

£6.95	Local Asparagus and Garden Pea Soup with Warm Bread
£14.50	Half Dozen Colchester Oysters with Shallot Vinaigrette or Tempura with Wasabi Aioli
£8.50	Chicken Liver Parfait with Toasted Brioche & Chutneys
£8.50	Crispy Shoulder of Lamb with Morrocan Style Tagine
£8.95	Thai Style Marinated Chicken Thigh Gai Yang with Lime & Coriander Salad
£10.50	Honey & Rosemary Baked Camembert with Waldorf Salad & Crusty Bread
£9.50	Chilli Salt & Pepper Fresh Squid & King Prawn with Kung Po Dipping Sauce
£9.95	Classic Atlantic Prawn Cocktail with Baby Gem Lettuce & Buttered Brown Bread

8.95/16.95	Crispy Fried Chilli Beef with Peanut & Coriander Salad
£9.95	Cromer Crab Cakes with Watercress & Basil Aioli
£10.95	King Prawns Pil Pil with Garlic & Chilli - Toasted Sourgh Dough
£8.95	Crispy Swannington Pork Belly with Cider Braised Pigs Cheek - Apple & Pea Shoot Salad
8.95/14.95	Cauliflower Don Burri Crispy Panko Cauliflower, Steamed Rice Asian Salad & Katsu Curry Sauce
£9.95	Crispy Local Asparagus with Raclette Cheese Fondue
£9.95	Seafood Frito Misto with Smoked Garlic Aoli
£14.50	Seared Scottish King Scallops with Samphire Risotto & Vine Tomato Beurre Blanc

Meat

£16.95	Slow Cooked Beef Brisket Ragout with Pappardelle Pasta - Rocket, Sun Dried Tomato & Mozzarella Salad
£15.95	Sergeants Notorious Steak & Kidney Pudding with Horseradish Suet Pastry, Seasonal Greens & Creamy Mash
£18.95	Barbecue Whole Rack of Ribs with Crispy Fries & Homemade Coleslaw
£19.95	Mustard & Herb Crusted Spring Rack of Lamb with Caramelised Onion Mash, Local Asparagus - Lamb & Sundried Tomato Jus
£16.95	Pan Fried Breast of Free Range Chicken with Wild Garlic Pesto, Rosemary & Sea Salt Roasted New Potatoes - Creamed Mushroom & Local Asparagus
£18.95	Slow Braised Lamb Shank Pie Topped with Crispy Onion & Dapple Mash, Seasonal Vegetables & Rich Lamb Jus
£19.95	Pan Fried Barberry Duck Breast with Dauphinoise Potatoes, Sticky Red Cabbage & Asparagus - Orange & Balsamic Sauce
£17.95	Spanish Style Whole Boneless Spatchcock Chicken Skillet with Chorizo & Bravas Potatoes & Crispy Asparagus
£17.95	Swannington Cured Gammon Loin with Pork & Apple Croquettes, Pea Puree & Crispy Hens Egg - Homemade Brown Sauce
£21.95	Thai Style Fillet of Beef, Oyster Mushroom & Cashews with Sesame Tenderstem & Jasmine Rice

Fish

£15.95	Battered Fillet of local Cod with Homecut Chips & Garden Peas & Homemade Tartare Sauce
£17.95	Crispy Breaded Monkfish Goujons with Raclette Cheese Fondue, Sea Salt Fries & Samphire
£18.95	Creamy Smoked King Prawn & Pea Linguine with Smoked Haddock Fritters
£34.95	Pan Fried Sergeant Renowned 20-24oz Dover Sole Meurniere with Buttered New Potatoes & Fine Beans
£17.95	Charred Swordfish Loin with Pilau Rice, Saag Aloo & Spicy King Prawn Skewer - Mint & Saffron Yoghurt
£20.95	Pan Fried Fillet of Halibut with Parsley Mash Potato, Local Asparagus - King Prawn & Lobster Sauce
£18.95	Roasted Salmon Fillet with Sauteed Pancetta, Peas & New Potatoes - Lemon & Tomato Dressing
£18.95	Cromer Crab & Parmesan Crusted Cod Loin with Saute Potatoes, Potted Brown Shrimps & Samphire
£17.95	Mixed Fish and Smoked Fish Pie topped with Dapple Mash and Garden Salad
£19.95	Chilli Salt & Pepper Squid & King Prawn Stir Fry with Chow Mein Noodles - Lemon & Ginger Dressing
£18.95	Fresh Wing of Local Skate Grilled with Lemon & Caper Butter or Battered with Homecut Chips & Garden Peas
£16.95	Crispy Fish Burger with Cromer Crab Mayonnaise in Toasted Focaccia & Skinny Fries
£19.95	Pan Fried Fillet of Sea Bass with Lemon Crushed Potatoes, Mediterranean Charred Vegetables & Wild Garlic Sauce Vierge

