Recruiting Sergeant

Starters and Lighter Eating

½ Dozen Market Oysters served Natural with Lemon & Tabasco or Tempura with Asian Dips £17.95

For guests with any food/drink allergies please advise us at point of ordering

£8.95 Classic French Onion Soup with Comte Cheese & Brioche Croute
£7.95 Mixed Warm Bread and Olives
£13.95 Hoi Sin Duck Bao Buns with Cucumber & Spring Onion
£13.95 Chargrilled Lamb Kofta with Crispy Harrissa Shoulder of Lamb Cake, Cous Cous & Beetroot Ezme
£15.95 Peter Loose's Brancaster Mussels Classic Mariniere with Crusty Bread *(Main Course with Frittes & Mayonnaise 25.95)*
£16.95 Spanish Mixed Tapas Plate (Warm Chorizo, Serrano Ham, Manchego Cheese, Padron Peppers & Patatas Bravas)
£14.95 Crispy Fish & King Prawn Tacos With Guacamole, Mango and Coriander Salsa

£13.95 Sauteed Truffle Mushrooms on Toasted Sourdough
£13.95 Atlantic Prawn Cocktail with Marie Rose Sauce, Baby Gem Lettuce & Buttered Brown Bread
£13.95 Baked Camembert with Honey & Walnuts, Waldorf Salad & Crusty Bread
£13.95 Kung Po Sticky Pork Belly with Singapore Chow Mein Noodles
£14.95 Crispy Cromer Crab Fish Cakes with Spicy Harissa Mayo
£15.95 Salt & Pepper Cornish Squid & King Prawns with Lime & Sweet Chilli Dip - Coriander Salad
£13.95 Sticky Korean Fried Chicken with Cucumber Kimchi & Crispy Noodles
£16.95 Pan Fried Hebridean King Scallops with Apple Puree & Confit Pork Belly

Meat

£21.95 Sergeants Notorious Steak & Kidney Pudding with Horseradish Suet Pastry with Creamy Mash & Garden Peas & Smoked Bacon Lardons
£26.95 Hoi Sin Gressingham Duck Breast with Confit Leg Spring Roll, Singapore Chow Mein Noodles & Sesame Tenderstem
£24.95 Jamaican Style Mutton Curry with Toasted Coconut Rice, Charred Rum & Muscovado Pineapple & Crispy Plantain Crisps
£23.95 Pan Fried Norfolk Chicken Breast with Dauphinoise Potatoes, Tenderstem Broccoli & Cauliflower Cheese Croquette - Cream Sauce
£26.96 Haunch of Local Fallow Venison Steak with Pancetta & Shallot Fine Beans, Rosemary & Sea Salt Triple Cooked Chips - Gaelic Mushroom Sauce
£26.95 Crispy Chilli Beef with Stir Fried Noodles & Toasted Peanuts, Coriander & Spring Onions
£26.95 Braised Beef Cheek, Chestnut Mushroom & Pancetta Bourguignon with Garlic Gratin Potatoes - Tenderstem & Glazed Carrots
£27.95 Barbecue Whole Rack of Ribs with Crispy Fries & Homemade Coleslaw
£26.95 Char Sui Swannington Pork Belly with Egg Fried Rice, Wok Fried Greens & Cantonese Crispy Pork Balls
£27.95 Grilled Rosemary & Garlic Lamb Chops with Buttered Greens, Smoked Raclette Gratinated Potatoes & Lamb Gravy
£28.95 Pan Fried Calves Liver with Beer & Treacle Smoked Bacon, Creamy Mash & Greens - Caramelised Onion Gravy
£28.95 Swannington Pork Tomahawk with Apple & Bacon Jam, Seasoned Fries & Blue Cheese Caesar Salad
£32.95 Lamyai's Thai Penang Curry with Sesame Pan Fried Sirloin of Beef, Chilli Lime Rice & Crispy King Prawns

