

# Recruiting Sergeant

- £8.95 Classic French Onion Soup with Comte Cheese & Brioche Croute
- £7.95 Mixed Bread and Spanish Olives
- £13.95 Hoi Sin Duck Bao Bun with Shredded Duck Spring Roll & Peking Sauce
- £13.95 Barbecued Jerk Lamb Fillets with Coconut Roti - Mango & Coriander Salad
- £13.95 Chicken Liver Parfait with Toasted Brioche, Cornichons & Caramelised Onion Chutney
- £14.95 Creamy Burrata with Roasted Balsamic Peaches & Vignarola Salad
- £13.95 Pan fried King Prawns with Roasted Garlic Butter & Crusty Bread
- £15.95 Salt & Pepper Cornish Squid & King Prawns with Lime & Sweet Chilli Dip - Coriander Salad

## Starters and Lighter Eating

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
- £14.95 Twice Baked Cheese Souffle with Crispy Brie & Apple Salad
- £14.95 Bang Bang Chicken Skewers with Papaya & Peanut Salad
- £13.95 Harrisa & Honey Baked Camembert with Charred Flat Bread
- £15.95 Local Seashore Plate (Cromer Crab, Cockles, Potted Brown Shrimps & Samphire) Buttered Brown Bread
- £14.95 Charred Swordfish with Nduja, Spanish Tortilla & Crispy Calamari
- £13.95 Sticky Korean Fried Chicken with Cucumber Kimchi & Crispy Noodles
- £16.95 Pan Fried Hebridean King Scallops with Lobster Croquette, Samphire & Lobster Sauce

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

### Meat

- £20.95 Sergeants Notorious Steak & Kidney Pudding with Horseradish Suet Pastry with Creamy Mash & Garden Peas & Smoked Bacon Lardons
- £26.95 Pan Fried Gressingham Duck Breast with Maple & Balsamic Glazed Apples, Fondant Potato & Summer Greens
- £23.95 Jamaican Style Mutton Curry with Toasted Coconut Rice, Charred Rum & Muscovado Pineapple & Crispy Plantain Crisps
- £22.95 Pan Fried Norfolk Chicken Breast with Dauphinoise Potatoes, Tenderstem Broccoli & Cauliflower Cheese Croquette- Cream Sauce
- £28.95 Barbecued English Best End Lamb Cutlets With Mozzarella, Serrano Ham & Roasted Red Pepper Salad - Sweet Potato Fries
- £25.95 Crispy Chilli Beef with Stir Fried Noodles & Toasted Peanuts, Coriander & Spring Onions
- £25.95 Slow Cooked Beef Cheek, Chestnut Mushroom & Pancetta Bourguignon with Buttery Garlic Mash - Tenderstem & Glazed Carrots
- £26.95 Barbecue Whole Rack of Ribs with Crispy Fries & Homemade Coleslaw
- £25.95 Char Sui Swannington Pork Belly with Egg Fried Rice, Wok Fried Greens & Cantonese Crispy Pork Balls
- £42.95 Pan Fried Fillet of Beef Medallions with Grilled Half Local Lobster, Classic Bearnaise Sauce & Triple Cooked Chips
- £26.95 Chargrilled Chicken Tandoori Skewer with Garlic Naan, Kachumber Salad & Pilau Rice - Onion Bhaji & Poppadum
- £27.95 Welfare Reared Veal Loin Schnitzel Holstein with Parmesan Fries - Red Onion & Tomato Salad
- £32.95 Seared Thai Marinated Sirloin of Beef with Crispy King Prawn Pad Thai & Lamyai's Satay Sauce

