

## Starters/Lighter Eating/Sides

- £6.95 French Onion Soup with Gruyere Cheese Croute
- £14.50 Half Dozen Colchester Oysters with Shallot Vinaigrette
- £8.50 Buffalo Hot Chicken Wings with Blue Cheese Dip & Celery Sticks
- £8.50 Local Venison & Nduja Meatballs in with Rich Tomato Ragout & Garlic Sour Dough
- £8.95 Korean Beef Short Rib Bao Buns
- £8.95 Honey, Rosemary & Garlic Baked Camembert with Warm Crusty Bread
- £9.50 Crispy Breaded Local Plaice Goujons with Cromer Crab & Gruyere Fondue
- £9.50 Fine Prawn Cocktail with Baby Gem Lettuce & Buttered Brown Bread
- £8.95/15.95 Crispy Fried Chilli Beef with Peanut & Coriander Sallad

- £8.95 Sweet Potato, Coriander & Lime Croquettes with Mango & Mild Chilli Salad (vegan)
- £9.95 Satay King Prawn Skewers with Sesame & Soy Noodle Salad
- £11.95 Cromer Crab & King Prawn Tacos with Lime & Avocado
- £8.95 Freshly Smashed Avocado with Chilli & Lime Juice, Crispy Hens Egg & Toasted Sour Dough
- £11.50 Fresh Octopus with Chorizo, Warm Potato Salad and Romesco Sauce
- £8.95/15.95 Brancaster Mussels Mariniere with Crusty Bread
- £14.50 Seared Scottish King Scallops with Pea Puree, Beer & Treacle Smoked Bacon & Lemon Beurre Blanc



## Meat

- £18.95 Char Sui Glazed Iberico Pork Loin Chop with Cantonese Pork Balls, Fried Greens & Chow Mein Noodles
- £15.95 Sergeants Notorious Steak & Kidney Pudding with Horseradish Suet Pastry, Spring Greens & Creamy Mash
- £18.50 Barbecue Whole Rack of Ribs with Crispy Fries & Homemade Coleslaw
- £16.95 Baked Gamekeepers Pie Topped with Lincolnshire Poacher Mash - Roasted Carrots & Buttered Cabbage
- £16.95 Pan Fried Breast of Free Range Chicken with Cauliflower Cheese Fritter, Fondant Potato & Tenderstem
- £18.95 Haunch of Local Venison with Braised Shoulder of Venison, Leek & Potato Hash
- £17.95 Confit Gressingham Duck Legs with Garlic & Herb Mash, Roasted Shallots & Autumn Greens
- £17.95 Mixed Chicken Tandoori Grill with Pilau Rice, Naan Bread & Onion Bhajis - Mint Riata & Coriander Salad
- £18.95 Jamaican Style Mutton Curry with Coconut Rice & Tempura Rum & Muscavado Pineapple Ring
- £19.95 Pan Fried Calves Liver and Bacon with Creamy Mash, Honey Roast Carrots and Parsnips and Red Onion Gravy

## Fish

- £15.50 Battered Fillet of Local Cod with Homecut Chips & Garden Peas
- £18.95 Kung Po Crispy Monkfish & King Prawn Stir Fry with Cashew Nuts & Udon Noodles
- £18.95 Smoked Haddock with Local Cockle, Leek & Mussel Fricasee, Crispy Egg & Hollandaise Sauce
- £32.00 Pan Fried Sergeant Renowned 20-24oz Dover Sole Meurniere with Buttered New Potatoes & Fine Beans
- £19.95 Pan Fried Fillet of Wild Halibut with Cromer Crab Crushed Potatoes, Tenderstem Broccoli - Lobster & Prawn Beurre Blanc
- £17.95 Chargrilled Spiced Salmon Steak with Saag Aloo, Prawn Bhaji - Tomato Sambal Salad
- £17.95 Pan Fried Fillet of Hake with Seafood & Chorizo Paella - Crispy Calamari
- £19.95 Baked Cromer Crab Thermidor with Tenderstem Broccoli, Sea Salt Fries & Tempura King Prawns
- £18.95 Mixed Fish and Smoked Fish Pie topped with Dapple Mash and Garden Salad
- £23.95 Miso Marinated Black Cod with Wok Fried Greens, Special Fried Rice & Asian Salad - Crispy Fried Squid with Green Chilli & Lime
- £18.50 Fresh Wing of Local Skate Grilled with Lemon & Caper Butter or Battered with Homecut Chips & Garden Peas
- £19.95 Greek Style Roasted Whole Seabass, Sauteed Parmentier Potatoes, with Cherry Tomato, Olives, Fine Beans and a Feta Cheese Crumb

