

DESSERTS

Warm Homemade Chocolate Brownie £6.75 Served with Vanilla Ice Cream and Almond Brittle

Chef's Homemade Cheesecake £6.25 Served with Crushed Honeycomb and Fresh Fruit

Please see our Specials for today's choice

Apple and Summer Fruit Crumble £6.50 Served with Vanilla Anglaise

A Selection of English and Continental Cheeses GF

For One £7.90 Sharing Platter for two £9.95

Served with Grapes, Celery, Water Biscuits and Chutney

RONALDO HOMEMADE ICE CREAMS GF - 2 Scoops £3.55

Vanilla, Chocolate, Strawberry, Honeycomb, Salted Caramel, Raspberry and Champagne or Coffee - Diabetic Ice Cream

SORBET SELECTION - 2 Scoops £3.55

Lemon or Blackcurrant

CLIFTONVILLE ICE CREAM SUNDAES GF - £7.55

Malted Chocolate Brownie

Chocolate and Vanilla Ice Cream, Chocolate Brownie Pieces, Maltesers, Chocolate Sauce Topped with Cream

Mixed Berry Eton Mess

Vanilla and Strawberry Ice Cream, Mixed Berry Compote Topped with Cream and Crushed Meringue

Salted Caramel, Pecan Nut and Popcorn GF

Salted Caramel and Vanilla Ice Cream, Pecan Nuts, Caramel Popcorn, Caramel Sauce Topped with Cream

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)

RECOMMENDED DESSERT WINES

Brown Brother Late Harvested Orange Muscat Flora 500ml £4.00 Half Bottle £20.75

Flora Fragrant Orange Blossom and Muscat aromas followed by Honeyed Apricot on the Palate

Port

Krohn Ambassadeur Ruby Port £3.20

Rich with sweet and spicy fruit

Tawny Port £3.95

A lovely purple colour with a brownish hue, it offers aromas of dried fruit and warm spice

Ramos Pinto LBV £3.95

Four years of ageing in old oak casks gives a delicious complexity to the rich dark fruit

bolton's bistro menu



cromer

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summer menu 2018

STARTERS

Chef's Homemade Soup of the Day Served with a Crusty Roll (See Today's Specials) (V) GF	£5.65	Warm Smoked Chicken and Bacon Caesar Salad Crunchy Croutons, Parmesan Flakes and a Caesar Dressing GF	£7.25
King Prawns in a Tomato, Chilli and Garlic Sauce With Garlic Cheese Croutons GF	£7.95	Tomato, Avocado and Buffalo Mozzarella Salad Drizzled with Basil Oil and Balsamic Dressing (V) GF	£6.35
Fresh Locally Caught Cromer Crab Tian With Lemon Gel and Pickled Vegetables GF	£7.95	Homemade Duck Liver and Brandy Parfait Served with Toasted Croutes and Onion Compote	£6.95
Char Grilled Halloumi Cheese, Cherry Tomato and Pepper Skewers Drizzled with a Basil Olive Oil (V) GF	£6.50	Melon, Orange, Pomegranate, Kiwi and Blueberry Salad with a Mint Crème Fraiche (V) GF (Vegan) (Can be made Vegan by removing the Crème Fraiche)	£6.35
Luxury King Prawn, Avocado and Crayfish Tail Sundae In a Marie Rose Sauce with Granary Bread GF	£9.25		
Trio of Stuffed Black and Green Olives with Hummus Served with Bread Sticks (Vegan)	£3.95		

RECOMMENDED WINES

No18 Gavi, La Luciana, Italy
175ml glass £5.50 Bottle £20.95

Fresh, Crisp and Aromatic. Refreshing and Wonderful with Fish

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	Green Salad GF Mixed Leaves, Apple, Celery, Green Pepper and Grapes	£4.25
Sliced Ciabatta Bread (V) With Balsamic Vinegar and Olive Oil	£4.45	Vegetables of the Day GF	£4.95
Cheesy Garlic Ciabatta Bread (V) With Melted Buffalo Mozzarella	£5.35	Chef's Homemade Deep Fried Onion Rings	£3.95
Bread Tray, Mixed Selection of Breads (V) To Serve 4 with Melted Garlic Butter	£9.95	Mushy Peas GF	£2.95
Sautéed Garlic New Potatoes GF	£3.65	Minted Garden Peas GF	£2.95
New Potatoes with Butter GF	£3.45	Chef's Homemade Coleslaw GF	£2.95
		Sweet Potato Skinny Fries	£3.95
		Chef's Home Cut Chips	£3.95

