

Starters

£5.95	Lightly Curried Cauliflower Soup with Onion Bhaji	£7.95	Tempura King Prawns with Coriander Salad, Korean Dipping Sauce	£6.95	Honey Baked Camembert with Caramelised Onion Marmalade & Crusty Bread
£7.25	Crispy Goats Cheese Bon Bons with Walnut & Honey Fig Salad	£7.50	Classic Prawn Cocktail with Granary Bread	£7.25	Crispy Beer and Lime Marinated Whitebait with Devilled Mayonnaise
£9.50	Pan Fried Scottich King Scallops with Crispy Swannington Pork Belly Pea Shoot & Apple Salad	£7.95	Crispy Chilli Beef with Coriander & Peanut Salad	£6.95	Terrine of Local Game with Toasted Ciabatta & Cumberland Relish

Fresh Colchester Oysters £1.95 (each) Natural with lemon OR with Sherry Vinegar and Shallot Dressing

Starter - Specials

£6.95	Crispy Calamari with Rocket Salad Garlic Mayo	£6.95	New Season North Norfolk Mussels with Warm Bread	£7.25	Braised Pork Cheek with Pork Belly Croquettes, Apple Compote & Crackling
£6.95	Venison Meat Balls in a Tomato & Basil Sauce Topped with Parmesan and Toasted Focaccia	£6.95	Smashed Avacado, Smoked Salmon & Crispy Egg Yolk	£3.50	Mixed Bread & Olives (For Two to Share)

Market Fish

£16.95	Baked Monkfish, Scallop and King Prawn with Pancetta topped with Basil and Parmesan Mash	£14.95	Smoked Haddock and Poached Free Range Egg with Creamy Mash with Spinach, Poached Egg & Chive Cream Sauce	£16.95	Sesame Seared Sashimi Tuna Loin with Pak Choi, Noodle Cake, Sweet and Sour King Prawns
£15.95	Herb Crusted Salmon Fillet with Gremolata Sautéed Potatoes, Roasted Red Pepper & Basil Panzanella & Fine Beans	£14.95	Classic Brancaster Mussel Mariniere with Hand Cut Chips and Garlic Aioli	£24.95	Pan fried 20-24oz Dover Sole Meurniere with Minted New Potatoes & Green Beans
£16.95	Wing of Norfolk Skate with Sautéed Potatoes, Lemon & Caper Butter or Battered with Home Cut Chips	£13.95	Beer Battered Fillet of Longshore Cod with Home Cut Chips & Minted Mushy Peas	£14.95	Beer Battered King Prawn Scampi with Sergeants Tartar Sauce and Hand Cut Chips

Market Fish - Specials

£16.95	Whole Grilled Plaice with Potted Brown Shrimps, New Potatoes & Roasted Tomatoes	£15.95	Roasted Fillet of Hake with Creamed Peas and Pancetta & Crisy Shoestring Fries	£16.95	Pan Fried Fillet Of Halibut with Queen Scallops, Fine Beans, Samphire and Herb New Potatoes
£16.95	Roasted Whole Seabass with Warm Potato, Chorizo and Fresh Octopus Salad	£15.95	Sauteed South Coast Squid with Tender Stem Broccoli, Chilli Salt & Pepper King Prawns	£39.95	Mixed Seafood Tapas - lots for one or enough for two

Meat

£14.95	Braised Shank of Lamb Roasted Roots, Button Onions, Creamy Mash & Rich Sauce	£14.95	BBQ glazed Rack of Pork Ribs with Fries & Coleslaw	£14.95	Seared Calves Liver with Creamy Mash, Crispy Pancetta and Caramelized Onion Gravy
£19.95	Seared Beef Fillet Medallions with Lyonnaise Potatoes, Fine Beans & Roquefort Sauce	£13.95	Steamed Steak & Kidney Pudding with Seasonal Vegetables	£13.95	Classic Sergeant's Steak Burger with Cheese and Beer Smoked Bacon with Crispy Fries
£15.95	Slow Braised Shin of Beef Bourguignon with Dauphinoise Potatoes, Fine Beans & Crispy Serrano Ham	£14.95	Breast of Chicken Wrapped in Parma Ham, Stuffed with Mozzarella with Thyme Sautéed Potatoes, Fine Beans Provençal	£14.95	Grilled Gammon Steak with Free Range Eggs and Grill Garnish

