Recruiting Sergeant

Starters and Lighter Eating

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

7.50	Classic French Onion Soup with Gruyere Cheese Croute
10.95	Beetroot & Walnut Salad with Sauteed Sweet Potato & Crispy Goats Cheese
10.95	Hoi Sin Duck Bao Buns with Cucumber & Spring Onion Salad
11.95	Garlic & Honey Baked Camembert with Crusty Bread - Tomato & Chilli Chutney
10.95	Sticky Chinese Five Spice Pork Belly with Spring Onion, Red Chilli & Sesame Salad
12.95	Crispy Octopus with Potato, Nduja and Manchego Cheese Gratin
11.95	Atlantic Prawn Cocktail with Marie Rose Sauce, Baby Gem Lettuce & Buttered Brown Bread
12.95	Creamy Burrata with Heritage Tomato Caprese Salad & Fresh Basil
13.95	Lamyai's King Prawn Tom Kha Gai Soup
13.95	Korean Barbecued Pork Ribs with Crispy Gochujang Chicken Wings
12.95	Crispy King Prawns & Cornish Squid with Satay Dipping Sauce
13.95	Dover Sole with Pecan Crumble, Buttered Samphire & Brown Shrimp Beurre Blanc
13.95	Cromer Crab Fish Cake with Lemon and Spring Onion Aioli
16.50	Seared Shetland King Scallops with Brown Shrimp Butter, Crispy Pancetta & Samphire
16.50	Half Dozen Maldon Oysters with Classic Shallot Vinaigrette or 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
28.95	Seared Rump Steak Weeping Tiger with Salt & Pepper King Prawns, Jasmine Rice & Sesame & Chilli Tenderstem
19.95	Red Pepper Pesto Breast of Chicken Stuffed with Mozzarella & Sun Dried Tomato, Dauphinoise Potatoes - Caramelised Shallot Buttered Tenderstem
25.95	Half Norfolk Duck - Confit Leg, Pan Fried Breast & Duck Fat Chips & Buttered Hispi Cabbage
19.95	Crispy Chilli Beef with Stir Fried Udon Noodles, Pak Choi & Crushed Peanuts
36.95	Roasted Garlic Fillet of Beef Medallions with Sauteed French Beans & Crispy Pancetta, Dauphinoise Potatoes - Rich Roquefort Sauce
26.95	Grilled Marinated Lamb Leg Steak with Skewered Kofta Mixed Mezze & Charred FlatBread
26.95	Swannington Pork Loin Chop Tomohawk with Spanish Bravas Potatoes, Chorizo & Chimichurri
21.95	Cantonese Style Roast Sticky Pork Belly King Rib with Egg Fried Rice, Wok Fried Greens, Sweet & Sour Pork Balls
26.95	Grilled New Season Local Lamb Chops with Crispy Prosciutto, Pea & Mozzarella Salad with Mint Vinaigrette - Parmesan & Garlic Potatoes
20.95	Jamaican Style Mutton Curry with Rum & Muscavado 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 & Local Samphire
28.95	Pan Fried Fillet of Wild Halibut with Lobster & King Prawn Sauce, Dauphinoise Potatoes & Tenderstem Broccoli
27.95	Seared Sashimi Grade Tuna Loin with a Warm Heritage Tomato & Ortiz Anchovy Salad & Crispy Calamari
22.95	Pan Fried Fillet of Salmon with Roasted Mediterranean Vegetables - Sea Salt & Garlic Crushed Potatoes
28.95	Grilled Half Local Lobster with Buttered Samphire, Triple Cooked Chips & Classic Bearnaise Sauce
25.95	Lamyai's Monkfish & King Prawn Thai Yellow Curry with Jasmine Rice & Thai Greens
27.95	Pan Fried Fillet of Wild Sea Bass with Cromer Crab Fish Cake, Samphire and Brown Shrimp Beurre Blanc
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, Buttered Samphire & Sea Salt Fries
25.95	Fresh Wing of Local Skate Grilled with Lemon & Caper Butter **or** Battered with Homecut Chips & Garden Peas
27.95	Chargrilled South Coast Squid with Chorizo Roasted New Potatoes, Tenderstem & Grilled Gambas with Roasted Garlic Aioli
28.95	Barbecued Mixed Fish Grill with Garlic King Prawns, Buttered Samphire & New Potatoes

Sides

Tenderstem Broccoli	4.95	Truffle & Parmesan Fries	5.95	Bread & Olives	5.95	Garlic Mushrooms	4.95
Onion Rings	4.50	Buttered Local Samphire	6.50	Cheesy Garlic Bread	4.95	Triple Cooked Chips and Roasted Garlic Aiol	5.95

Swannington Steaks & Burgers

29.95	10oz Swannington Sirloin 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
17.95	Baked Summer Vegetable Gnocchi with Melted Mozzarella & Dressed Rocket Salad
15.95	Heritage Tomato, Fresh Mint & Watermelon Salad with Creamy Burrata or Feta Cheese
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 (Vegan Option Available)

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
Smoked Haddock Arnold Bennet with Garden Salad	13.95
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 classic Italian coffee, short black with an intense aroma and after taste	2.75
Double Espresso Macchiato a shot of espresso marked with a little frothed milk	2.80
Café Americano espresso topped with hot water	2.75
Cappuccino one third espresso, one third hot milk and one third frothed milk	3.10
Caffé Latte a shot of espresso topped with hot milk	3.10
Flavoured Latte a shot of flavoured syrup a shot of espresso, topped with hot milk	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

Wine List

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 "Côté 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

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

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

VEGETARIAN VEGAN Sustainable wine

Sparkling and Champagnes

	125ml	Bottle
Prosecco Spumanté "Borgo Alato" Italy	7.50	32.00
'Cecilia" Sparkling Brut, Allan Scott New Zealand	10.00	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.