

# Recruiting Sergeant

- £8.95 Classic French Onion Soup with Comte Cheese & Brioche Croute
- £7.95 Mixed Bread and Spanish Olives
- £5.95 Warm Sourdough Bread with Salted Butter
- £13.95 Shredded Hoi Sin Duck Bao Buns with Cucumber & Spring Onion Salad
- £14.95 Creamy Burrata on a Fresh Caprese Salad with Wild Garlic Pesto
- £13.95 Chicken Liver Parfait with Toasted Brioche, Cornichons & Caramelised Onion Chutney
- £14.95 Oven Roasted Lamb Ribs with Turkish Ezme Salad - Mint Yoghurt Dressing
- £15.95 Salt & Pepper Cornish Squid & King Prawns with Lime & Sweet Chilli Dip - Coriander Salad

## Starters and Lighter Eating

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

- £13.95 Atlantic Prawn Cocktail with Marie Rose Sauce, Baby Gem Lettuce & Buttered Brown Bread
- £14.95 Twice Baked Beechwood Smoked Cheese Souffle with Apple & Walnut Salad
- £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, Truffle & Honey Baked Camembert with Crusty Bread - Red Onion Marmalade
- £15.95 King Prawn, Smoked Salmon & Mixed Local Shellfish Plate with Lemon Aioli & Granary Bread
- £16.95 Fresh Dressed Cromer Crab with Jalapeno Salad, Guacamole & Crispy Tortillas
- £13.95 Sticky Korean Fried Chicken with Toasted Sesame & Spring Onions - Cucumber Kimchi Salad
- £16.95 Baked Shetland King Scallops on Half Shell with Spinach, Pancetta and Herb Crumb

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

## Meat

- £20.95 Sergeants Notorious Steak & Kidney Pudding with Horseradish Suet Pastry with Creamy Mash & Garden Peas & Smoked Bacon Lardons
- £26.95 Char Sui Breast of Duck Served with Egg Fried Rice & Crispy Spring Rolls - Soy Garlic & Ginger Tenderstem
- £21.95 Jamaican Style Mutton Curry with Toasted Coconut Rice, Charred Rum & Muscavado Pineapple & Crispy Plantain Crisps
- £22.95 Pan Fried Norfolk Chicken Breast with Fondant Potato, Tenderstem Broccoli & Cauliflower Cheese Croquette - Cream Sauce
- £28.95 Grilled Norfolk Lamb Chops With Pancetta & Spinach Sauteed Potatoes - Pistaccio Mint Salsa Verde
- £23.95 Crispy Chilli Beef with Stir Fried Udon Noodles, Pak Choi & Crushed Peanuts
- £25.95 Slow Cooked Beef Cheek, Chestnut Mushroom & Pancetta Bourguignon with Gratinated Wild Garlic Potatoes & Tenderstem Broccoli
- £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 & Corn
- £38.95 Fillet of Beef Au Poivre Spinach Au Gratin Gruyere Shoestring Fries & Crispy Shallots
- £24.95 Tandoori Marinated Breast of Chicken & Thigh with Spicy Masala Wings, Pilau Rice, Onion Bhaji & Garlic Naan
- £24.95 Shoulder of Lamb Shepherds Pie with Keens Vintage Mature Cheedar Cheese Mash & Seasonal Greens
- £29.95 Satay Rump of Beef with Lamyai's Thai Drunken Noodles, Sesame Greens & Crispy King Prawns

## Fish

- £20.95 Battered Fillet of Cod with Homecut Chips & Minted Mushy Peas & Homemade Tartare Sauce
- £29.95 Pan Fried Fillet of Halibut with Dauphinoise Potatoes, with Local Greens - King Prawn & Lobster Sauce
- £27.95 Salt & Pepper Crispy South Coast Squid & King Prawns with Chilli, Soy & Ginger - Chow Mein Noodles
- £24.95 Wild Garlic Crusted Fillet of Salmon with Saute Potatoes, Leeks & Fine Beans - Balsamic Roasted Cherry Tomatoes
- £28.95 Roasted Monkfish and Tiger Prawn Tikka Masala with Pilau Rice, Garlic Naan and Onion Bhaji
- £28.95 King Scallop & King Prawn Seafood Rigatone Pasta with Nduja Marinara Sauce & Cromer Crab Toast
- £27.95 Pan Fried Fillet of Hake with Crispy Bravas Potatoes & Octopus Pil Pil - Chorizo Aioli & Crispy King Prawns
- £29.95 Troncon of Wild Turbot with Brown Shrimp Bearnaise Sauce, Buttered Leeks & Twice Baked Cromer Crab Souffle
- £23.95 Mixed Fish & Smoked Fish Pie topped with Hot Roast Salmon & Mature Cheddar Cheese Mash
- £29.95 Pan Fried Fillet of Dover Sole Meurniere with Griddled Asparagus a Warm Cromer Crab & Potato Salad
- £28.95 Fresh Wing of Local Skate Grilled with Lemon & Caper Butter  
**or** Battered with Homecut Chips & Garden Peas
- £28.95 Lamyai's Thai Red King Prawn Curry with Jasmine Rice, King Prawn Moneybags and Sesame Prawn Toast
- £28.95 Seared Fresh Tuna Loin with Thai Papaya & Peanut Salad (Som Tum) Bang Bang King Prawns

## Sides

- |                                   |      |   |      |                              |      |                     |      |
|-----------------------------------|------|---|------|------------------------------|------|---------------------|------|
| Gratinated Creamy Garlic Potatoes | 5.95 | Rosemary & Sea Salt Triple Cooked Chips | 5.95 | Truffle & Parmesan Fries     | 5.95 | Onion Rings         | 5.95 |
| Garlic Mushrooms                  | 5.95 | Bravas Potatoes with Chorizo Aioli      | 5.95 | Grilled Halloumi & Hot Honey | 8.95 | Cheesy Garlic Bread | 5.95 |

## Swannington Steaks & Burgers

- £32.95 10oz Swannington Sirloin Steak with Grilled Beef Tomato & Portabello Mushroom, Onion Rings & Homecut Chips
- £34.95 10oz Swannington Ribeye Steak with Grilled Beef Tomato & Portabello Mushroom, Onion Rings & Homecut Chips
- £27.95 Cajun Spiced Flat Iron Steak with Classic Caesar Salad & Spiced Fries
- £29.95 Steak & Eggs - 10oz Swannington Rump Steak with Fried Free Range Eggs - Parmesan & Truffle Fries
- £38.95 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 Bone Marrow Butter, Caremlised Onions & Triple Cooked Chips  
**Add - Garlic King Prawns £5.95 King Scallops £8.95 Peppered Sauce, Roquefort Sauce or Bernaise Sauce £3.95**
- £19.95 Lamb Burger with Caramelised Onion & Melting Brie 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, Monterey 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 Pan Fried Gnocchi with Courgette, Tenderstem & Roasted Cherry Tomatoes - Herb Salad & Xuccini Fritti
- £18.95 Crispy Halloumi Saganaki with Hot Honey Dip, Mixed Greek Mezze & Charred Flat Bread
- £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
Classic BLT - Bacon, Lettuce and Tomato Baguette with Salad and Coleslaw	12.95
Smoked Salmon Carbonara with Garlic Toast	16.95
Goats Cheese, Fresh Pesto and Mediterranean Roasted Vegetables Ciabatta with Salad and Coleslaw	13.95
Sergeants Ruben in Sourdough Baguette served with Salad and Homemade Coleslaw	15.95
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

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.

# Wine List

## 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



## 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