

|       |  |       |  |
|-------|--|-------|--|
| 7.50  | Classic French Onion Soup with Gruyere Cheese Croute                                   |       |  |
| 11.95 | Beetroot & Walnut Salad with Sauteed Sweet Potato & Crispy Goats Cheese                | 11.95 | Smoked Ham Hock Croquettes with Mustard Hollandaise - Apple & Watercress Salad                     |
| 12.95 | Pan Fried Pigeon Breasts with Gratin Potatoes, Crispy Pancetta & Wild Mushrooms        | 13.95 | Korean Barbecued Pork Ribs with Crispy Gochujang Chicken Wings                                     |
| 11.95 | Garlic & Honey Baked Camembert with Crusty Bread - Tomato & Chilli Chutney             | 12.95 | Crispy King Prawns & Cornish Squid with Satay Dipping Sauce  |
| 10.95 | Sticky Chinese Five Spice Pork Belly with Spring Onion, Red Chilli & Sesame Salad      | 13.95 | Dover Sole with Pecan Crumble, Buttered Spinach & Brown Shrimp Beurre Blanc                        |
| 13.95 | Crispy Octopus with Potato, Nduja and Manchego Cheese Gratin                           | 12.95 | Classic Brancaster Mussels Mariniere with Crusty Bread   |
| 11.95 | Atlantic Prawn Cocktail with Marie Rose Sauce, Baby Gem Lettuce & Buttered Brown Bread | 16.50 | Seared Shetland King Scallops with Lobster Croquette & Lobster Bisque Sauce                        |
| 12.95 | Sun Dried Tomato Arancini with Olive Tapenade and Red Pepper Ketchup                   | 16.50 | Half Dozen Market Oysters with Classic Shallot Vinaigrette <b>or</b> Tempura with Ponzu Mayonnaise |

Meat

|       |  |
|-------|--|
| 18.95 | Sergeants Notorious Steak & Kidney Pudding with Horseradish Suet Pastry with Creamy Mash & Garden Peas & Smoked Bacon Lardons            |
| 23.95 | Barbecue Whole Rack of Ribs with Crispy Fries & Homemade Coleslaw  |
| 24.95 | Pan Fried Sirloin Steak with Tonkotsu Style Ramen Curry Broth - Shiitake Mushroom, Pak Choi & Chilli oil                                 |
| 19.95 | Pan Fried Tikka Marinated Breast of Chicken with Bombay Potatoes, Spiced Confit Chicken Thigh & Spinach Croquette - Butter Chicken Sauce |
| 25.95 | Pan Fried Gaelic Venison Haunch Steak with Mushroom & Irish Whiskey Sauce, Triple Cooked Chips & Baked Gruyere Creamed Spinach           |
| 19.95 | Crispy Chilli Beef with Stir Fried Udon Noodles, Pak Choi & Crushed Peanuts  |
| 25.95 | Pan Fried Gressingham Duck Breast with Dauphinoise Potatoes, Sticky Red Cabbage & Greens - Orange & Balsamic                             |
| 22.95 | Slow Cooked Beef Short Rib Pie with Bone Marrow Mash, Buttered Greens & Roasted Roots  |
| 26.95 | Swannington Pork Loin Chop Tomohawk with Spanish Bravas Potatoes, Chorizo & Chimichurri  |
| 22.95 | Cantonese Style Roast Sticky Pork Belly King Rib with Egg Fried Rice, Wok Fried Greens, Sweet & Sour Pork Balls                          |
| 25.95 | Grilled Local Lamb Chops with Crispy Prosciutto, Pea & Mozzarella Salad with Mint Vinaigrette - Parmesan & Garlic Potatoes               |
| 21.95 | Jamaican Style Mutton Curry with Rum & Muscovado Charred Pineapple & Coconut Rice  |

