

Starters

£5.95	Potato & Watercress Soup with Toasted Sour Dough	£8.50	Coconut King Prawns with Coriander Salad, Coconut & Sweet Chilli Dipping Sauce	£6.95	Crispy Breaded Brie with Caramelised Onion Chutney, Roasted Beetroot & Apple Salad
£7.25	Buffalo Mozzarella, Vine Tomato & Basil Salad with Basil & Pine Nut Pesto	£7.95	Crispy Chilli Beef with Thai Style Salad, Coriander & Peanuts	£7.95	Peppered Fillet of Beef & Watercress Salad with Celeriac & Mustard Remoulade
£9.50	Pan Fried Scottish King Scallops with Crispy Swannington Pork Belly - Pea Shoot & Apple Salad	£7.95	Hot Roast Salmon Fish Cake with Crispy Egg & Classic Hollandaise	£7.95	Fried Cod Cheeks with Warm Potato, Chorizo & Tomato Salad with Red Pepper Coulis
£7.50	Classic Prawn Cocktail with Baby Gem Lettuce & Granary Bread				

Starter - Specials

£6.95	Chilli Fried Squid with Cajun Mayonnaise & Red Onion Salsa	£7.95	Tandoori Local Marsh Lamb Fillets with Mint Riata & Onion Bhajis	£6.95	Twice Baked Blue Cheese Souffle with a Waldorf Salad
£7.50	Tempura Red Mullet with Egg Noodles - Sweet & Sour Red Pepper Sauce	£7.25	Local Venison Meatballs in a Rich Tomato Sauce with Parmesan Ciabatta	£3.50	Mixed Bread & Olives (For Two to Share)

Market Fish

£14.95	Mixed Fish & Smoked Fish Pie topped with Herb and Cheddar Mash	£14.95	Poached Smoked Haddock on Leek & Bacon Mash, Crispy Poached Egg & Grain Mustard Beurre Blanc	£13.95	Beer Battered Fillet of Cod with Home Cut Chips & Minted Mushy Peas
£15.95	Herb Crusted Fillet of Salmon with Cromer Crab Crushed Potatoes, Fine Beans & Hollandaise	£14.95	Freshly Caught Cromer Crab Salad with Buttered New Potatoes	£24.95	Pan fried 20-24oz Dover Sole Meuniere with Minted New Potatoes & Green Beans
£16.95	Wing of Norfolk Skate with Sautéed Potatoes, Lemon & Caper Butter or Battered with Home Cut Chips	£16.95	Seared Sashimi Tuna Loin with Tempura Scallop & Prawn Nori Roll, Wasabi & Avocado & Pickled Ginger	£14.95	Battered King Prawn Scampi Tails with Homemade Tartare Sauce & Sea Salt Fries

Market Fish - Specials

£15.95	Roasted Local Gurnard with a Rich Shellfish & Wild Garlic Broth	£15.95	Roasted Fillet of Hake with Creamed Peas & Pancetta - Crispy Shoestring Fries	£17.95	Pan fried Fillet of Wild Halibut with Hot Roast Salmon Fish Cake, Spinach & Brown Shrimp Hollandaise
£15.95	Pan fried Fillet of Sea Bass with Spicy Saute Potatoes & Chorizo, Spring Onions & Peri Peri King Prawns	£16.95	Charred South Coast Squid with Garlic & Herb King Prawns & Crispy Calamari Rings	£17.95	Parmesan Crusted Monkfish Tail with Seared Scottish King Scallops, Fine Beans & New Potatoes

Meat

£14.95	Braised Shank of Lamb Roasted Roots, Button Onions, Creamy Mash & Rich Sauce	£15.95	BBQ Glazed Rack of Pork Ribs with Fries & Coleslaw	£15.95	Seared Calves Liver with Bubble & Squeak, Crispy Pancetta and Caramelized Onion Gravy
£14.95	Crackly Belly of Swannington Pork with Grain Mustard Mash, Spring Vegetables - Ham & Sage Croquettes	£13.95	Steamed Steak & Kidney Pudding with Seasonal Vegetables	£14.95	Classic Sergeant's Steak Burger with Cheese and Beer Smoked Bacon with Crispy Fries
£15.95	Wild Garlic Crusted Local Lamb Cutlets with Saute Potatoes, Fine Beans & Pancetta - Rosemary Sauce	£14.95	Breast of Chicken, Parma Ham & Blue Cheese Ballontine with Dauphinoise Potatoes & Fine Beans	£14.95	Grilled Gammon Steak with Free Range Eggs and Grill Garnish

Meat - Specials

£14.95	Pan Fried Cornfed Chicken Breast with Parmentier Potatoes, Wild Garlic & Chestnut Mushrooms - Dianne Sauce	£17.95	Thai Style Featherblade of Beef Weeping Tiger with Special Fried Rice & Crispy Squid Rings	£14.95	Sesame, Chilli & Coriander Chicken Stir Fry with Udon Noodles & Prawn Crackers
£16.95	Seared Saddle of Local Red Stag Venison with Confit Shoulder, Pommes Anna, Carrot Puree & Spring Greens	£21.95	Sergeants Mixed Grill with Free Range Eggs & Grill Garnish	£15.95	Texan Style Barbecued Smoked Brisket with Bourbon Beans, Fries & Spicy Slaw

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	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	Pasta Tagliatelle with Red Pepper, Feta & Olive - Mozzarella & Sundried Tomato Bruschetta
£13.95	Crispy Halloumi Burger with Portobello Mushroom, Caramelised Red Onions in Toasted Brioche, Coleslaw & Fries

Vegetarian - Specials

£13.95	Coconut, Sweet Potato & Chick Pea Curry with Pilau Rice & Onion Bhaji
£13.95	Twice Baked Red Pepper & Goats Cheese Souffle Toasted Sesame Crust

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

Recruiting Sergeant

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The Black Boys

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

The Bucks Arms

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

The Ship Inn

The Ship Inn, 18 The Street, South Walsham, Norwich NR13 6DQ Tel: 01603 270049
 manager@shipsouthwalsham.co.uk www.shipsouthwalsham.co.uk

The Rising Sun

The Ship Inn, 28 Wroxham Road, Coltishall, Norfolk NR12 7EA Tel: 01603 737440
 manager@risingsuncoltishall.co.uk www.risingsuncoltishall.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

Colchester Inns



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', Montresor 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