### Fish

- £20.95 Battered Fillet of Haddock with Homecut Chips & Minted Mushy Peas & Homemade Tartare Sauce
- £29.95 Pan Fried Fillet of Halibut with Dauphinoise Potatoes, with Local Greens - King Prawn & Lobster Sauce
- £27.95 Salt & Pepper Crispy South Coast Squid & King Prawns with Chilli, Soy & Ginger - Lamyai's Drunken Noodles
- £24.95 Pan Fried Fillet of Salmon with Hot Roast Salmon & Watercress Frittata - Spanish Style Pipirrana Salad
- £29.95 Cromer Crab & Mixed Seafood Salad with Samphire & Buttered Norfolk Peer Potatoes **(Add Half Lobster + £16.95)**
- £28.95 Mixed Seafood & Chorizo Paella (Monkfish, King Prawns, Scallops, Squid & Mussels) with Spanish Tomato Bread & Green Salad
- £26.95 Lemon & Herb Crumbed Monkfish Goujons with Buttered Samphire, Raclette Cheese Fondue & Sea Salt Fries
- £29.95 Roasted Whole Sea Bass with Roasted New Potatoes with Rosemary & Garlic - Octopus Panzanella Salad
- £23.95 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 Samphire, Buttered Norfolk Peer Potatoes & Bearnaise Sauce
- £28.95 Fresh Wing of Local Skate Grilled with Lemon & Caper Butter **or** Battered with Homecut Chips & Garden Peas
- £28.95 Lamyai's Thai Yellow King Prawn Curry with Sesame Pan Fried King Fish - Jasmine Rice, King Prawn Moneybags and Sesame Prawn Toast
- £28.95 Seared Fresh Tuna Loin with Warm Nicoise Salad & Provencale King Prawns
- £31.95 Grilled Gruyere & Parmesan Half Local Lobster Mornay with Tempura King Prawns Steamed Samphire & Buttered New Potatoes

### Sides

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|---------------------------------|------|--------------------|------|-------------------|------|---|-------|
| Buttered Seasonal Spring Greens | 5.95 | Green Salad        | 4.95 | Onion Rings       | 5.95 | Half Grilled Local Lobster in Garlic Butter | 16.95 |
| Garlic Mushrooms                | 5.95 | Bacon Caesar Salad | 6.95 | Buttered Samphire | 5.95 | Cheesy Garlic Bread                         | 5.95  |
|                                 |      |                    |      |                   |      | Grilled Halloumi & Hot Honey                | 8.95  |

### Swannington Steaks & Burgers

- £32.95 10oz Swannington Sirloin Steak with Grilled Beef Tomato & Portabello Mushroom, Onion Rings & Homecut Chips
  - £34.95 10oz Swannington Ribeye Steak with Grilled Beef Tomato & Portabello Mushroom, Onion Rings & Homecut Chips
  - £27.95 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 Caramelised Onions & 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**
- £23.95 Sergeants Local Dry Aged Steak Burger (Surf & Turf) with King Prawn Cocktail & Marie Rose Sauce in Toasted Brioche & Sea Salt Fries
  - £19.95 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 Gruyere Cheese Souffle with Summer 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)*

£8.95	Fresh Fillet of Fish Battered with Chunky Chips and Garden Peas
£8.50	Swannington Pork Sausages with Creamy Mash, Gravy and Carrots or Fries and Baked Beans
£9.50	Swannington Burger with Cheese in a Bun with Fries and Coleslaw
£7.50	Classic Chicken Nuggets with Chips and Baked Beans
£9.50	Swannington Ham Egg and Chips
£9.95	Breaded Scampi with Homecut Chips and Garden Peas
£6.95	Penne Pasta with Rich Tomato Sauce topped with Cheese
£8.50	Penne Pasta Bolognese topped with Parmesan
£6.50	6" Oven Baked Margarita Pizza

## Desserts

Snickers Parfait, Caramel and Peanut Ice Cream and Homemade Honeycomb (GF)	9.95
Sticky Toffee Pudding with Toffee Sauce and Vanilla Seed Ice Cream (GF)	
Vanilla Crème Brulee with Homemade Chocolate Chip Shortbread (GF)	
Caramel Cheesecake with Butterscotch Sauce and Salted Caramel Ice Cream	
Chocolate Fudge Brownie with Rich Chocolate Sauce and Double Chocolate Chip Ice Cream	
Bakewell Tart with Caramelised Almonds and Strawberry Ice Cream	
Strawberry Mousse Pot with Elderflower Cream and Oat Crumb (GF, DF & VE)	
Raspberry Baked Alaska with Raspberry Coulis and Raspberry Sorbet	
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, Quince Jelly & Frozen Grapes	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
<b>Prosecco Spumante "Borgo Alato"</b> Fresh and lively with crisp apple fruit and fine bubbles.	36	9.95
<b>Prosecco Rosé "Le Dolci Colline"</b> Delicate rosé Prosecco with soft strawberry fruit and fine mousse.	38	10.5

### Light Whites

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

### Medium Whites

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

### Full Whites

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

### Rose

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

### Light Reds

<b>Pinot Noir Calusari</b> Light and vibrant with red cherry fruit and soft spice.	32	5.85	11.2
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### Medium Reds

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

### Full Reds

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

Full Wine List Available