Fish

£20.95 Battered Fillet of Haddock with Homecut Chips & Minted Mushy Peas & Homemade Tartare Sauce
£31.95 Pan Fried Fillet of Halibut with Dauphinoise Potatoes, with Local Greens - King Prawn & Lobster Sauce
£29.95 Pan Seared Fresh Tuna Loin with Chilli Crab Salad & Bang Bang King Prawns
£25.95 Roasted Fillet of Hake with Chorizo & King Prawn Cassoulet, Crispy Octopus & Herb Roasted Potatoes
£29.95 Cromer Crab Stuffed Fillet of Local Brill on Sauteed Leeks with Brancaster Mussel & Smoked Bacon Chowder
£27.95 Hong Kong Style Crispy Salt & Pepper South Coast Squid & King Prawns with Egg Fried Rice
£28.95 Roasted Monkfish Tail with Mixed Seafood Provencale, Saffron Potatoes & Fish Rouille
£26.95 Pan Fried Fillet of Salmon with Buttered Spinach, Tomato Fondue & Cromer Crab Arancini - Brown Shrimp Beurre Blanc
£25.95 Mixed Fish & Smoked Fish Pie topped with Hot Roast Salmon & Mature Cheddar Cheese Mash
£44.95 Pan Fried Whole 20-24oz Dover Sole Meurniere with Fine Beans, Buttered Norfolk Peer Potatoes & Bearnaise Sauce
£29.95 Fresh Wing of Local Skate Grilled with Lemon & Caper Butter **or** Battered with Homecut Chips & Garden Peas
£31.95 Pan Fried Fillet of Wild Sea Bass with Lamyai's Thai Yellow King Prawn Curry & Jasmine Rice - King Prawn Moneybags
£29.95 Baked Cromer Crab Thermidor with Crispy Monkfish Goujons, Sea Salt Fries & Green Salad

Sides

Garlic Gratinated Potatoes £6.95
Garlic Mushrooms £5.95
Buttered Seasonal Greens £5.95
Cheesy Garlic Bread £5.95
Bacon Caesar Salad £6.95
Grilled Halloumi & Hot Honey £8.95
Chilli & Lime Buttered Corn on the Cob 5.95
Onion Rings £5.95
Greek Salad with Crispy Feta Cheese £6.95

Swannington Steaks & Burgers

£34.95 10oz Swannington Sirloin Steak with Grilled Beef Tomato & Portabello Mushroom, Onion Rings & Homecut Chips
£36.95 10oz Swannington Ribeye Steak with Grilled Beef Tomato & Portabello Mushroom, Onion Rings & Homecut Chips
£29.95 Cajun Spiced Flat Iron Steak with Classic Caesar Salad & Spiced Fries
£29.95 Steak & Eggs - 10oz Swannington Rump Steak with Fried Free Range Eggs - Parmesan & Truffle Fries
£38.95 8oz Swannington 28 day Aged Fillet Steak with Chips, Portabello Mushroom & Watercress & Sun Dried Tomato Salad
£45.95 20oz Local 28 day Dry Aged Swannington Porterhouse Steak with Grill Garnish, Onion Rings & Bearnaise Sauce - Rosemary & Sea Salt Chips

Add - Garlic King Prawns £5.95 King Scallops £8.95 Peppered Sauce, Roquefort Sauce or Bearnaise Sauce £3.95

£20.95 Sergeants Local Dry Aged Steak Burger with Crispy Bacon, Emmental Cheese and BBQ Sauce in a Toasted Brioche Bun - Crispy Fries
£21.95 Local Dry Aged Steak Burger with Korean Barbecued Beef Short Rib in Toasted Brioche - Chilli Salt & Pepper Fries
£19.95 Cajun Crispy Chicken Burger with Maple Bacon Barbecue Sauce & Montarey Jack Cheese in Toasted Brioche Bun & Bacon Fries

Vegetarian

£18.95 Sweet Potato, Coconut & Chick Pea Curry with Pilau Rice, Onion Bhaji & Naan Bread
£18.95 Twice Baked Cauliflower Cheese Souffle with Garden Salad & Crusty Bread
£18.95 Grilled Halloumi with Hot Honey Dip, Mixed Greek Mezze & Charred Flat Bread
£18.95 Wild Mushroom, Parmesan & Truffle Pappardelle Pasta with Crispy Goats Cheese, Rocket Salad & Garlic Dough Balls
£18.95 Vegetarian Thai Style Pad Thai Noodles with Crispy Tofu & Crushed Peanuts
£18.95 Portabello Mushroom and Melting Camembert Cheese Burger with Truffle Mayonnaise, Rocket, Sundried Tomatoes, Crispy Fries and Coleslaw

Children's Menu *(Strictly under 14's Only)*

£9.45 Fresh Fillet of Fish Battered with Chunky Chips and Garden Peas

£9.00 Swannington Pork Sausages with Creamy Mash, Gravy and Carrots or Fries and Baked Beans

£10.00 Swannington Burger with Cheese in a Bun with Fries and Coleslaw

£8.00 Classic Chicken Nuggets with Chips and Baked Beans

£10.00 Swannington Ham Egg and Chips

£10.45 Breaded Scampi with Homecut Chips and Garden Peas

£7.45 Penne Pasta with Rich Tomato Sauce topped with Cheese

£9.00 Penne Pasta Bolognese topped with Parmesan

£7.00 6" Oven Baked Margarita Pizza

Desserts 9.95

Caramelised Apple Crumble Tart with Vanilla Seed Custard (gf)