Sharing Board £36.00	Greek Style Slow Cooked Lamb Shoulder with Cumin Potatoes, Hummus, Tzatziki & Halloumi - Flat Breads & Greek Salad
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Sides	Seasonal Greens	£3.95	Greek Style Mezze with Flat Breads	£7.95
	Bread & Olives	£5.95	Local Asparagus or Local Samphire	£5.50

Swannington Steaks & Burgers

£27.95	10oz Swannington 28 day Aged Sirloin Steak with Sundried Tomato & Watercress Salad - Garlic Chestnut Mushrooms & Hand Cut Chips	£34.95	Surf and Turf - Fillet of Beef with Garlic King Prawns, Sea Salt Fries - Watercress & Cherry Tomato Salad
£29.95	8oz Swannington 28 day Aged Fillet Steak with Sundried Tomato & Watercress Salad - Garlic Chestnut Mushrooms & Hand Cut Chips	£35.95	20oz Local 28 day Aged Swannington Porterhouse Steak with Ranch Salad & Chimichurri Fries
£19.95	Cajun Spiced Flat Iron Steak with Classic Caesar Salad & Spiced Fries	£19.95	Swannington Honey & Garlic Glazed Pork Tomahawk Chop with Waldorf Salad & Bacon Fries
£28.95	Swannington 10oz Ribeye Steak with Truffle Butter, Blue Cheese Salad & Triple Cooked Chips	£15.95	Sergeants Classic Steak Burger with Maple Bacon, Emmental Cheese and BBQ Sauce in a Toasted Seeded Brioche Bun
		£16.95	New York Deli Burger Burger with Saurkraut, Pastrami, Crispy Dill Pickle & American Mustard with Swiss Cheese
		£16.95	French Onion Burger with Caramelised Onion & Raclette Cheese in Toasted Brioche Bun

Vegetarian

£14.95	Sweet Potato, Coconut & Chick Pea Curry with Pilau Rice, Onion Bhaji & Naan Bread (Vegan)
£15.95	Local Asparagus & Sunblushed Tomato Papardelle with Mozzarella & Rocket Salad - Ciabatta Garlic Toast
£15.95	Super Food Salad with Crispy Tempura Avocado (vegan)
£14.95	Kung Po Crispy Vegetable Stir Fry with Cashews and Udon Noddles (vegan)
£15.95	Crispy Halloumi Burger with Harrisa Hummus, Tomato & Red Onion Salad in Toasted Focaccia - Crispy Fries

Desserts

Warm Chocolate Brownie with Honey Combe and Vanilla Ice Cream (GF)	£7.50
White Chocolate and Lime Cheesecake with Fresh Raspberry Sorbet	£7.50
Classic Rhubarb Crumble with Vanilla Custard	£7.50
Raspberry Creme Brulee with Shortbread Biscuit	£7.50
English Strawberry Pavlova served with Pimms Jelly	£7.50
Summer Fruit Jelly topped with Fresh Vanilla Panna Cotta	£7.50
Homemade Treacle Tart with Cornish Clotted Cream	£7.50
Brioche Bread and Butter Pudding with Rich Chocolate Custard	£7.50
Trio of Fine Cheeses with Homemade Chutney and Biscuits	£9.95
Selection of Ice-creams and Sorbets	£2.50 a scoop

Children's Menu

Fresh Fillet of Cod and Chips with Peas	£6.50
Pasta Bolognese	£6.50
6" Oven Baked Margarita Pizza	£6.50
Swannington Sausage and Mash with Carrots	£6.50
Chicken Nuggets with Chips and Baked Beans	£6.50
Linguine Pasta with Red Pesto	£6.50
Cheese Burger with French Fries	£6.50
Hot Dog with French Fries	£6.50

