

SPECIALS (Subject to seasonal variations)

STARTERS

- £ 4.95 Cream of cauliflower & Binham blue soup
- £ 6.50 Barbecued sardines with greek style salad
- £ 6.95 Pan fried south coast squid with chorizo & garlic
- £ 6.95 New season Brancaster mussels mariniere
- £ 6.95 Classic prawn cocktail

MAIN

- £11.95 Local battered cod or haddock with handcut chips & mushy peas
- £15.95 Baked halibut & king scallops with basil & pancetta topped with parmesan mash
- £13.95 Pan fried guinea fowl breast, rosti potato, smokey bacon & savoy cabbage and wholegrain mustard sauce
- £14.95 Whole grilled north sea plaice with garlic & lemon prawn butter
- £15.95 Saddle of local venison with dauphinoise, pancetta & spinach, wild mushroom & button onion jus
- £14.95 Pan seared fillet of sea bass with pesto mash, fine beans & sunblushed tomato dressing
- £10.95 Steamed steak & kidney pudding
- £12.95 Spicy chicken stir fry with soy noodles
- £11.95 Peppered crusted local mackerel fillets with a warm potato salad
- £14.95 Plaice fillet stuffed with salmon & spinach mousse on sundried tomato crushed potatoes & lobster sauce
- £12.95 Chargrilled chicken breast, Binham blue & crispy bacon salad
- £13.95 Pot roast brisket of beef with beef shin cottage pie, honey roast parsnips & fresh horseradish jus
- £13.95 Freshly caught Cromer crab & prawn salad
- £13.95 Chargrilled cajun marinated bavette steak with caesar salad
- £15.95 Rump steak, sausage, pork sirloin, calves liver & chicken mixed grill with a free range fried egg
- £18.95 Mixed sea food tapas slate

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