Fish

|       |  |
|-------|--|
| 18.95 | Battered Fillet of Haddock with Homecut Chips & Minted Mushy Peas & Homemade Tartare Sauce                                       |
| 44.95 | Sergeant Renowned 20-24oz Dover Sole Meurniere with Buttered New Potatoes & Fine Beans   |
| 28.95 | Pan Fried Fillet of Halibut with Lobster & King Prawn Sauce, Dauphinoise Potatoes & Tenderstem Broccoli                          |
| 27.95 | Local Wild Sea Bass Fillet with Smoked Haddock Dauphinoise Potatoes, Fine Beans & Cromer Crab Beignet                            |
| 22.95 | Pan Fried Fillet of Salmon with Leek & Hot Roast Salmon Potato Cake, Buttered Spinach & Brown Shrimp Beurre Blanc                |
| 28.95 | Serrano Ham Wrapped Fillet of Monkfish with Buttered Leeks, King Prawn & Crispy Bacon Chowder                                    |
| 25.95 | Lamyai's Phanaeng King Prawn Curry with Jasmine Rice & Thai Greens   |
| 25.95 | Roasted Fillet of Hake with Chorizo, Nduja & Seafood Paella - Crispy Calamari & Lemon Aioli                                      |
| 22.95 | Mixed Fish & Smoked Fish Pie topped with Hot Roast Salmon & Mature Cheddar Cheese Mash   |
| 23.95 | Baked Cromer Crab Thermidor with Tempura King Prawns, Parmesan & Garlic Tenderstem & Sea Salt Fries                              |
| 25.95 | Fresh Wing of Local Skate Grilled with Lemon & Caper Butter <b>or</b> Battered with Homecut Chips & Garden Peas                  |
| 19.95 | Crispy Breaded Local Plaice Goujons with Cromer Crab Gruyere Cheese Fondue & Sea Salt Fries                                      |
| 28.95 | Mixed Seafood Steam Pot ( <b>Brancaster Mussels, King Prawns, Monkfish, Octopus &amp; Scallops</b> ) with Rouille & Crusty Bread |

|       |                     |      |                          |      |  |      |             |      |
|-------|---------------------|------|--------------------------|------|--|------|-------------|------|
| Sides | Tenderstem Broccoli | 4.95 | Truffle & Parmesan Fries | 5.95 | Bread & Olives                               | 5.95 | Onion Rings | 4.50 |
|       | Garlic Mushrooms    | 4.95 | Cheesy Garlic Bread      | 4.95 | Triple Cooked Chips and Roasted Garlic Aioli |      |             | 5.95 |

Swannington Steaks & Burgers

|       |  |
|-------|--|
| 30.95 | 10oz Swannington Sirloin or Ribeye Steak with Grilled Plum Tomato & Portabello Mushroom, Onion Rings & Homecut Chips         |
| 23.95 | Cajun Spiced Flat Iron Steak with Classic Caesar Salad & Spiced Fries  |
| 27.95 | Steak & Eggs - 10oz Swannington Rump Steak with Fried Free Range Eggs - Parmesan & Truffle Fries                             |
| 38.95 | Surf and Turf - Fillet of Beef with Garlic King Prawns, Sea Salt Fries - Watercress & Sun Dried Tomato Salad                 |
| 39.95 | 20oz Local 28 day Aged Swannington Porterhouse Steak with Chimichurri, Ranch Salad & Spiced Fries                            |
| 33.95 | 8oz Swannington 28 day Aged Fillet Steak with Triple Cooked Chips, Portabello Mushroom & Watercress & Sun Dried Tomato Salad |
| 18.95 | Sergeants Classic Angus Steak Burger with Maple Bacon, Emmental Cheese and BBQ Sauce in a Toasted Brioche Bun - Crispy Fries |
| 18.95 | Crispy Buttermilk Chicken Burger with Chipotle Mayo, Guacamole & Crispy Bacon in Toasted Brioche Bun - Fries                 |
| 18.95 | Reuben Steak Burger Gruyere Cheese, Pastrami & Sauerkraut with Thousand Island Sauce in Toasted Brioche & Fries              |

