



Starters/Lighter Eating/Sides

- £6.50 Garden Pea, Leek & Courgette Soup
- £11.50 Half Dozen Colchester Oysters with Shallot Vinaigrette
- £7.95 Buffalo Hot Chicken Wings with Blue Cheese Dip & Celery Sticks
- £7.95 Honey and Bourbon Sticky Ribs with Crispy Shallot Rings
- £8.50 Mongolian Lamb Bao Buns with Cucumber & Spring Onion Salad
- £8.95 Honey, Rosemary & Garlic Baked Camembert with Warm Crusty Bread
- £8.95 Freshly Caught Cromer Crab Cakes with Avocado Salad & Lemon Yoghurt Dressing
- £8.95 Fine Prawn Cocktail with Baby Gem Lettuce & Buttered Brown Bread
- £8.95/£15.95 Crispy Fried Chilli Beef with Edamame Bean Salad

- £8.95 Burriata Mozzarella with Sicilian Tomatoes, Pesto Dressing & Baby Basil Leaves
- £8.95/£15.95 Tempura King Prawns with Salt & Pepper Squid with Edamame Bean Salad & Dipping Sauce
- £11.95 Cromer Crab & King Prawn Tacos with Lime & Avocado
- £7.95 Smoked Chicken, Pistachio & Herb Terrine with Beetroot Remoulade & Toasted Sour Dough
- £10.95 Fresh Octopus with Chorizo, Warm Potato Salad and Romesco Sauce
- £10.95 Basque Style Prawn & Chorizo Pil Pil with Toasted Sour Dough
- £11.50 Seared Scottish King Scallops with Pea Puree, Beer & Treacle Smoked Bacon & Lemon Beurre Blanc

Meat

- £17.95 Char Sui Glazed Iberico Pork Loin Chop with Cantonese Pork Balls, Fried Greens & Chow Mein Noodles
- £14.95 Sergeants Notorious Steak & Kidney Pudding with Horseradish Suet Pastry, Spring Greens & Creamy Mash
- £16.95 Barbecue Whole Rack of Ribs with Crispy Fries & Homemade Coleslaw
- £16.95 Rosemary Marinated Lamb Steak with Lyonnaise Potatoes, Scallion and Tenderstem Fresh Mint & Pistachio Salsa Verde
- £15.95 Pan Fried Breast of Free Range Chicken with Anya Potatoes, Local Kale & Girolle Mushrooms - Grain Mustard Sauce
- £15.95 Slow Cooked Beef Brisket Ragout with Pappardelle Pasta- Rocket & Sunblushed Tomato Salad
- £16.95 Confit Gressingham Duck Legs with Triple Cooked Chips & Classic Waldorf Salad
- £15.95 Jerk Marinated Whole Boneless Spatchcock Chicken with Charred Corn, Reggie Slaw and French Fries
- £18.95 Jamaican Style Mutton Curry with Coconut Rice & Glazed Rum & Muscavado Pineapple

Fish

- £14.95 Battered Fillet of Local Cod with Homecut Chips & Garden Peas
- £16.95 Coconut Monkfish & King Prawn Curry with Pilau Rice and Tenderstem with Toasted Almonds
- £26.95 Pan Fried Sergeant Renowned 20-24oz Dover Sole Meurniere with Buttered New Potatoes & Local Samphire
- £18.95 Pan Fried Fillet of Wild Halibut with Cromer Crab & Crushed Potatoes, Tenderstem Broccoli - Lobster & Prawn Beurre Blanc
- £19.95 Half Local Lobster & King Prawn Thermidor with Buttered Samphire & Sea Salt Fries
- £15.95 Herb Crusted Fillet of Salmon with a Warm Heritage Tomato Nicoise Salad with Crispy Egg & Ortiz Anchovies
- £16.95 Local Cod, Scallop & King Prawn Fish Pie Topped with Gratinated Hot Roast Salmon Champ Mash
- £19.95 Miso Marinated Black Cod with Wok Fried Greens, Special Fried Rice & Asian Salad - Crispy Fried Squid with Green Chilli & Lime
- £17.95 Fresh Wing of Local Skate Grilled with Lemon & Caper Butter or Battered with Homecut Chips & Garden Peas
- £17.95 Roasted Whole Sea Bass with Sauteed Parmentier Potatoes & Samphire - Shaved Fennel & Orange Salad
- £17.95 Satay Stir Fried South Coast Squid with Coconut Rice & Crispy King Prawns

Sharing Board £30.00
Slow Cooked Spring Lamb Shoulder with Greek Salad, Red Pepper Houmous & Cumin Potatoes - Mint Yoghurt & Pita Breads

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

Sharing Board £30.00
Whole Roast Chinese Duck with Chow Mein Noodles, Bao Buns & Pancakes - Hoi Sin, Cucumber & Spring Onion Salad

Swannington Steaks & Burgers

- £23.95 10oz Swannington 28 day Aged Grass Fed Sirloin Steak with Grill Garnish & Chips
- £24.95 8oz Swannington 28 day Aged Grass Fed Fillet Steak with Grill Garnish & Chips
- £17.95 Cajun Spiced Flat Iron Steak with Classic Caesar Salad & Spiced Fries
- £22.95 Rump of Swannington Beef Weeping Tiger with Special Fried Rice, Wok Fried Greens & Chilli Salt King Prawns