**Sharing Board** £32.00 Slow Cooked Lamb Shoulder with Garlic Mash, Herb Parmenier Potatoes & Cauliflower Cheese with Autumn Greens & Mint Gravy

**Super Food Salad** £13.00  
 add Chicken £4.00  
 add King Prawn £4.00  
 add Halloumi or Mozzarella £4.00

**Sides**  
 Autumn Greens £3.95 Cauliflower Cheese £4.50  
 Bread & Olives £4.95 House Salad £3.95

## Swannington Steaks & Burgers

- £26.95 10oz Swannington 28 day Aged Grass Fed Sirloin Steak with Grill Garnish & Chips
- £28.95 8oz Swannington 28 day Aged Grass Fed Fillet Steak with Grill Garnish & Chips
- £18.95 Cajun Spiced Flat Iron Steak with Classic Caesar Salad & Spiced Fries
- £21.95 Swannington Rump Steak with Truffle Butter, Blue Cheese Salad & Triple Cooked Chips
- £24.95 Skewered Swannington Beef Tenderloin Steak with Chilli & Garlic King Prawns, Ranch Salad & Black Pepper Fries
- £32.95 Fillet of Beef with Garlic King Prawn Butter, Triple Cooked Beef Fat Chips - Watercress & Cherry Tomato Salad
- £32.95 20oz Local 28day Aged Swannington Cote De Bouef with Triple Cooked Beef Fat Chips Classic Bernaise Sauce
- £15.95 Sergeants Classic Steak Burger with Maple Bacon, Emmantal Cheese and BBQ Sauce in a Toasted Seeded Brioche Bun
- £16.95 Local Venison Burger with Carmelised Onion, Watercress & Melting Camembert in Toasted Seeded Brioche Bun

## Vegetarian

- £14.95 Sweet Potato, Coconut & Chick Pea Curry with Pilau Rice, Onion Bhaji & Naan Bread (Vegan)
- £14.95 Creamy Chestnut Mushroom, Sage & Butternut Squash Pappardelle Pasta with Wild Garlic Pesto, Rocket and Sun Blushed Tomato Salad
- £14.95 Kung Po Crispy Vegetable Stir Fry with Chashews and Udon Noddles (vegan)
- £14.95 Crispy Halloumi Burger with Smokey Sweet Potato Hummus & Tzatziki in Toasted Brioche & Sweet Potato Fries

## Desserts

Warm Chocolate Brownie with homemade Fudge and Salted Caramel Ice Cream	£6.95
White Chocolate & Lime Cheesecake with Fresh Raspberry Sorbet	£6.95
Homemade Christmas pudding with Traditional Brandy Sauce (gf)	£6.95
Classic Creme Brulee with Blueberries & Honey Oat Biscuit (gf)	£6.95
Spanish Cinnamon Churros with Rum Hot Chocolate Sauce	£6.95
Pannatone Bread & Butter Pudding with Devon Clotted Cream	£6.95
Lemon & Mango Posset with Shortbread Biscuit	£6.95
Salted Caramel Tart with Hazelnut Praline and Raspberry & White Chocolate Ice Cream	£6.95
Selection of Fine Cheeses with Biscuits and Grapes	£7.95
Selection of Italian Ice creams/Sorbet	£6.95