Meat - Specials

£16.95	Thai Style Weeping Tiger Beef Featherblade with Special Fried Rice, Sesame Tenderstem Salt & Pepper Squid	£14.95	Sweet Chili Chicken Stir-fry with Udon Noodles & Tender Stem Broccoli	£14.95	Local Game Hot Pot with Root Vegetable Mash, Parsnips and Winter Greens
£17.95	Rack of English Lamb Stuffed with Pink Peppercorn & Herbs, Celeriac Dauphinoise Potatoes, Fine Beans & Rich Lamb Sauce	£15.95	Confit Duck Legs with Bubble & Squeak, Pancetta Sauteed Sprouts - Burgundy Sauce	£16.95	Slow Cooked Spicy BBQ Glazed Jacobs Ladder Beef Short Ribs with Fries and Jalapeno Coleslaw

From the Chargrill - aged Local Beef from Swannington Farm to Fork

All steaks are served with a choice of potato, roasted tomatoes, sautéed mushrooms & onion rings

£21.95	10oz Prime Sirloin or 10oz Ribeye Steak	£24.95	16oz Large Rump Steak	£15.95	Cajun Spiced Flat Iron Steak with Classic Caesar Salad & Spiced Fries	£28.95	20oz Chargrilled Swannington T-Bone with Triple Cooked Chips, Tomato & Shallot Salsa	Peppercorn or Roquefort Sauce £2.95 Add Sautéed Garlic Crevette's to your Steak for £4.95
£24.95	8oz Prime Fillet Steak	£15.95	10oz Rump Steak					

Vegetarian

£13.95	Honey Roast Parsnip & Hazelnut Loaf with Thyme Roast New Potatoes and Seasonal Greens
£13.95	Crispy Goats Cheese & Caramelized Onion Burger, Toasted Brioche, Coleslaw & Sweet Potato Fries

Vegetarian - Specials

£13.95	Sweet Potato and Chick Pea Curry with Pilau Rice, Onion Bhaji
£13.95	Twice Baked Blue Cheese and Leek Soufflé with Garden Salad

Sides

£2.50	French Fries	£3.50	Fine Beans and Pancetta
£3.50	Sweet Potato Fries	£2.50	Mixed Seasonal Vegetables
£3.50	Triple Cooked Chips	£2.50	Mixed Salad
£3.50	Tender Stem Broccoli	£4.50	Greek Salad



Colchester Inns

Recruiting Sergeant

Tel: 01603 737077
Norwich Road, Horstead,
Norfolk. NR12 7EE
admin@recruitingsergeant.co.uk
www.recruitingsergeant.co.uk

The Black Boys

Tel: 01263 732122
The Black Boys Hotel & Restaurant,
Aylsham, Norfolk. NR11 6EH
admin@blackboyshotel.co.uk
www.blackboyshotel.co.uk

The Bucks Arms

Tel: 01263 732133
The Buckinghamshire Arms,
Blickling, Aylsham, NR11 6NF
contact@bucksarms.co.uk
www.bucksarms.co.uk

CHAMPAGNE & SPARKLING WINES

	125ml	Bottle
Prosecco Adnams NV ITALY <i>Light – Refreshing – Crisp</i>	£6.00	£25.00
Adnams Champagne NV FRANCE <i>Yeasty Aroma – Stylish elegance</i>	£8.00	£45.00
Taittinger Brut Reserve NV, Champagne FRANCE <i>Peach - Acacia - Brioche</i>	-	£60.00
Laurent Perrier Rosé NV, Champagne FRANCE <i>Red Berry - Soft - Delicate</i>	-	£65.00
Pol Roger 2004, Champagne FRANCE <i>Fresh - Honey - Rich</i>	-	£75.00

ROSÉ WINES

	125ml	175ml	250ml	Bottle
Blush Zinfandel "Hawkes Peak" NV, California USA <i>Strawberries - Honeyed - Uplifting</i>	£3.95	£4.75	£6.50	£18.00
Pinot Grigio Rosé, "Robinia" 2016, Veneto ITALY <i>Fruity - Clean - Raspberry</i>	£4.25	£5.00	£8.00	£19.00
Malbec Rosé "Zapa" 2017, Mendoza ARGENTINA <i>Strawberries - Cherries - Raspberries</i>	-	-	-	£23.00
Domaine Valfont 2016, Cotes de Provence FRANCE- <i>Raspberry - Lemon - Orange zest</i>	-	-	-	£25.00

