

Recruiting Sergeant

Starters and Lighter Eating

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

£8.95	Autumn Roasted Root Vegetable Soup with Parsnip Crisps & Warm Bread
£7.95	Mixed Bread and Spanish Olives
£5.95	Warm Sourgh Dough Bread with Butter
£12.95	Sticky Ginger & Garlic Pork Belly with Coriander & Cucumber Salad
£13.95	Chicken Liver Parfait with Toasted Brioche, Cornichons & Caramelised Onion Chutney
£13.95	Hoi Sin Duck Bao Buns with Cucumber & Spring Onion Salad
£13.95	Cromer Crab & Brown Shrimp Fish Cakes with Thermidor Sauce
£15.95	Mixed Seafood (Squid, King Prawn & Dover Sole) Tempura with Asian Dipping Sauce
£13.95	Atlantic Prawn Cocktail with Marie Rose Sauce, Baby Gem Lettuce & Buttered Brown Bread

½ Dozen Colchester Oysters served Natural with Lemon & Tabasco
or Tempura with Asian Dips
£17.95

£13.95	Crispy Goats Cheese & Beetroot Salad with Chicory, Watercress & Candied Walnuts
£15.95	Lamyai’s Thai Mixed Starter (Satay Chicken, Vegetable Spring Rolls, King Prawn Money Bags & Sesame Prawn Toast) with Dipping Sauces
£13.95	Garlic & Honey Baked Camembert with Baked Herb Dough Balls - Tomato & Chilli Chutney
£13.95	Japanese Panko Breaded King Prawns with Katsu Curry Sauce
£13.95	Pan Fried Wild Duck Breast with Potato Dauphinoise & Wild Mushrooms
£16.95	Seared Shetland King Scallops with Pork Belly & Chorizo Croquettes & White Bean Cassoulet
£12.95	Barbecued Cajun Chicken Wings Caesar Salad
13.95/18.95	Brancaster Mussels Classic Mariniere with Warm Crusty Bread

Meat

£20.95	Sergeants Notorious Steak & Kidney Pudding with Horseradish Suet Pastry with Creamy Mash & Garden Peas & Smoked Bacon Lardons
£26.95	Grilled Indian Masala Marinated Lamb Chops with Biryani Rice, Bombay Potatoes & Crispy Onion Bhajis
£25.95	Half Roasted Norfolk Duckling with Crispy Thyme Roasted Potatoes, Cauliflower Cheese, Honey Roasted Carrots and Autumn Greens - Apple Sauce
£22.95	Oven Roasted Wild Garlic Stuffed Chicken with Fine Beans, Chorizo Roasted Potatoes - Iberico & Manchego Cheese Croquettes
£28.95	Pan Roasted Rump of Lamb with Smoked Raclette Gratin Potatoes, Sticky Red Cabbage & Buttered Fine Beans - Rich Lamb Gravy
£23.95	Crispy Chilli Beef with Stir Fried Udon Noodles, Pak Choi & Crushed Peanuts
£24.95	Jamaican Style Mutton Curry with Coconut Rice, Crispy Plantain Chips - Caramelised Rum & Muscovado Pineapple
£24.95	Barbecue Whole Rack of Ribs with Crispy Fries & Homemade Coleslaw
£25.95	Swannington Honey, Mustard & Bourbon Glazed Pork Tomohawk with Smokey Bacon Fries, Boston Beans & Local Corn
£31.95	Pan Fried Fillet of Beef Medallions with Saute Potatoes, Spinach, Wild Muhsrooms & Pancetta - Rich Roquefort Sauce
£23.95	Char Sui Glazed Pork Belly with Special Fried Rice, Cantonese Fried Pork Balls & Wok Fried Greens
£26.95	Slow Cooked Beef Cheek Pancetta & Chestnut Mushroom Bourguignon with Creamy Garlic Gratin Potatoes & Seasonal Greens
£29.95	Thai Style Rump of Beef with Satay Sauce & Crispy King Prawns with Jasmine Rice & Thai Greens

