Recruiting Sergeant

Starters and Lighter Eating

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 Crispy South Coast Calamari with Lemon & Garlic Aioli
£14.95 Crispy Fish & King Prawn Tacos With Guacamole, Mango and Coriander Salsa
£13.95 Truffle Buttered Chicken Liver Parfait with Toated Brioche & Caramelised Onion Chutney
£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)***
£13.95 Pan Fried Breast of Hoveton Hall Pheasant with Sauteed Truffle Mushrooms & Game Chips

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

£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 Coconut King Prawns with Sweet Chilli & Coconut Dipping Sauce
£14.95 Watermelon & Crispy Halloumi Salad with Hot Honey Dressing
£13.95 Sticky Korean Fried Chicken with Cucumber Kimchi & Crispy Noodles
£16.95 Pan Fried Hebridean King Scallops Served on the Half Shell with Peas a La Francaise & Pancetta
£17.95 ½ Dozen Market Oysters served Natural with Lemon & Tabasco or Tempura with Asian Dips

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 & Muscavado Pineapple & Crispy Plantain Crisps
£23.95 Pan Fried Norfolk Chicken Breast with Dauphinoise Potatoes, Tenderstem Broccoli & Cauliflower Cheese Croquette - Cream Sauce
£23.96 Slow Cooked French Onion Shepherds Pie with Gruyere Cheese Mash, Roasted Roots & Greens - Rich Lamb Gravy
£26.95 Crispy Chilli Beef with Stir Fried Noodles & Toasted Peanuts, Coriander & Spring Onions
£27.95 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 Crackly Belly of Swannington Pork with Thyme Roast Potatoes & Cauliflower Cheese Mash - Sticky Red Cabbage, Autumn Greens & Apple Sauce
£27.95 Tandoori Grilled Lamb Chops with Bombay Potatoes, Pilau Rice & Naan Bread - Mint Riata & Poppadom
£28.95 Haunch of Local Fallow Venison Steak with Pancetta & Shallot Fine Beans, Rosemary & Sea Salt Triple Cooked Chips - Gaelic Mushroom Sauce
£28.95 Chargrilled Marinated Pork Ribeye with Chorizo Bravas Potatoes, Tenderstem & Flamed Padron Peppers - Chimichurri Dressing
£34.95 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 Spiced Crispy Coconut Rice, Sesame Asparagus & Lamyai's Thai Coconut & King Prawn Curry Sauce
£31.95 Pan Seared Fresh Tuna Loin with Salmon, King Prawn & Avocado Dream Rolls, Crab Kani Salad - Wasabi Avocado Dressing
£27.95 Roasted Fillet of Hake with Chorizo & King Prawn Paella, Andalusian Roasted Pepper, Tomato & Olive Salad - Crispy Octopus
£29.95 Poached Pinneys of Orford Smoked Haddock with Cromer Crab Fish Cake & Spinach - Brancaster Mussel & Smoked Bacon Chowder
£28.95 Wok Fried Satay South Coast Squid with Chilli Salt & Pepper King Prawns, Egg Fried Rice & Sesame Pak Choi
£28.95 Butter Herb Crusted Fillet of Cod with Saute Potatoes, Peas a La Francaise & Seared King Scallops
£27.95 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 Seared Wild Bass Fillet, Chargrilled Med Veg Ratatouille, Hassleback Potatoes & Warm Caper Vierge Dressing
£29.95 Chilli & Garlic Cromer Crab & King Prawn Linguine with Crispy Monkfish Goujons & Garlic Toasts

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

Apple Upside Down Cake with Caramelised Almonds and Vanilla Custard

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

White Chocolate and Lime Panacotta with Caramelised White Chocolate and Raspberry Sorbet gf

Cookie Dough Cheesecake with Dark Chocolate Ganache and Cookies and Cream Ice Cream

Triple Chocolate Brownie, Chocolate Sauce and Salted Caramel Ice Cream

Vanilla Rice Pudding with Poached Plums gf

Treacle Tart with Vanilla Ice Cream vegan, df

Selection of Ice Cream and Sorbet 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.