Sticky Toffee Pudding with Toffee Sauce and Clotted Cream Ice Cream (gf)

Raspberry Crème Brulee with Homemade Chocolate Chip Shortbread (gf)

Vanilla Cheesecake with Caramel Sauce, Toasted Pecans and Chocolate Ice Cream

Rich Chocolate Brownie, Chocolate Sauce and White Chocolate Ice Cream

Chocolate Parfait with Crushed Oreo and Vanilla Ice Cream

Treacle Tart with Vanilla Ice Cream (gf, vegan, df)

Strawberry Mousse Pot with Elderflower Cream and Oat Crumb (vegan, df and gf)

Selection of Ice Cream and Sorbets 7.95 for three or 2.95 per scoop

Trio of Cheeses- Baron Bigod, Red Storm Leicester & Binham Blue with Artisan Crackers and Chutney £14.50

Speciality Coffee & Tea Menu

Double Espresso	3.40
Double Espresso Macchiato	3.60
Café Americano	3.40
Cappuccino	3.60
Caffé Latte	3.60
Flavoured Latte	4.10
Decaffeinated Coffee	3.60
Filter Coffee	3.30
Hot Chocolate	3.30
Hot Chocolate Royale	5.50
English Tea	3.00
Fruit Teas	3.00
Mocha	3.30
Flat White	3.30
Selection of Liqueur Coffees	from 5.05

Wines by the Glass

Sparkling

	Bottle	175ml	
Prosecco Spumante "Borgo Alato"	36	9.95	
Fresh and lively with crisp apple fruit and fine bubbles.			
Prosecco Rosé "Le Dolci Colline"	38	10.5	
Delicate rosé Prosecco with soft strawberry fruit and fine mousse.			

Light Whites

	Bottle	125ml	250ml
Pinot Grigio "San Antonio"	29.5	5.45	10.45
Fresh and crisp with citrus fruit and light orchard notes.			
Picpoul de Pinet Sélection, Cave de l'Ormarine	36	6.5	12.5
Classic Picpoul character with citrus fruit, crisp acidity and a clean mineral finish.			
Sauvignon Blanc, Allan Scott Estate	39	7	13.5
Bright citrus and gooseberry fruit with vibrant acidity and classic Marlborough freshness.			

Medium Whites

Chardonnay, Las Manitos	30	5.5	10.5
Ripe peach and tropical fruit flavours give this Chardonnay a soft, rounded style.			
Riesling Spatlese Himmerod	32	5.85	11.2
Off-dry with aromas of pear and apple. In the mouth it is full-bodied but balanced by fresh acidity.			
Terras Gauda Albarino San Campio	48	8.5	16.5
Atlantic-influenced vineyards in Galicia produce Albariño with vibrant citrus fruit, peach and the saline freshness typical of Rías Baixas.			

Full Whites

Good Natured Organic Chenin Blanc, Spier	32	5.85	11.2
Organic Chenin with ripe orchard fruit and fresh citrus notes.			
Gavi di Gavi "Nuovo Quadro", La Battistina	42	7.5	14.5
Limestone hillside vineyards bring bright citrus and green apple fruit with a clean, mineral finish.			

Rose

	Bottle	125ml	250ml
Pinot Grigio Rosé "La Riva"	30	5.5	10.5
Delicate rosé with strawberry fruit and a clean, easy-drinking style.			
Blush Zinfandel "Twisted House"	27	5	9.5
A lightly sweet rosé with strawberry, raspberry and soft fruit sweetness. Bright and easy-drinking.			
Côtes de Provence Rosé "Mimi", Vins-Breban	40	7.2	13.85
Pale and delicate with fresh strawberry fruit, subtle herbs and crisp Mediterranean brightness.			

Full Wine List Available

Light Reds

Pinot Noir Calusari	32	5.85	11.2
Light and vibrant with red cherry fruit and soft spice.			

Medium Reds

Merlot "Mariquita"	28	5.2	9.85
Juicy plum and red berry fruit combine with soft tannins in an easy-drinking style.			
Shiraz "Bushranger"	29	5.35	10.2
A bold Australian Shiraz with ripe blackberry fruit and warming spice. Rich and generous			
Laztana Reserva Rioja DOCa, Bodega Olarra	35	6.35	12.2
Mature Rioja with ripe dark fruit, vanilla spice and smooth oak structure.			

Full Reds

Los Picos Andeanas Cabernet Sauvignon	28	5.2	9.85
Juicy dark berry fruit and gentle spice create an approachable, fruit-driven red.			
Los Haroldos Estate Malbec	40	7.2	13.85
Estate-grown Malbec with ripe blackberry fruit, plum and gentle spice. Smooth and balanced.			

Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we are unable to guarantee an allergen-free environment. Our menu descriptions do not contain every ingredient used.