

STARTERS / LIGHTER BITES

Smoky Pulled Pork Nachos £12.95 (DF OPT)

Slow cooked smoky BBQ pulled pork with melted mozzarella, homemade Cajun nachos. (salsa and sour cream Dips £2 supplement)

Tomato & Basil Bruschetta £9.95 (GF OPT) (Vegan)

Roasted tomato garlic and Basil served on Grilled focaccia with Balsamic glaze

Crispy Mozzarella Sticks £10.95 (V)

deep fried mozzarella sticks served with a jalapeno ranch dip and dressed rocket

Trio of Seafood £15.95 (DF) (GF OPT)

Atlantic cold-water prawns, smoked salmon and crayfish tails served with a Marie rose sauce and dressed salad

Sweet and Smoky Chicken Wings £10.95 (GF)(DF)

topped with a honey garlic and sesame glaze fresh spring onion and chilli,
Served on rocket

Vegan Mezze £9.95 (VEGAN)(DF)

Hummus, Mixed Olives, Oil & Balsamic Vinegar & Chargrilled Focaccia

Crispy Panko Coated Calamari £13.95

Served with lemon and caper dressed rocket and cheese fondue

King prawns £13.95 (GF OPT)(DF OPT)

Pan fried king prawns in a garlic and chilli butter served with toasted homemade focaccia.



CLASSICS

Wholetail Scampi £16.95 (DF OPT)

Served with triple cooked chips & mixed dressed salad

Homemade Beef Lasagne £17.95

Served with garlic bread and dressed mixed salad

Beer Battered Fillet of Haddock £18.95 (GF OPT)(DF OPT)

Crispy beer battered Haddock with triple cooked chips and mushy peas

Hunters chicken £18.95 (GF OPT) (DF OPT)

Butterfly breast of chargrilled chicken, topped with bacon, a sweet and mild smoky BBQ sauce and melted cheese. Served with fries, house slaw and dressed salad.

Chicken Leek & Sage Pie £17.95 (GF OPT)

Chicken leek sage and cranberry pie topped with a puff pastry lid, served with triple cooked chips and peas

The Goat Inn Combo £26.95 (GF OPT)(DF)

½ Rack of ribs glazed in a sweet and mild smoky BBQ sauce, butterfly chargrilled chicken breast, coated Cajun fries, onion rings, slaw and dressed salad

Steak & Kidney Pudding £20.95 (DF)

Prime pieces of steak and kidney enclosed in a moist suet pastry, served with chips or new potatoes, seasonal veg and a rich gravy

Steak Hoggie £19.95 (GF OPT)(DF OPT)

Lightly spiced Cajun pan fried prime steak slices, mushrooms and onions on garlic ciabatta with melted cheese. Served with triple cooked chips and dressed salad

Cajun Beef, Wild Mushroom, Truffle & Blue cheese Flatbread £22.95 (DF OPT)

Strips of Cajun beef cooked in Onions, wild mushrooms and spinach sauteed in garlic butter, loaded on a lightly grilled flatbread drizzled with truffle oil and melted creamy blue cheese served with dressed salad house slaw and fries

Chicken and Grilled Med Veg & Pesto Flatbread £21.95 (DF OPT)

Sliced chicken breast, roasted tomato, red onion, courgette, garlic and basil loaded on a lightly grilled flatbread topped with red pesto and parmesan shavings served with dressed salad house slaw and fries

FROM THE SEA

Salmon and King Prawn Linguine £23.95

Smoked salmon and king prawn cooked in a rich and creamy garlic mushroom, onion roasted red pepper and white wine sauce topped with parmesan shavings and garlic bread

Honey and Garlic glazed Salmon £24.95 (DF OPT)

fillet of salmon baked in a honey soy and garlic glaze served on sweet chilli Japanese udon noodles with ribboned courgette, carrot, spinach and roasted red peppers

Panfried Swordfish Steak £25.95 (GF)(DF OPT)

panfried swordfish steak served with roasted Mediterranean veg parmentier potatoes, basil and peppercorn butter

Baked Cromer crab £25.95 (GF OPT)

freshly dressed Cromer crab baked in a creamy Cajun sauce topped with melted mozzarella served on sauteed sea greens with roasted Hasselback potatoes

FROM THE CHAR-GRILL

The Goat Inn 8oz Gourmet Burger £18.95 (GF OPT) (DF OPT)

2 Chargrilled 4oz stacked homemade beef burgers, topped with bacon, cheese and gherkin and salad, served with fries, homemade beer battered onion rings, salad and house slaw

The Goat Inn Cajun Chicken Burger £18.95 (GF OPT) (DF OPT)

Chargrilled Cajun chicken breast topped with chipotle sauce, served with dressed salad, fries, house slaw and homemade beer battered onion rings

The Goat inn 8oz Gourmet Pulled Pork Burger £19.95(GF OPT) (DF OPT)

2 Chargrilled 4oz stacked homemade beef burgers topped with slow cooked pulled pork, in a sweet and mild smoky BBQ sauce. Served with fries, homemade beer battered onion rings, salad, and house slaw.

Honey & Wholegrain Mustard 10 oz D-Cut Gammon Steak £21.95 (GF OPT) (DF)(Egg and pineapple supp £2)

Chargrilled Marinated honey and Wholegrain mustard gammon steak with Roasted tomato, flat mushroom, homemade beer battered onion rings, and triple cooked chips.

