Wines

Sauternes, Chevalier De Pastel 2007

The Ideal Match with Cream Desserts

50ml Glass £4.00

Botrytis, Semillon, Bortoli

Fantastic with Crumble and Cheesecake

50ml Glass £3.95 Half Bottle £20.75

A Selection of English and Continental Cheeses - Choose Three Cheeses for **£7.90** or Five Cheeses for **£9.95** **Cheddar, Stilton, Brie, Smoked Applewood, Apricot & Wensleydale, Sage Derby, Binham Blue or Copy's Cloud** Served with Celery Batons, Grapes, Cider and Apple Chutney and Water Biscuits *GF*

Add a glass of Sequeirinha 10 year old Tawny Port or Ramos Pinto LBV Port 50ml £4.00

Cliftonville Ice Cream Sundaes **£7.55**

Triple Chocolate Brownie and Malteser Sundae

Chocolate and Vanilla Ice Cream, Chocolate Sauce and Topped with Fresh Cream

Meringue and Summer Fruit Sundae *GF*

With Vanilla and Strawberry Ice Cream, Chantilly Cream and Berry Compote

Honeycomb and Sticky Toffee Sundae

Honeycomb and Salted Caramel Ice Cream, Caramel Popcorn, Caramel Sauce and Topped with Cream

Ronaldo's Homemade Ice Creams - 2 Scoops £3.55

Vanilla, Chocolate, Strawberry, Honeycomb, Salted Caramel, Raspberry and Champagne, Coffee

Blackcurrant Sorbet or Orange Sorbet

Tea and Coffee Selection

Fresh Ground Coffee	£2.40
Cappuccino	£2.95
Café Latte	£2.95
Americano	£2.50
Mocha	£3.25
Espresso	Single £2.40
	Double £4.70
Espresso Con Panna	£2.75
Espresso Macchiato	£2.75
Flat White	£2.40
Floater Coffee	£4.55
Tea	£2.25
Speciality Tea's	£2.45
Hot Chocolate	£3.55

Liqueur Coffees **£6.75**

Highland (Scotch Whisky)
Norman (Calvados)
Caribbean (Dark Rum)
French (Cognac)
Jamaican (Tia Maria)
Scottish (Drambuie)
Russian (Vodka)
Left Bank (Cointreau)
Mexican (Kahlua)
Parisienne (Grand Marnier)
Swiss (Kirsch)

bolton's bistro menu



cromer

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