RECOMMENDED WINES

White: No11 Picpoul de Pinet, Domiane de Lauriers, Languedoc, France
Crammed with Ripe Fruit and Crispy Acidity The 'Seafood White' a perfect partner with Crab
175ml Glass £5.50 Bottle £19.95

Rose: No24 Provence Rose, Estandon Lumiere, Coteaux Varois, France
Vibrant Aromas of Peach and Strawberry, Dry with Citrus Fruit on the Refreshing Finish.
The Ideal Match with Salads, Seafood, Grilled Chicken and Pasta.
175ml Glass £5.75 Bottle £22.50

Red: No29 Pinot Noir, Languedoc, France
A Beautiful Soft Pinot Noir, Lightly Oaked Cherries and Blueberries with a Hint of Spice.
Delicious with Chicken and Pork. Why not Try a Bottle Lightly Chilled with Salmon or Swordfish?
175ml Glass £5.50 Bottle £20.95

SEASONAL SALADS GF

All salads are served with Mixed Leaves; Rocket, Baby Gem, Ruby Chard, Iceberg and Baby Spinach, with Crunchy Salad. Homemade Coleslaw and Buttered New Potatoes

Char Grilled Chicken Breast £14.25

Poached Fillet of Scottish Salmon £14.45

King Prawn and Crayfish Tail in Martini Cocktail Sauce £14.95

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

Quorn: All dishes can be made with Quorn as a substitute to the meat.

MAIN COURSES

Herb Crusted Baked Cod Fillet GF £14.95
With Chorizo Roasted New Potatoes, Cherry Tomatoes and Local Greens with Pesto Dressing

Slow Roasted Lamb Shank £16.25
With Red Cabbage and Rosemary Roasted New Potatoes and a Mint Jus

Slow Cooked Belly of Pork GF £15.95
With Black Pudding Mashed Potato, Tenderstem Broccoli, Baby Carrots and a Wholegrain Mustard and Aspath Cyder Sauce

Thai Green Vegetable and Coconut Milk Curry GF
Choose From Monkfish, Scampi and King Prawn £15.45
Or Breast of Chicken £14.95

Or Mixed Vegetables (V) £12.95
Served with Basmati Rice, Ciabatta Bread and an Apple, Cider and Brandy Chutney

Traditional Cod and Chips £13.25
Served with Homemade Tartare Sauce, Lemon Wedge and a Choice of Peas, Mushy Peas or Classic Mixed Salad

Grilled Fillet of Seabass GF £14.95
With a Chive Potato Cake, Tenderstem Broccoli, Tomato and Courgette Chutney and Mint Yoghurt

Char Grilled Steak Burger with Cheese and Burger Relish in a Bun £13.95
Served with Homemade Chips and Homemade Coleslaw

Sauté King Prawn, Crab Claws and Local Green Vegetables with a Lime and Chilli Tagliatelle GF £14.95
With a Tossed Mixed Salad and Ciabatta Bread

Chicken, Bacon and Mushroom Carbonara £13.45 GF
With a Garlic Cream Sauce with Tagliatelle Pasta and Ciabatta Slices

Aubergine, Tomato and Vegetarian Mozzarella Cheese Bake (V) GF £13.45
Served with a Tossed Mixed Salad and Garlic Bread Slices

Roasted Vegetable, Butterbean and Spinach Ragù (Vegan) GF £11.95
Served with Toasted Ciabatta Bread

Change a Side Order for Sweet Potato Skinny Fries for £1.50 Extra

CROMER CRAB and LOCAL LOBSTER DISHES (Subject to Availability)

Cromer Crab	1 Crab	£15.95	2 Crabs	£20.95
Lobster	Half Lobster	£19.95	Whole Lobster	£29.95
One Crab and ½ Lobster	£26.45	One Crab and Whole Lobster	£39.95	

Served Chilled

Served with Mixed Leaves; Rocket, Baby Gem, Ruby Chard, Iceberg and Baby Spinach, with Crunchy Salad. Homemade Coleslaw and Buttered New Potatoes

Served Hot

Choose From One of Four Great Sauces

THERMIDOR SAUCE Baked in the oven in a rich Cheese, Mustard and Brandy Sauce

TOMATO, GARLIC AND CHILLI SAUCE - A Healthier Option

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, Potatoes of the Day, Home Cut Chips, Mixed Salad, New Potatoes, Granary Bloomer Bread

Change side order for Sweet Potato Skinny Fries for £1.50 Extra

LOCAL CHAR GRILLED 10oz STEAKS GF

10oz. Rump £18.95

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

Classic Mixed Salad, Home Cut Chips or New Potatoes

Change your side order for Sweet Potato Skinny Fries for £1.50 Extra