Vegetarian

|       |   |
|-------|---|
| 16.95 | Sweet Potato, Coconut & Chick Pea Curry with Pilau Rice, Onion Bhaji & Naan Bread   |
| 18.95 | Twice Baked Smoked Applewood & Leek Souffle with Dressed Herb Salad   |
| 17.95 | Baked Summer Vegetable Gnocchi with Melted Mozzarella & Dressed Rocket Salad  |
| 18.95 | Vegetarian Thai Style Pad Thai Noodles with Crispy Tofu & Crushed Peanuts   |
| 17.95 | Crispy Halloumi Burger with Beetroot Hummus & Tzatziki in Toasted Brioche, Seasoned Fries & Homemade Coleslaw ( <b>Vegan Option Available</b> ) |

Lighter Lunch Options & Smaller Plates (served 12.00 to 5.00)

|  |       |
|--|-------|
| Swannington Sausages with Creamy Mash, Seasonal Vegetables and Rich Onion Gravy            | 12.95 |
| Green Thai Chicken Curry with Jasmine Rice   | 13.95 |
| Sergeants Steak Sandwic, Caramalised Onions, Rocket and Garlic Aioli on Sourdough Toast    | 15.95 |
| Crispy Battered Cod Goujons with Home Cut Chips and Tartar Sauce                           | 13.95 |
| Sergeants Club Sandwich with Salad and Coleslaw  | 13.95 |
| Toasted Swannington Ham and Smoked Cheese Sourdough Sandwich                               | 8.95  |
| Classic Chicken Caesar Salad   | 14.95 |
| Atlantic Prawn and Marie Rose Sandwich on Granary Bread                                    | 9.95  |
| Crab Salad with New Potatoes   | 18.95 |
| Eggs Royale - Hebridean Scottish Salmon, Poached Egg, Toasted Muffin and Hollandaise Sauce | 12.95 |

Children’s Menu

|  |      |
|--|------|
| Fresh Fillet of Cod and Chips with Peas    | 8.50 |
| Pasta Bolognese                            | 6.95 |
| 6” Oven Baked Margarita Pizza              | 6.95 |
| Swannington Sausage and Mash with Carrots  | 7.95 |
| Chicken Nuggets with Chips and Baked Beans | 6.95 |
| Penne Pasta with Red Pesto                 | 6.95 |
| Cheese Burger with French Fries            | 7.95 |
| Hot Dog with French Fries                  | 7.95 |

Speciality Coffee & Tea Menu

|   |           |
|---|-----------|
| Double Espresso   | 2.75      |
| classic Italian coffee, short black with an intense aroma and after taste |           |
| Double Espresso Macchiato   | 2.80      |
| a shot of espresso marked with a little frothed milk                      |           |
| Café Americano  | 2.75      |
| espresso topped with hot water  |           |
| Cappuccino  | 3.10      |
| one third espresso, one third hot milk and one third frothed milk         |           |
| Caffé Latte   | 3.10      |
| a shot of espresso topped with hot milk                                   |           |
| Flavoured Latte   | 3.15      |
| a shot of flavoured syrup a shot of espresso, topped with hot milk        |           |
| 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 |

White wine

|   | 125ml | 175ml | 250ml | Bottle |
|---|-------|-------|-------|--------|
| Light, Refreshing White Wines                         |       |       |       |        |
| Pinot Grigio, "San Antonio" Italy                     | 4.85  | 6.55  | 9.20  | 26.00  |
| Picpoul de Pinet Sélection, Cave de l’Ormarine France |       |       |       | 31.00  |
| Sauvignon Blanc, Allan Scott Estate New Zealand       | 6.20  | 8.45  | 11.85 | 32.00  |
| Bacchus Fumé, Flint Vineyard England                  |       |       |       | 34.00  |
| Medium Weight White Wines                             |       |       |       |        |
| “Julia Florista” Branco, Vidigal Portugal             |       |       |       | 25.00  |
| Chardonnay “Mr Goose Esq” Australia                   | 5.00  | 6.80  | 9.50  | 27.00  |
| Sauvignon Blanc/Vermentino “Côte Mas” France          | 5.20  | 7.05  | 9.85  | 28.00  |
| Vouvray sec, Domaine Vieux Vauvert France             | 5.85  | 7.95  | 11.20 | 32.00  |
| Pinot Gris “White Label” Allan Scott New Zealand      |       |       |       | 34.00  |

