

bolton's bistro menu

DESSERTS

Also See Specials Menu for Today's Choices

Homemade Belgium Callebaut Chocolate Brownie £6.95 Served with Crème Anglaise

Chef's Homemade Cheesecake £6.95 Please see Specials Menu for today's flavour

Fresh Apple and Blackberry Crumble £6.95 GF Served with Vanilla Anglaise

Fresh Fruit Salad £6.95(V) GF Served with Pouring Cream (Vegan without Pouring Cream)

RECOMMENDED DESSERT WINES

Sauternes, Chevalier De Pastel, France - 50ml Glass £4.00 Bottle £20.95

The Ideal Match with Cream Desserts

Botrytis, Semillon' Bortoli, Australia - 50ml Glass £3.95 Half Bottle £20.75

Fantastic with Crumble and Cheesecake

A Selection of English and Continental Cheeses

Choose Three Cheeses for £7.90 or Five Cheeses for £9.95

Cheddar	Smoked Applewood
Stilton	Apricot Wensleydale
Brie	Binham Blue
Ragstone's Goats Cheese	Copy's Cloud

Served with Celery Batons, Grapes, Cider and Apple Chutney and Water Biscuits

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

CLIFTONVILLE ICE CREAM SUNDAE £7.55

Triple Chocolate Brownie and Malteser Sundae

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

Meringue and Summer Fruit Sundae GF

With Vanilla and Strawberry Ice Cream, Summer Fruits and Berry Compote Topped with Cream

Honeycomb and Sticky Toffee Sundae

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

RONALDO HOMEMADE ICE CREAMS 2 Scoops £3.55

Vanilla Chocolate Strawberry Honeycomb
Salted Caramel Raspberry and Champagne Coffee

Blackcurrant Sorbet or Orange Sorbet

COFFEE AND TEA SELECTION

Freshly Ground Coffee	£2.40
Café Latte	£2.95
Americano	£2.50
Espresso Macchiato	£2.75
Espresso Con Panna	£2.75
Floater Coffee	£4.55
Cappuccino	£2.95
Mocha	£3.55
Espresso	£2.40
Large Espresso	£4.70
Flat White	£4.40
Tea	£2.25
Speciality Tea	£2.45
Hot Chocolate	£3.55

LIQUEUR COFFEE £6.75

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



cromer

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summer menu 2019

STARTERS

Chef's Homemade Soup of the Day (V) GF Served with a Crusty Roll (See Today's Specials)	£5.65	Homemade Duck Liver and Brandy Parfait With Caramelised Onion Compote and Toasted Bloomer Bread	£6.95
Blow Torched Chilled Smoked Salmon Fillet GF With Pea Sauce, Lemon Gel and Charred Vegetables	£7.95	Seasonal Fruit Cocktail (V) GF Topped with Mint Crème Fraiche (Please ask for Today's Fruit) (Vegan without Crème Fraiche)	£6.95
Fresh Locally Caught Cromer Crab Tian GF With Celeriac Remoulade, Pickled Cucumber and Fennel Salad	£7.95	Neal's Yard Ragstone Goat's Cheese Waldorf Salad GF Mixed Leaves, Apple Slices, Walnut Halves in an Orange and Mustard Dressing. Served with Beetroot Jelly	£6.95
Spicy Red Thai Prawns with Ciabatta GF King Prawns in a Coconut Milk Sauce	£7.25	Stuffed Green Olives with Garlic (V) GF Served with Bread Sticks and Hummus (Vegan)	£3.95
Luxury King Prawns and Crayfish Tail Sundae GF In a Marie Rose Sauce with Toasted Granary Bread	£9.25	Tomato and Buffalo Mozzarella Salad (V) Drizzled with Basil Oil and Balsamic Dressing	£6.35

BREADS and SIDE DISHES

Warm Bread Roll (V) GF White or Wholemeal	95p	Classic Mixed Salad GF Mixed Leaves, Tomato, Cucumber, Peppers and Onions	£3.95
Warm Garlic Ciabatta Bread (V)	£4.45	Vegetables of the Day GF	£4.95
Sliced Ciabatta Bread (V) With Balsamic Vinegar and Olive Oil	£4.45	Chef's Homemade Deep Fried Onion Rings	£3.95
Cheesy Garlic Ciabatta Bread (V) With Melted Buffalo Mozzarella	£5.35	Mushy Peas or Garden Peas GF	£2.95
Bread Tray, Mixed Selection of Breads (V) To Serve 4 with Melted Garlic Butter and Balsamic Syrup	£9.95	Chef's Homemade Coleslaw GF	£2.95
Sautéed Garlic New Potatoes GF	£3.65	Sweet Potato Skinny Fries	£3.95
New Potatoes with Butter GF	£3.45	Chef's Home Cut Chips	£3.95
		Halloumi Fries	£3.95