## 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	£2.45
classic Italian coffee, short black with an intense aroma and after taste	
Double Espresso Macchiato	£2.55
a shot of espresso marked with a little frothed milk	
Café Americano	£2.60
espresso topped with hot water	
Cappuccino	£2.85
one third espresso, one third hot milk and one third frothed milk	
Caffé Latte	£2.75
a shot of espresso topped with hot milk	
Flavoured Latte	£2.95
a shot of flavoured syrup a shot of espresso, topped with hot milk	
Hot Chocolate	£2.85
Decaffeinated Coffee	£2.45
Filter Coffee	£2.45
English Tea & Fruit Teas	£2.45
Selection of Liqueur Coffees	from £4.90

## White wine

### For grazing and lighter style fish dishes

	175ml	250ml	Bottle
Vermentino/Colombard "Les Vignerons" France			£22.00
Pinot Grigio, "San Antonio" Italy  	£5.85	£8.20	£23.00
Vinho Verde, Casa de Vila Nova Portugal  			£25.00
Honu Sauvignon Blanc New Zealand  	£6.75	£9.50	£26.00
Picpoul de Pinet "Hen Pecked" France	£7.20	£10.00	£28.00

### For Asian inspired dishes



Chardonnay "Helmsman" Australia	£6.75	£9.50	£26.00
Riesling Spätlese, Abtei Himmerod Germany			£27.00
Altano Douro White Portugal			£28.00
Torres Pazo das Bruxas Albarino Spain			£29.00
Chablis, William Fevre France 	£11.00	£15.00	£39.00

### For richer, fuller flavoured dishes

Altano Douro White Portugal  	£7.50	£10.50	£29.00
Viognier North Coast, Cline Cellars USA  	£9.00	£11.00	£31.00
Malagouzia "Kalgoeri" Domaine Papagiannakos Greece  			£33.00
Silex Blanc Flint Vineyard England  			£35.00
Saint Véran, Domaine Jaffelin France  			£38.00

## Rosé wine

### For salads or a glass on its own

Pinot Grigio Rosé, "San Antonio" Italy  	£5.75	£7.90	£22.00
Blush Zinfandel "Hawkes Peak" USA	£6.25	£8.50	£24.00
Coteaux d'Aix-En-Provence Rosé, Domaine Valfont France	£7.20	£10.00	£28.00



Organic Vegetarian Vegan

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	£5.75	£7.90	£22.00
El Viajo de Valle Pinot Noir Chile  			£27.00
Gamay Noir "Jean" Domaine Loron France			£28.00
Fleurie "Les Dévots", Domaine Loron France  			£31.00
Valpolicella Classico, Tedeschi Lucchine Italy 	£10.00	£12.00	£33.00

### For our amazing burgers or Asia inspired meat dishes

Merlot "Caracara" Chile  	£6.25	£8.50	£24.00
Shiraz "Helmsman" Australia	£6.80	£9.50	£27.00
Barbera d'Asti Superiore Crocera Italy  			£29.00
Rioja Crianza, Cerro Anon Spain  			£31.00
Château La Patache, Pomerol France			£49.00

### For grilled, chargrilled and game meats



Primitivo "Borgo dei Trulli" Salento Italy  			£27.00
Cabernet Sauvignon Reserve, Domaine Crès Ricards France  	£7.50	£10.50	£29.00
Malbec Reserva Trueno, Los Horaldos Argentina 	£9.00	£11.00	£31.00
Castillo de Monseran Garnacha Spain			£33.00
Le Lion de Ciceron Corbieres Organic France 			£35.00

## Sparkling wine & Champagne

### Bubbles to go with your favourite dishes

	125ml	Bottle
Prosecco Spumanté "Borgo Alato" Italy  	£6.50	£29.00
Prosecco Spumanté "Sea Change" Italy  	£7.50	£31.00
Henriot Brut Souverain Champagne France  		£51.00
Taittinger Brut Reserve France  		£66.00
Laurent Perrier Cuvee Rosé France  		£86.00

## Dessert Wine

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