Fish

£19.95	Battered Fillet of Cod or Plaice 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 Dauphinoise Potatoes, with Local Greens - King Prawn & Lobster Sauce
£23.95	Nduja King Prawn & Crab Pasta Linguine with Rocket Salad - Nduja Crab & Garlic Toast
£24.95	Roasted Fillet of Salmon with Crushed Baby Potatoes, with Truffle Mayonnaise & Roasted Mediterranean Vegetables
£26.95	Tandoori Roasted Fillet of Cod with Pilau Rice, Cumin Spiced Tenderstem & King Prawn Bhuna - Onion Bhaji
£26.95	Seared Loin of Tuna with Chow Mein Noodles, Pak Choi & Salt & Pepper Crispy Squid
£25.95	Pan Fried Fillet of Hake with Brancaster Mussels, Potato & Leeks in Light Cream Sauce
£24.95	Roasted Whole Local Plaice with Brown Shrimp Butter, Autumn Greens & Buttery Mash
£23.95	Mixed Fish & Smoked Fish Pie topped with Hot Roast Salmon & Mature Cheddar Cheese Mash
£26.95	Fresh Wing of Local Skate Grilled with Lemon & Caper Butter or Battered with Homecut Chips & Garden Peas
£28.95	Lamyai’s Monkfish Thai Green Curry with Crispy King Prawns, Jasmine Rice & King Prawn Moneybags
£31.95	Barbecued Mixed Fish Grill with Garlic King Prawn Butter & Herb Roasted New Potatoes

Sides	Grilled Halloumi & Hot Honey	£8.95	Truffle & Parmesan Fries	£5.95	Gratinated Creamy Garlic Potatoes	£5.95	Onion Rings	£5.95
	Garlic Mushrooms	£5.95	Cheesy Garlic Bread	£5.95	Roast Potatoes with Bone Marrow Gravy	£5.95	Cauliflower Cheese	£5.95

Swannington Steaks & Burgers

£31.95	10oz Swannington Sirloin Steak with Grilled Beef Tomato & Portabello Mushroom, Onion Rings & Homecut Chips
£32.95	10oz Swannington Ribeye Steak with Grilled Beef Tomato & Portabello Mushroom, Onion Rings & Homecut Chips
£25.95	Cajun Spiced Flat Iron Steak with Classic Caesar Salad & Spiced Fries
£28.95	Steak & Eggs - 10oz Swannington Rump Steak with Fried Free Range Eggs - Parmesan & Truffle Fries
£36.95	8oz Swannington 28 day Aged Fillet Steak with Chips, Portabello Mushroom & Watercress & Sun Dried Tomato Salad
£45.95	20oz Local 28 day Dry Aged Swannington Porterhouse Steak with Fresh Chimichurri, Piri Piri Fries & Ranch Salad
	Add - Garlic King Prawns £5.95 King Scallops £8.95 Peppered Sauce, Roquefort Sauce or Bernaise Sauce £3.95
£19.95	Lamb Burger with Tzatziki & Grilled Halloumi in Sundried Tomato Focaccia - Crispy Fries
£19.95	Sergeants Classic Wagyu Steak Burger with Maple Bacon, Emmental Cheese and BBQ Sauce in a Toasted Brioche Bun - Crispy Fries
£21.95	Wagyu Steak Burger with Korean Barbecued Beef Short Rib in Toasted Brioche - Chilli Salt & Pepper Fries
£19.95	Crispy Buttermilk Chicken Burger with Sriracha Mayo, Monteray Cheese & Crispy Bacon with Jalapeno Relish in Toasted Brioche Bun - Crispy Fries