Wine List

WHITE WINES

	125ml	175ml	250ml	Bottle
Pinot Grigio Amanti 2016 ITALY <i>Crisp - Refreshing - Unoaked</i>	£3.95	£4.95	£6.70	£18.00
Poetas Sauvignon Blanc 2016 CHILE <i>Crisp - Grapefruit - Refreshing</i>	£3.95	£4.95	£6.70	£18.00
Viognier "Caoba" 2016, Mendoza ARGENTINA <i>Apricot - Floral - Aromatic</i>	£4.00	£5.50	£7.50	£22.00
Picpoul de Pinet 2016, La Madone FRANCE <i>Fruit - Melon - Zesty</i>	£4.25	£5.75	£7.75	£23.00
Honu Sauvignon Blanc 2016 NEW ZEALAND <i>Dry - Tropical Fruit - Gooseberry</i>	£4.25	£6.00	£8.00	£24.00
Riesling Novas Gran Reserva 2016, Central Valley CHILE <i>Lime - Honeysuckle - Floral</i>	£4.50	£6.25	£8.50	£25.00
Chablis, William Fevre 2015, Burgundy FRANCE <i>Apricot - Citrus - Mineral</i>	£5.50	£7.50	£10.50	£31.00
"Le Serin" Côtes de Gascogne 2016 FRANCE <i>Fresh - Pear - Peach</i>	-	-	-	£17.00
Chardonnay Mr Goose Esq 2016 AUSTRALIA <i>Citrus - Melon - Vanilla</i>	-	-	-	£20.00
Vermentino, Borgo dei Trulli IGP Salento 2016, Puglia ITALY <i>Peach - Lemon - Mango</i>	-	-	-	£21.00
Albarino "Piruetta" 2016, Rias Baixas SPAIN <i>Apple - Pear - Zingy</i>	-	-	-	£27.00
Langhe Chardonnay Marchesi di Gresy 2014, Piedmonte ITALY <i>Apple - Pineapple - Banana</i>	-	-	-	£45.00
Puligny-Montrachet "Les Enseignères", Domaine Henri Prudhon 2015, Burgundy FRANCE <i>Peach - Lemon - Buttery</i>	-	-	-	£65.00

RED WINES

	125ml	175ml	250ml	Bottle
Poetas Merlot 2015 CHILE <i>Smooth - Plum - Toast</i>	£3.95	£4.95	£6.70	£18.00
Pinot Noir, "Riviera" 2016 FRANCE <i>Strawberries - Raspberries - Redcurrants</i>	£4.00	£5.00	£6.75	£19.00
Shiraz Mr Goose Esq 2016 AUSTRALIA <i>Coffee - Vanilla - Red fruit</i>	£4.25	£5.25	£7.00	£20.00
Negroamaro del Trulli Salento 2015, Puglia ITALY <i>Plums - Wild strawberries - Black Pepper</i>	£4.50	£5.50	£7.50	£23.00
Malbec Oaked Reserva "Zapa" 2016, Mendoza ARGENTINA <i>Big - Bramble fruit - Smokey</i>	£4.75	£6.00	£8.50	£25.00
Rioja Crianza, Cerro Anon 2014 SPAIN <i>Red fruits - Spicy aromas - Long finish.</i>	£5.00	£6.50	£9.00	£27.00
Châteauneuf-du-Pape 2013, "Cuvee Papale", Rhone FRANCE <i>Warm - Spicy - Dark fruit</i>	£6.00	£7.75	£11.00	£33.00
Tempranillo "Tres Altas" 2016, Castilla SPAIN <i>Red fruits - Silky - Smooth</i>	-	-	-	£17.00
Carmenere "Karu" 2015, Central Valley CHILE <i>Juicy - Wild berry - Rounded</i>	-	-	-	£21.00
Petit Verdot, Domaine L'Orangerie 2016 FRANCE <i>Black fruits - Spices - Liquorice</i>	-	-	-	£24.00
Château Tours, Les Terrasses de Saint Christophe 2014, Bordeaux FRANCE <i>Berry - Plum fruit - Herbaceous spice</i>	-	-	-	£30.00
Amarone della Valpolicella 'La Colombaia', Montesor 2014, Veneto ITALY <i>Plums - Cherries - Dried fruits</i>	-	-	-	£50.00
Château d'Angludet Margaux 2010, Bordeaux FRANCE <i>Blackcurrant – Perfumed – Oak</i>	-	-	-	£70.00