

Recruiting Sergeant

- £8.95 Classic French Onion Soup with Comte Cheese & Brioche Croute
- £7.95 Mixed Bread and Spanish Olives
- £5.95 Warm Sourdough Bread with Salted Butter
- £13.95 Shredded Hoi Sin Duck Bao Bun with Cucumber & Spring Onion Salad
- £14.95 Creamy Burrata Caprese Salad with Wild Garlic Pesto
- £13.95 Pan fried King Prawns with Roasted Garlic Butter & Crusty Bread
- £13.95 Chicken Liver Parfait with Toasted Brioche, Cornichons & Caramelised Onion Chutney
- £15.95 Salt & Pepper Cornish Squid & King Prawns with Lime & Sweet Chilli Dip - Coriander Salad

Starters and Lighter Eating

½ Dozen Colchester 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 Lamyai's Thai Barbecued Pork Skewer with Spicy Satay Sauce - Papaya & Peanut Salad
- £13.95 Garlic, Truffle & Honey Baked Camembert with Crusty Bread - Tomato & Onion Chutney
- £15.95 Freshly Caught Dressed Crab with Caper & Herb New Potato Salad
- £15.95 Tempura Yellow Fin Tuna with Yuzu Cured Salmon & Avocado Salad
- £13.95 Crispy Chilli Beef with Peanut & Coriander Salad
- £16.95 Pan Fried Hebridean King Scallops with Local Asparagus & 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 Char Sui Breast of Duck Served with Egg Fried Rice & Crispy Spring Rolls - Wok Fried Greens
- £21.95 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 Grilled English Best End Lamb Cutlets With Pancetta, Caramelised Onion & Spinach Sauteed Potatoes - Pistaccio Mint Salsa Verde
- £23.95 Sticky Korean Fried Chicken with Cucumber Kinchi - Soy, Honey & Sesame Noodles
- £25.95 Slow Cooked Beef Cheek, Chestnut Mushroom & Pancetta Bourguignon with Buttery Garlic Mash & Asparagus
- £24.95 Barbecue Whole Rack of Ribs with Crispy Fries & Homemade Coleslaw
- £25.95 Swannington Honey, Mustard & Bourbon Glazed Pork Tomohawk with Smokey Bacon Fries, Boston Beans & Corn
- £38.95 Pan Fried Fillet of Beef Rossini with Griddled Local Asparagus, Gratin Potatoes & Classic Madeira Sauce
- £24.95 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
- £29.95 Thai Marinated Sirloin of Beef with Lamyai's Authentic Dressed Salad & Crispy Coconut Shrimps

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 - Authentic Drunken Noodles
- £24.95 Wild Garlic Butter Crumbed Fillet of Salmon with Cromer Crab Crushed Potatoes, Buttered Spinach - Lemon Butter Sauce
- £28.95 Baked Cromer Crab Thermidor with Tempura King Prawns, Buttered Samphire & Sea Salt Fries - Hollandaise Sauce
- £28.95 Mixed Seafood & Chorizo Paella (**Monkfish, King Prawns, Scallops, Squid & Mussel**) with Spanish Tomato Bread & Green Salad
- £25.95 Lemon & Herb Crumbed Monkfish Goujons with Buttered Samphire, Gruyere Cheese Fondue & Sea Salt Fries
- £29.95 Pan Fried Fillet of Wild Local Sea Bass with Brown Shrimp Beurre Blanc, Buttered Leeks & Twice Baked Cromer Crab Souffle
- £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 Griddled Asparagus and Buttered New Potatoes
- £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 Barbecued Swordfish with Patatas Bravas, Pan Fried Nduja King Prawns - Crispy Squid & Garlic Aioli

Sides

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| Buttered Seasonal Spring Greens 5.95 | Griddled Local Asparagus 6.95 | Truffle & Parmesan Fries 5.95 | Onion Rings 5.95 |
| Garlic Mushrooms 5.95 | Barbecued Boston Beans 5.95 | Grilled Halloumi & Hot Honey 8.95 | Cheesy Garlic Bread 5.95 |
| | | | La-Rochelle Buttered Samphire 5.95 |

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 Caremlised 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 Grilled Local Asparagus & 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

£8.95	Fresh Fillet of Fish Battered with Chunky Chips and Garden Peas
£8.95	Swannington Pork Sausages, with Gravy, Creamy Mash and Carrots
£9.95	Swannington Burger with Cheese in a Bun with French Fries
£7.95	Classic Chicken Nuggets with Chips and Baked Beans
£9.95	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
£8.95	Spaghetti Bolognese topped with Parmesan
£6.95	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	2.75
Double Espresso Macchiato	2.80
Café Americano	2.75
Cappuccino	3.10
Caffé Latte	3.10
Flavoured Latte	3.15
Hot Chocolate	3.10
Decaffeinated Coffee	2.75
Filter Coffee	2.65
English Tea	2.50
Fruit Teas	2.60
Selection of Liqueur Coffees	from 5.05

Wines by the Glass

Sparkling

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

Light Whites

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

Medium Whites

Chardonnay, Las Manitos Ripe peach and tropical fruit flavours give this Chardonnay a soft, rounded style.	30	5.5	10.5
Riesling Spatlese Himmerod 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
Terras Gauda Albarino San Campio 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

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

Rose

	Bottle	125ml	250ml
Pinot Grigio Rosé "La Riva" Delicate rosé with strawberry fruit and a clean, easy-drinking style.	30	5.5	10.5
Blush Zinfandel "Twisted House" A lightly sweet rosé with strawberry, raspberry and soft fruit sweetness. Bright and easy-drinking.	27	5	9.5
Côtes de Provence Rosé "Mimi", Vins-Breban Pale and delicate with fresh strawberry fruit, subtle herbs and crisp Mediterranean brightness.	40	7.2	13.85
Volubilia Gris, Domaine de la Zouina Moroccan rosé, offering delicate red berry fruit and refreshing coastal brightness.	42	7.5	14.5

Light Reds

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

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

Full Reds

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

Full Wine List Available