Speciality Coffee & Tea Menu




Double Espresso	£2.60
classic Italian coffee, short black with an intense aroma and after taste	
Double Espresso Macchiato	£2.65
a shot of espresso marked with a little frothed milk	
Café Americano	£2.60
espresso topped with hot water	
Cappuccino	£2.95
one third espresso, one third hot milk and one third frothed milk	
Caffé Latte	£2.95
a shot of espresso topped with hot milk	
Flavoured Latte	£3.00
a shot of flavoured syrup a shot of espresso, topped with hot milk	
Hot Chocolate	£2.95
Decaffeinated Coffee	£2.65
Filter Coffee	£2.50
English Tea	£2.50
Fruit Teas	£2.60
Selection of Liqueur Coffees	from £4.90

White wine




For grazing and lighter style fish dishes

	175ml	250ml	Bottle
Vermentino/Colombard "Les Vignerons" France			£23.00
Pinot Grigio, "San Antonio" Italy  	£6.10	£8.50	£24.00
Vinho Verde, Casa de Vila Nova Portugal  			£26.00
Sauvignon Blanc "Aroha Bay" New Zealand  	£7.05	£9.85	£28.00
Picpoul de Pinet "Le Beau Flamant" France	£7.25	£10.20	£29.00

For Asian inspired dishes



Chardonnay "Mr Goose Esq" Australia	£6.55	£9.20	£26.00
Riesling Spätlese, Abtei Himmerod Germany			£28.00
Pa Road Pinot Gris New Zealand			£29.00
Albarino "Pazo das Bruxas", Torres Spain  			£32.00
Chablis, William Fevre France 	£11.00	£15.00	£42.00

For richer, fuller flavoured dishes

Symington "Altano" Branco Portugal  			£30.00
Viognier North Coast, Cline Cellars USA  	£8.20	£11.50	£33.00
Chardonnay, Bodega Otazu Spain  			£35.00
Silex Blanc Flint Vineyard England  			£37.00
Saint Véran, Domaine Jaffelin France  			£42.00

Rosé wine

For salads or a glass on its own

Pinot Grigio Rosé, "San Antonio" Italy  	£5.85	£8.20	£23.00
Blush Zinfandel "Hawkes Peak" USA	£6.35	£8.85	£25.00
Coteaux d'Aix-En-Provence Rosé, Domaine Valfont France	£7.50	£10.50	£30.00
Whispering Angel France			£45.00



125ml glasses are available on request.

Recruiting Sergeant

Recruiting Sergeant, Norwich Road, Horstead NR12 7EE
Tel: 01603 737077 www.recruitingsergeant.co.uk







Wine List

Red wine







For grazing, vegetarian and lighter meat style dishes

	175ml	250ml	Bottle
Grenache/Pinot Noir "Les Vignerons" France	£5.85	£8.20	£23.00
Pinot Noir "El Viejo de Valle" Chile  			£28.00
Gamay Noir "Jean", Domaine Loron France			£29.00
Cabernet Franc, Domaine du Moulin Camus France			£31.00
Valpolicella Classico, Tedeschi Lucchine Italy 	£8.45	£11.85	£34.00

For our amazing burgers or Asia inspired meat dishes









Merlot "Caracara" Chile  	£6.35	£8.85	£25.00
Shiraz "Mr Goose Esq" Australia	£7.05	£9.85	£28.00
Negroamaro Salento, Borgo del Trulli Italy  			£29.00
Rioja Crianza, Cerro Anon Spain  			£33.00
Château La Patache, Pomerol France			£52.00

For grilled and barbecued meats



Primitivo "Borgo dei Trulli" Salento Italy  			£28.00
Organic Monastrell, Luzón Spain 			£29.00
Malbec "Caoba" Estate Argentina	£8.20	£11.50	£33.00
Cabernet Sauvignon, Tributo Single Vineyard Chile  			£35.00
Langhe Nebbiolo Casali del Barone Italy 			£40.00

Sparkling wine & Champagne

Bubbles to go with your favourite dishes

	125ml	Bottle
Prosecco Spumanté "Borgo Alato" Italy  	£7.00	£30.00
Henriot Brut Souverain Champagne France  		£52.00
Taittinger Brut Reserve France  		£67.00
Laurent Perrier Cuvee Rosé France  		£87.00

Dessert Wine

	50ml	Bottle
Rivesaltes Chateau Lauriga Ambre Hors D'Age Bouchon France	£4.00	£55.00
Cline Cellars Late Harvest Mourvedre USA  	£6.00	£35.00