

Recruiting Sergeant

Starters and Lighter Eating

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

7.95	Classic French Onion Soup with Gruyere Cheese Croute		
11.95	Beetroot & Walnut Salad with Sauteed Sweet Potato & Crispy Goats Cheese	11.95	Indian Mixed Starter (Chicken Tikka, Seekh Lamb kofta & Onion Bhaji) Mint Riata & Poppadum
13.95	Pan Fried Wild Duck Breast 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	Hoi Sin Duck Bao Buns with Cucumber & Spring Onion Salad
13.95	Crispy Octopus with Potato, Nduja and Manchego Cheese Gratin	12.95	Classic Peter Looses 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 Pea Puree & Warm Chorizo Salad
12.95	Wild Mushroom Arancini with Rocket & Parmesan Salad - Truffle Aioli	16.50	Half Dozen Market 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 Szechuan Marinated Rump of Beef with Chilli & Garlic Beef Noodles - Crispy Salt & Pepper King Prawns
19.95	Pan Fried Breast of Chicken stuffed with Chestnut Mushroom & Comte Cheese, Tartiflette Potatoes & Caramelised Shallot Tenderstem
29.95	Pan Fried Fillet of Beef Medallions with Pancetta & Chestnut Mushroom Stroganoff Sauce, Tenderstem & Truffle Mash
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 & Muscavado Charred Pineapple & Coconut Rice

Fish

19.95	Battered Fillet of Haddock or Cod with Homecut Chips & Minted Mushy Peas & Homemade Tartare Sauce
44.95	Sergeant Renowned 20-24oz Dover Sole Meurniere with Buttered New Potatoes & Fine Beans
29.95	Pan Fried Fillet of Halibut with Lobster King Prawn & Dill Sauce, Dauphinoise Potatoes & Tenderstem Broccoli
27.95	Barbecued South Coast Squid with Pil Pil King Prawns & Catalan Patatas Bravas
22.95	Fillet of Salmon Encroute with Leek & Hot Roast Salmon Potato Cake, Buttered Spinach & Brown Shrimp Beurre Blanc
28.95	Serrano Ham Wrapped Fillet of Monkfish Medallions with Crispy Pancetta Mash - Brancaster Mussels Buttered Leeks & Peas
25.95	Roasted Whole Sea Bass with Garlic, Ginger & Spring Onion with Lamyai's Crab & Chicken Dumplings & Jasmine Rce
25.95	Baked Crab Thermidor Crusted Fillet of Hake with Roasted Courgette & Tomato Ragu, Herb Saute Potatoes - Chive Beurre Blaqnc
23.95	Mixed Fish & Smoked Fish Pie topped with Hot Roast Salmon & Mature Cheddar Cheese Mash
26.95	Troncon of Turbot with Buttered Fine Beans, Triple Cooked Chips & Cromer Crab Bernaise Sauce
26.95	Fresh Wing of Local Skate Grilled with Lemon & Caper Butter or Battered with Homecut Chips & Garden Peas
24.95	Lamyais's Thai Monkfish & King Prawn Yellow Curry with Jasmine Rice & King Prawn Money Bags
28.95	Mixed Seafood Steam Pot (<i>Brancaster Mussels, King Prawns, Monkfish, Octopus & Scallops</i>) 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

32.95	10oz Swannington Ribeye Steak with Grilled Plum Tomato & Portabello Mushroom, Onion Rings & Homecut Chips
30.95	10oz Swannington Sirloin Steak with Grilled Plum Tomato & Portabello Mushroom, Onion Rings & Homecut Chips
24.95	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
39.95	Surf and Turf - Fillet of Beef with Garlic King Prawns, Sea Salt Fries - Watercress & Sun Dried Tomato Salad
45.95	20oz Local 28 day Dry Aged Swannington Porterhouse Steak with Chimichurri, Ranch Salad & Spiced Fries
36.95	8oz Swannington 28 day Aged Fillet Steak with Triple Cooked Chips, Portabello Mushroom & Watercress & Sun Dried Tomato Salad
19.95	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
19.95	Reuben Steak Burger Gruyere Cheese, Pastrami & Sauerkraut with Thousand Island Sauce in Toasted Brioche & Fries

Vegetarian

17.95	Sweet Potato, Coconut & Chick Pea Curry with Pilau Rice, Onion Bhaji & Naan Bread
18.95	Twice Baked Smoked Goats Cheese Souffle, Apple, Kale and Walnut Salad
18.95	Chestnut Mushroom, Courgette & Broccoli Pappardelle with Crispy Goatscheese Balls
18.95	Vegetarian Thai Style Pad Thai Noodles with Crispy Tofu & Crushed Peanuts
18.95	Crispy Halloumi Burger with Beetroot Hummus & Tzatziki in Toasted Brioche, Seasoned Fries & Homemade Coleslaw (<i>Vegan Option Available</i>)

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 Sandwich, Caramelised 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
Local Game Casserole with Cremay Mash, Roasted Roots & Herb Dumplings	16.95
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

Light, Refreshing White Wines

	125ml	175ml	250ml	Bottle
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

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

Lighter Style Red Wines

	125ml	175ml	250ml	Bottle
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.