8oz Sirloin Steak £27.95 (GF OPT) (DF)

32 day aged Sirloin steak, roasted tomato, flat mushroom, homemade beer battered onion rings, and triple cooked chips.

Steak Sauces – Peppercorn / Blue cheese / Garlic Butter £3.50



SALADS

Cromer Crab Salad £22.95 (DF) (GF OPT)

Freshly dressed Cromer crab, on a mixed leaf, rocket, samphire, tomato, cucumber, red onion, lemon and lilliput caper salad with new potatoes and balsamic

Chicken and Bacon Caesar salad £19.95 (DF OPT) (GF OPT)

Chargrilled Chicken breast with strips of bacon on a Caesar dressed salad with homemade croutons, parmesan shavings and French fries.

8oz Cajun Sirloin Caesar salad £26.95 (DF OPT) (GF OPT)

32 day aged Cajun Sirloin steak on a Caesar dressed salad with homemade croutons, parmesan shavings and French fries

VEGETARIAN

Beetroot & Goats Cheese Burger £18.95 (GF OPT)(V)

Deep fried panko goats cheese, oven baked flat mushroom topped with beetroot mayo, served in a seeded bun with dressed salad, slaw & fries

Beetroot, Pomegranate & Goats Cheese Salad £19.95 (DF OPT) (GF OPT)(V)

Bright and vibrant cooked cubes of beetroot, pomegranate with mixed leaf, tomato, cucumber and red onion salad in a French dressing topped with creamy goats cheese and sweet and sticky red onion marmalade

Wild Mushroom, Truffle & Blue cheese Flatbread £18.95 (DF OPT) (V)

cooked in Onions, wild mushrooms and spinach sauteed in garlic butter, loaded on a lightly grilled flatbread drizzled with truffle oil and melted creamy blue cheese served with dressed salad house slaw and fries

Grilled Med Veg & Pesto Flatbread £17.95 (DF OPT) (V)

roasted tomato, red onion, courgette, garlic and basil loaded on a lightly grilled flatbread topped with red pesto and parmesan shavings served with dressed salad house slaw and fries



BAR BOWLS

Chips / fries £5 -add cheese £1.

Scampi & fries £9

Chicken Goujons, fries & sweet chilli dip £10

Mozzarella Stix , jalapeno and ranch dressing & fries £10



SIDES

New potatoes/Chips/French fries £4

peas /slaw £3

Mixed salad /seasonal vegetables £4

Homemade beer battered onion rings £4.

Garlic bread £5 Garlic bread with cheese £6



KIDS CORNER (under 14's only)

Beefburger £8

Scampi £8 (DF OPT)

3 Chicken Goujons £8 (DF OPT)

BBQ Ribs (half rack) £12 (GF OPT) (DF)

Battered Haddock £9 (GF OPT) (DF)

Cheese & tomato pizza £8 (V)

All served with fries, and a choice of baked beans or peas

Lasagne with garlic bread £9

LIGHTER BITES (Only Available between 12 – 5pm)

Ciabattas – all served with salad and Fries.

Crispy Chicken goujons , Chargrilled bacon and mixed leaf Caesar £12.95

BBQ Pulled pork and mozzarella with mixed leaf £12.95

Prawn and Marie rose sauce with mixed leaf £12.95

Crispy coated mozzarella, jalapeno and ranch with mixed leaf £11.95

Wraps all served with Salad and Fries.

Chicken, bacon, mixed leaf and Caesar dressing £11.95

Crispy coated mozzarella, jalapeno, mixed leaf and ranch dressing £11.95

Crispy Chicken, lettuce and mayo £10.95

Hand cut honey roasted Ham egg and chips £14.95

Ploughman's £14.95

Mozzarella, Stilton and Goats cheese served with ciabatta, Branston pickle, pickled onion, red onion marmalade chutney

HOMEMADE DESSERTS

Sticky Toffee Pudding* £8.95

Served with toffee sauce and vanilla ice cream.

White Chocolate & Raspberry Blondie* £9.95

Served with pouring cream and berry compote

Homemade Cheesecake of the Day £9.95

Please ask for our cheesecake choice

Summer Berry Eton Mess*£7.95 (GF)

Layers of whipped Chantilly cream, meringue, summer berries and raspberry coulis

No Bake Vanilla Tres Leches Cake* £8.95

Layers of sponge fingers soaked in a condensed and evaporated vanilla milk, topped with Chantilly cream and fresh strawberries

***Kids portion available £5*(under14's only)**

LOCALLY SOURCED DESSERTS

Chocolate Orange Tart £9(Vegan)(GF) DF)

Served with blood orange sorbet.

Belgium Waffle £9

Sweet Belgium waffle served with vanilla ice cream and toffee or raspberry sauce or golden syrup.

Ice Cream £2.50 per scoop

Vanilla, Chocolate and Strawberry ice cream

Blood orange sorbet & Cherry Cola Sorbet £3.00 per scoop (GF) (DF)

Hot Beverages

Cappuccino (Decaf available)

Flat white (Decaf available)

Americano (Decaf available)

Latte (Decaf available)

Espresso

Double espresso

Mochaccino

Luxury hot chocolate

Pot of Tea / Peppermint Tea / Red Berry Tea / Earl Grey / Ginger / Decaf /

Food allergies and intolerances – All our food is prepared and cooked in our kitchen, some ingredients are not listed in descriptions, please ask a member of staff if you have any concerns as to the ingredients in our food, most options can be tailored to suit your dietary requirements.