Vegetarian

£18.95	Sweet Potato, Coconut & Chick Pea Curry with Pilau Rice, Onion Bhaji & Naan Bread
£18.95	Baked Gnocchi in a Rich Tomato & Herb Sauce with a Pecorino Crumb- Baby Leaf and Herb Salad- Ciabatta Garlic Toast
£18.95	Roasted Mediterranean Vegetables with Herb Roast Potatoes & Pan Fried Halloumi - Pesto Dressing
£18.95	Wild Mushroom, Parmesan & Truffle Pappardelle Pasta with Crispy Goats Cheese, Rocket Salad & Garlic Dough Balls
£18.95	Vegetarian Thai Style Pad Thai Noodles with Crispy Tofu & Crushed Peanuts
£18.95	Portabello Mushroom and Melting Camembert Cheese Burger with Truffle Mayonnaise, Rocket, Sundried Tomatoes, Crispy Fries and Coleslaw

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	15.95
Char Grilled Steak Ciabatta with Caramelised Onion, Rocket, Tomato and Truffle Mayonnaise	16.95
Local Goujons of Fish of the Day with Home Cut Chips and Tartar Sauce	13.95
Sergeants Club Sandwich with Salad and Coleslaw	13.95
Smoked Salmon Carbonara with Garlic Toast	16.95
Goats Cheese, Fresh Pesto and Mediterranean Roasted Vegetables Ciabatta with Salad and Coleslaw	13.95
Cromer Crab Rarebit on Toasted Sourdough	14.95
Crispy Salmon and Local Cod Fish Cake with Aylsham Greens with Soft Poached Egg and Hollandaise Sauce	14.95
Hand Carved Swannington Ham with Fried Hens Eggs and Chips	15.95

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	£5.10	£6.90	£9.70	£27.50
Picpoul de Pinet Sélection, Cave de l'Ormarine France	£6.00	£8.20	£11.50	£33.00
Sauvignon Blanc, Allan Scott Estate New Zealand	£6.50	£8.90	£12.50	£36.00
Bacchus Fumé, Flint Vineyard England				£36.00

Medium Weight White Wines

Chardonnay “Mr Goose Esq” Australia	£5.20	£7.05	£9.85	£28.00
Sauvignon Blanc/Vermentino “Côte Mas” France	£5.35	£7.25	£10.20	£29.00
Vouvray sec, Domaine Vieux Vauvert France	£5.85	£7.95	£11.20	£32.00

Full Bodied White Wines

Gardenia Blanco, Familia Torres Spain	£5.85	£7.95	£11.20	£32.00
Viognier, Château Burgozone Bulgaria	£6.20	£8.45	£11.85	£34.00
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	£4.85	£6.55	£9.20	£26.00
Blush Zinfandel “Hawkes Peak” USA	£4.95	£6.70	£9.35	£26.50
Côtes de Provence Rosé “Mimi”, Vins-Breban France	£7.20	£9.85	£13.85	£40.00

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



Sustainable wine

Wine List

Red wine

Lighter Style Red Wines

	125ml	175ml	250ml	Bottle
Le Serin Old Vine Carignan France				£26.50
Pinot Noir, Frunza Romania	£5.50	£7.50	£10.50	£30.00
Beaujolais Villages, Les Pivoines France				£32.00
Valpolicella Classico, Tedeschi Lucchine Italy				£36.00

Medium Bodied Red Wines

Merlot “Caracara” Chile	£5.10	£6.90	£9.70	£27.50
Shiraz “Mr Goose Esq” Australia	£5.50	£7.50	£10.50	£30.00
“Terra Boa” Old Wines, Bacalhoa Portugal				£31.50
Laztana Reserva Rioja DOCa, Bodega Olarra Spain	£6.20	£8.45	£11.85	£34.00

Full, Rich Red Wines

Cabernet Sauvignon, Ordinal, Côtes de Thau France				£32.00
Primitivo “Borgo dei Trulli” Salento Italy				£32.00
Malbec “Zapa” Estate Argentina	£6.35	£8.65	£12.20	£35.00
Château Corbin, Montagne St Emilion France				£55.00

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	£5.20	£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.