SALADS

Cliftonville Mixed Salad with Ruby Char, Baby Spinach, Roquette, Iceberg Lettuce and Red Char Served with Wholegrain Mustard and Honey Dressing. Served with Homemade Potato Salad, New Potatoes and Coleslaw (Please choose one of the following)

Succulent Breast of Chicken £13.95 GF Q

King Prawns in Garlic Butter £16.95 GF

Honey Roasted Ham £12.95

Poached Fillet of Salmon £13.95 GF

King Prawn and Crayfish Tail £13.95 GF

Fresh Dressed Cromer Crab	1 Crab	£14.95 GF	2 Crabs	£19.95 GF
Chilled Local Lobster	Half Lobster	£19.95 GF	Whole Lobster	£29.95 GF

Neal's Yard Ragstone Goat's Cheese Waldorf Salad £12.95 GF
Mixed Leaves, Apple Slices, Walnut Halves in an Orange and Mustard Dressing
Served with Beetroot Jelly

LOCALLY REARED 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, Creamy Blue Cheese GF, Diane Sauce GF or Garlic Butter GF

Then please add side dishes (up to two) of Today's Vegetables, Potatoes of the Day,

Classic Mixed Salad, Mushy Peas, Garden Peas, Home Cut Chips or New Potatoes

Change your side order for Sweet Potato Skinny Fries for £1.00 Extra

RECOMMENDED WINES

White

Picpoul De Pinet, Domaine De Lauriers, Languedoc, France

Crammed with ripe fruit, a beautifully balanced wine and the perfect partner to our Crab and Lobster dishes.

Bottle £21.50 175ml Glass £5.50

Rosé

Côtes De Provence, Estandon Lumière, France

Vibrant aromas of Peach and Strawberry, dry with citrus fruit on the finish.

A Cliftonville favourite which matches perfectly with a Cromer Crab salad, we suggest you try it with Cod and Chips too.

Bottle £23.95 175ml Glass £5.95

Red

Rioja Crianza, Vina Valoria, Spain

Red fruit, rose petal and a hint of cinnamon followed by a rich palate of cherry and leather.

This wine is ideal with our Pork Belly dish and will work beautifully with a juicy locally reared Steak.

Bottle £24.95 175ml Glass £6.25

MAIN COURSES

Also See Specials Menu for Today's Choices

Cliftonville Sharing Seafood Platter Served Chilled £45.00 GF

Ideal for 2 as a Main or for 3 or 4 persons as a Starter. Additional side dishes may be required

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

Add an extra 1 Crab and 1/2 Lobster for an extra £15.00

Pan Seared Fillet of Seabass £16.50 GF

With Lyonnaise Potatoes, Fricasse of Leek and Brown Shrimp with a Tomato and Red Onion Salsa

Traditional Cod and Chips £13.25

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

Char Grilled Steak Burger with Cheese in a Bun £13.95

Served with Homemade Chips, Homemade Coleslaw and Burger Relish - **Add Bacon 75p**

Slow Cooked Felmingham Pork Belly £16.25 GF

Sautéed Spring Cabbage, Roasted Heritage Carrots, Mashed Potato, Red Wine and Wild Mushroom Sauce

Spiced Butternut Squash and Pea filled Filo Basket (V) £12.95

Topped with Glazed Ragstone Goat's Cheese

Served with New Potatoes and Homemade Salsa

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

DRESSED CROMER CRAB and LOCAL LOBSTER DISHES (Subject to Availability)

Our Crabs and Lobsters are served fully dressed and ready to eat. They are delivered daily from the boats based on the beach here in Cromer

Cromer Crab	1 Crab	£15.95	2 Crabs	£20.95
Lobster	Half Lobster	£19.95	Whole Lobster	£29.95
One Crab and 1/2 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 GF

RED THAI CURRY - Mild Red Thai and Coconut Cream Sauce GF

GARLIC BUTTER GF Simply Grilled and served with Garlic Butter

LIME, CHILLI AND GINGER BUTTER GF Simply Grilled and Served with this Spicy Butter

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

Change side order for Sweet Potato Skinny Fries for £1.00 Extra

GF This meal can be made Gluten Free. Please make your server aware when ordering.

Allergens: 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.

Please note we do not allow meal shares on main courses