Full Bodied White Wines

|   |      |      |       |       |
|---|------|------|-------|-------|
| Gardenia Blanco, Familia Torres Spain       | 5.50 | 7.50 | 10.50 | 30.00 |
| Viognier, Château Burgozone Bulgaria        |      |      |       | 33.00 |
| Chablis, Domaine de la Motte France         |      |      |       | 44.00 |
| Pouilly-Fumé “les Ombelles”, Sauvion France |      |      |       | 46.00 |

Rosé wine

|  | 125ml | 175ml | 250ml | Bottle |
|--|-------|-------|-------|--------|
| Pinot Grigio Rosé, “San Antonio” Italy                   |       |       |       | 25.00  |
| Blush Zinfandel “Hawkes Peak” USA                        | 4.85  | 6.55  | 9.20  | 26.00  |
| Côtes de Provence Rosé “Mimi”, Vins-Breban France        | 7.00  | 9.60  | 13.50 | 39.00  |
| Côtes de Provence Rosé “Mimi”, Vins-Breban Magnum France |       |       |       | 79.00  |

We will try to provide you with the stated vintage, should the vintage not be available we will provide a suitable alternative



Wine List

Red wine

|  | 125ml | 175ml | 250ml | Bottle |
|--|-------|-------|-------|--------|
| Lighter Style Red Wines                        |       |       |       |        |
| Grenache/Pinot Noir “Les Vignerons” France     |       |       |       | 25.00  |
| Pinot Noir, Frunza Romania                     | 5.35  | 7.25  | 10.20 | 29.00  |
| New Hall Estate, Barons Lane England           |       |       |       | 29.00  |
| Valpolicella Classico, Tedeschi Lucchine Italy |       |       |       | 36.00  |
| Medium Bodied Red Wines                        |       |       |       |        |
| Merlot “Caracara” Chile                        | 4.85  | 6.55  | 9.20  | 26.00  |
| Shiraz “Mr Goose Esq” Australia                | 5.35  | 7.25  | 10.20 | 29.00  |
| “Terra Boa” Old Wines, Bacalhoa Portugal       |       |       |       | 30.00  |
| Rioja Crianza, Cerro Anon Spain                | 6.20  | 8.45  | 11.85 | 34.00  |

Full, Rich Red Wines

|   |      |      |       |       |
|---|------|------|-------|-------|
| Cabernet Sauvignon, Ordinal, Côtes de Thau France                 |      |      |       | 30.00 |
| Primitivo “Borgo dei Trulli” Salento Italy                        |      |      |       | 30.00 |
| Malbec “Zapa” Estate Argentina                                    | 6.00 | 8.20 | 11.50 | 33.00 |
| Les Terrasses de Saint Christophe, Saint-Émilion Grand Cru France |      |      |       | 55.00 |

Sparkling and Champagnes

|   | 125ml | Bottle |
|---|-------|--------|
| Prosecco Spumanté “Borgo Alato” Italy             | 7.50  | 32.00  |
| ‘Cecilia” Sparkling Brut, Allan Scott New Zealand |       | 45.00  |
| Yellow Label Brut Veuve Clicquot France           |       | 75.00  |
| Cuvée Rosé Laurent Perrier France                 |       | 95.00  |

Dessert

|   | 50ml | Bottle |
|---|------|--------|
| Cadillac, Château Haut Mouleyre France      | 5.50 | 30.00  |
| Mourvèdre “Late Harvest”, Cline Cellars USA | 7.20 | 40.00  |

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.