



BOAT YARD

GLUTEN FREE MENU



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STARTERS

Soup of the Day V gluten free bread roll and butter	6.50
Chicken Liver Pâté seasonal salad, onion chutney, toasted gluten free bread	9.95
Garlic Mushroom Gratin mushroom cooked in a garlic cream sauce, glazed with parmesan with gluten free garlic bread	9.95

Crispy Tempura (STARTER/MAIN) light tempura batter, sweet chilli dip	9.95 / 18.95
Chicken	8.95 / 16.95
Vegetable V VV	10.95 / 19.95
Prawn	8.95 / 17.95
Mixed	
ADD a bowl of skinny fries	3

Korean Shredded Chicken baechu-kimchi, soy and ginger dip	9.95
Traditional Prawn Cocktail crisp leaves, marie rose sauce, lemon	9.95
King Prawn Sizzler hot chilli and garlic sauce with gluten free garlic bread	10.95

Boat Yard Seafood Platter mini prawn cocktail, haddock goujons, smoked salmon and capers, prawn sizzler, prawn tempura, lemon	22.95
Boat Yard Sharing Platter chicken liver pâté, marinated olives, garlic mushrooms, chicken tempura, mini prawn cocktail	20.95

EXPRESS LUNCH

(Available until 5.00pm)

Seasalt Roasted Baked Potatoes

Served with coleslaw, seasonal dressed salad leaves with a choice of filling

Three Cheese	10.95
Tuna Sweetcorn	11.95
Coronation Chicken	10.95
Chilli Beef	11.95
Prawn Marie Rose	12.95

Sandwiches

White, brown or gluten free bread or tortilla wrap with a choice of filling

Savoury Cheese V	9.95
Egg and Watercress V	9.95
Ham & Mustard	9.95
Tuna & Sweetcorn	9.95
Coronation Chicken	9.95
Prawn Marie Rose	10.95
Roast Sliced Chicken and Salad	9.95
ADD a bowl of homemade soup	3.95
ADD a bowl of skinny fries	3

Hot Sandwiches

Croque Monsieur baked ham & cheese sandwich, béchamel sauce	10.95
Croque Madame baked ham & cheese sandwich, béchamel sauce topped with a fried egg	11.95
Steak Ciabatta char-grilled steak, dijon mustard mayo, caramelised red onion marmalade, rocket leaves	13.95
Smoked Cheddar, Smoked Ham & Chutney Toastie smoked applewood cheddar, honey smoked ham, mango chutney	10.95
ADD a bowl of homemade soup	3.95
ADD a bowl of skinny fries	3

All sandwiches are served with coleslaw and seasonal salad

MAIN COURSE

Pasta

Three Cheese Macaroni V isle of mull cheddar glaze, gluten free garlic bread ADD king prawn and spring onion ADD bacon	14.95 5.95 3.95
Cajun Chicken Pasta Bake peppers, onions, coriander, cheddar cheese and gluten free garlic bread	16.95
Traditional Beef Lasagne garden salad, gluten free garlic bread ADD a bowl of skinny fries	16.95 3
Penne Puttanesca V black olives, tomato, capers, topped with feta cheese and toasted pine nuts	16.95
Seafood Penne salmon, prawns, capers in a dill cream sauce	20.95

Buns

All burgers served with fries, homemade coleslaw and a battered onion ring

Classic Burger lettuce, tomato, burger sauce	15.95
ADD cheese / bacon	2.5
Texan Chilli Beef Burger cheddar, jalapeño and crushed tortilla chips	17.95
The Scottish Burger streaky bacon, peppercorn sauce	18.95

THE CAWLEY CLASSICS

Thai Spiced Chicken Breast rice pilaf, stir fry vegetables, thai coconut cream sauce	17.95	Sweet Potato, Spinach and Chickpea Curry VV turmeric rice pilaf	16.95
Roast Breast of Chicken creamy mash potato, green beans and peppercorn sauce	17.95	Texan Beef Chilli charred corn, rice, homemade nachos	17.95
Classic Fish and Chips beer battered haddock fillet, mushy peas, lemon, hand cut chips or fries	17.95	Smoked Haddock and Salmon Gratin creamed potatoes, arran mustard cream, braised leeks and cheddar cheese glaze	17.95
Make it like the chippy ADD curry sauce and pickled onion	2.5	Sizzling Fajitas gluten free tortillas, salsa, grated cheese, guacamole, sour cream	
		Chicken 17.5 / Vegetable V 15.95 / Beef 20.95	

SIDES	Creamed Mash Potatoes	4.5	Fries or Hand Cut Chips	4.5	Tenderstem Broccoli with Chilli & Lime Butter	4.5
	Tamarind Tater Tots with Chilli and Coriander	5.95	Cajun Fries	4.95	Mini Mac & Cheese	4.95
	Creamed Spinach	4.5	Cajun Sweet Potato Fries	5.95	Garlic King Prawns with Lemon	5.95
	Coleslaw with Apple	4.5	Truffle & Parmesan Fries	5.5	Dirty Fries	6
	Market Salad	4.5	Onion Rings	4.5	Cheese & Bacon or BBQ Sauce & Melted Cheese	

Chef's Speciality

Roasted Salmon Fillet topped with swiss cheese, glazed in a white wine cream sauce, creamed potatoes and seasonal vegetables	18.95
Slow Cooked Lamb Rogan Josh served with steamed rice, cucumber raita	27.95
Beef and Mushroom Stroganoff served with steamed rice	21.95
Oven Roasted Gressingham Duck Breast fondant potato, caramelised shallot, pan jus	27.95

From the Grill

All our steaks are dry aged and matured by our trusted butcher. Cooked on our char-grill served with roasted tomato, mushroom, battered onion ring and a side of hand cut chips or fries

Prime Sirloin 8oz	29.95
Prime Beef Fillet 8oz	33.95
Steak Toppers	
Mini Mac & Cheese	4.95
Garlic King Prawns	5.95
Steak Sauces	3.95
Red Wine Gravy / Pepper / Blue Cheese / Béarnaise / Whisky Mustard	

From the Garden

Salmon Niçoise Salad poached fillet of salmon, boiled egg, tomatoes, olives, green beans, capers, little gem leaves dressed in a honey mustard dressing	18.95
Char-grilled Steak Salad char-grilled sirloin, caramelised red onions, rocket, sautéed new potatoes, pesto dressing and shavings of parmesan	20.95
Chicken and Bacon Salad char-grilled chicken breast, smoked streaky bacon, applewood cheese, honey roasted cashew nuts	14.95

V Denotes Vegetarian VV Denotes Vegan

Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request. Meat & fish dishes may contain small bones.