

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 with Chilli & Spring Onion Salad
£8.95	Honey, Rosemary & Garlic Baked Camembert with Warm Crusty Bread
£9.50	Chilli Salt & Pepper Fresh Squid with Kung Po Dipping Sauce
£9.95	Classic Atlantic 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
£8.95	Cromer Crab Rarebit on Toasted Sour Dough with Crispy Egg
£9.50	Pan Fried Breast of Local Teal with Caramelised Fig, Walnut & Watercress Salad - Orange & Vanilla Dressing
£11.50	Sauteed 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, Winter Greens & Creamy Mash
£18.50	Barbecue Whole Rack of Ribs with Crispy Fries & Homemade Coleslaw
£16.95	Pan Fried Hoveton Hall Pheasant Breasts with Rich Game Pie & Creamed Savoy Cabbage
£16.95	Pan Fried Breast of Free Range Chicken with Cauliflower Cheese Fritter, Fondant Potato & Tenderstem
£18.95	Pan fried Lamb Chops with Creamy Garlic Potatoes, Fine Beans & Pancetta - Rich Thyme Jus
£17.95	Confit Gressingham Duck Legs with Garlic & Herb Mash, Roasted Shallots & Winter Greens
£17.95	Mixed Chicken Tandoori Grill with Pilau Rice, Naan Bread & Onion Bhajis - Mint Riata & Coriander Salad
£18.95	Slow Cooked Beef Short Ribs Bourguignon with Horseradish Mash & Roasted Roots
£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	Crispy Breaded Monkfish Goujons with Cromer Crab Fondue & Sea Salt Fries
£18.95	Smoked Haddock with Crab Crushed Potatoes, Buttered Spinach & Crispy Egg - Hollandaise Sauce
£32.00	Pan Fried Sergeant Renowned 20-24oz Dover Sole Meurniere with Buttered New Potatoes & Fine Beans
£19.95	Fillet of Wild Halibut & Spinach Encroute with Saute Potatoes, Leeks & Brown Shrimps - Lemon Beurre Blanc
£17.95	Chargrilled Spiced Salmon Steak with Saag Aloo, Pakora King Prawns & Tomato Sambal Salad
£17.95	Pan Fried Fillet of Hake with Seafood & Chorizo Paella - Crispy Calamari
£21.95	Cromer Crab Mornay with Baked Coquille St Jacques & Tenderstem Broccoli
£17.95	Mixed Fish and Smoked Fish Pie topped with Dapple Mash and Garden Salad
£23.95	Miso Marinated Black Cod with Wok Fried Greens, Crispy Sesame Rice & Takoyaki Squid Balls
£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	Slow Cooked Lamb Shoulder with Garlic Mash, Herb Parmenier Potatoes & Cauliflower Cheese with Autumn Greens & Mint Gravy	£32.00
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Super Food Salad	add Chicken	£4.00
£13.00	add King Prawn	£4.00
	add Halloumi or Mozzarella	£4.00

Sides	Winter Greens	£3.95	Cauliflower Cheese	£4.50
	Bread & Olives	£4.95	Creamy Garlic Potatoes	£4.50

Swannington Steaks & Burgers

£26.95	10oz Swannington 28 day Aged Grass Fed Sirloin Steak with Grill Garnish & Chips	£24.95	Skewered Swannington Beef Tenderloin Steak with Chilli & Garlic King Prawns, Ranch Salad & Black Pepper Fries
£28.95	8oz Swannington 28 day Aged Grass Fed Fillet Steak with Grill Garnish & Chips	£32.95	Fillet of Beef with Garlic King Prawn Butter, Triple Cooked Chips - Watercress & Cherry Tomato Salad
£18.95	Cajun Spiced Flat Iron Steak with Classic Caesar Salad & Spiced Fries	£34.95	20oz Local 28day Aged Swannington Cote De Bouef with Triple Cooked Chips Classic Bernaise Sauce
£27.95	Swannington 10oz Ribeye Steak with Truffle Butter, Blue Cheese Salad & Triple Cooked Chips	£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)
£15.95	Roasted Vegetable, Spinach & Chestnut Encroute with Fondant Potato & Roasted Carrots & Wintergreens
£14.95	Kung Po Crispy Vegetable Stir Fry with Cashews 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
Tuscan Orange Cake with Mascarpone and Clementine Sorbet	£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 classic Italian coffee, short black with an intense aroma and after taste	£2.45
Double Espresso Macchiato a shot of espresso marked with a little frothed milk	£2.55
Café Americano espresso topped with hot water	£2.60
Cappuccino one third espresso, one third hot milk and one third frothed milk	£2.85
Caffé Latte a shot of espresso topped with hot milk	£2.75
Flavoured Latte a shot of flavoured syrup a shot of espresso, topped with hot milk	£2.95
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

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



125ml glasses are available on request.

Recruiting Sergeant

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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  	£9.00	£11.00	£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

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

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