- £19.95 Skewered Swannington Beef Tenderloin Steak with Chimichurri, Ranch Salad & Black Pepper Fries
- £29.95 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
- £14.95 Sergeants Classic Steak Burger with Maple Bacon, Emmantal Cheese and BBQ Sauce in a Toasted Seeded Brioche Bun
- £15.95 Sergeants Asian Steak Burger with Char Sui Pork Belly & Kimchi

Vegetarian

- £14.95 Sweet Potato, Coconut & Chick Pea Curry with Pilau Rice, Onion Bhaji & Naan Bread
- £14.95 Creamy Chestnut Mushroom and Girolle Pappardelle Pasta with Wild Garlic Pesto, Rocket and Sun Blushed Tomato Salad
- £13.95 Warm Goats Cheese, Balsamic Roasted Cherry Tomatoes, Spinach and Fresh Herb Tart with New Potatoes and Watercress Salad
- £14.95 Crispy Halloumi Burger with Smokey Sweet Potato Hummus & Tzatziki in Toasted Brioche & Sweet Potato Fries

FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Please ask a member of staff if you require assistance.

Desserts

Classic Italian Tiramisu	£6.95
Classic Crème Brûlée with Ginger Biscuits	£6.95
Warm Chocolate Brownie with homemade Fudge and Salted Caramel Ice Cream	£6.95
Apple and Blackberry Crumble with Cornish Clotted Cream	£6.95
Tuscan Orange Cake with Blood Orange Puree and Vanilla Mascarpone	£6.95
Chocolate Profiteroles with Hot Butterscotch Sauce	£6.95
Selection of Fine Cheeses with Biscuits and Grapes	£7.95
Selection of Italian Ice creams/Sorbet	£5.95
White Chocolate & Lime Cheesecake with Fresh Raspberry Sorbet	£6.95

Children's Menu



Fresh Fillet of Cod and Chips with Peas	£6.00
Pasta Bolognese	£6.00
6" Oven Baked Margarita Pizza	£6.00
Swannington Sausage and Mash with Carrots	£6.00
Chicken Nuggets with Chips and Baked Beans	£6.00
Penne Pasta with Red Pesto	£6.00
Cheese Burger with French Fries	£6.00
Hot Dog with French Fries	£6.00

Speciality Coffee & Tea Menu


Double Espresso	£2.20
classic Italian coffee, short black with an intense aroma and after taste	
Double Espresso Macchiato	£2.30
a shot of espresso marked with a little frothed milk	
Café Americano	£2.35
espresso topped with hot water	
Cappuccino	£2.60
one third espresso, one third hot milk and one third frothed milk	
Caffé Latte	£2.50
a shot of espresso topped with hot milk	
Flavoured Latte	£2.70
a shot of flavoured syrup a shot of espresso, topped with hot milk	
Hot Chocolate	£2.85
Decaffeinated Coffee	£2.10
Filter Coffee	£2.20
English Tea & Fruit Teas	£2.20
Selection of Liqueur Coffees	from £4.90

White wine

For grazing and lighter style fish dishes

	175ml	250ml	Bottle
Vermentino/Colombard "Les Vignerons" France			£21.00
Pinot Grigio, "San Antonio" Italy  	£5.65	£7.85	£22.00
Vinho Verde, Casa de Vila Nova Portugal  	£6.35	£8.85	£24.00
Sauvignon Blanc, "The Fellowship" New Zealand  	£6.55	£9.20	£26.00
Picpoul de Pinet "Hen Pecked" France	£6.80	£9.50	£27.00

For Asian inspired dishes





Chardonnay "Helmsman" Australia	£6.35	£8.85	£25.00
Riesling Spätlese, Abtei Himmerod Germany			£26.00
Altano Douro White Portugal			£28.00
Torres Pazo das Bruxas Albarino Spain			£28.00
Chablis, William Fevre France 	£9.35	£13.20	£38.00

For richer, fuller flavoured dishes

Viognier North Coast, Cline Cellars USA  	£7.50	£10.50	£30.00
Malagouzia "Kalgoeri" Domaine Papagiannakos Greece  			£32.00
Silex Blanc Flint Vineyard England  			£34.00
Rully Blanc, Domaine Jaffelin France  			£40.00

Rosé wine

For salads or a glass on its own

Pinot Grigio Rosé, "San Antonio" Italy  	£5.65	£7.85	£22.00
Blush Zinfandel "Hawkes Peak" USA	£6.10	£8.50	£24.00
Antica Murrina "Premo" Vino Rosato Italy  			£26.00
Coteaux d'Aix-En-Provence Rosé, Domaine Valfont France	£7.05	£9.85	£28.00



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	£5.40	£7.50	£21.00
Garnacha "Monte Oton" Spain 			£23.00
El Viajo de Valle Pinot Noir Chile  			£26.00
Fleurie "Les Saproletes", Domaine Loron France  			£30.00
Valpolicella Classico, Tedeschi Lucchine Italy 	£7.95	£11.20	£32.00

For our amazing burgers or Asia inspired meat dishes









Merlot "Caracara" Chile  	£5.85	£8.20	£23.00
Shiraz "Helmsman" Australia	£6.55	£9.20	£26.00
Barbera d'Asti Superiore Crocera Italy  			£28.00
Château La Patache, Pomerol France			£48.00

For grilled and barbecued meats



Primitivo "Borgo dei Trulli" Salento Italy  			£26.00
Malbec Reserva Trueno, Los HoralDOS Argentina 	£7.50	£10.50	£30.00
Castillo de Monseran Garnacha Spain			£32.00
Le Lion de Ciceron Corbieres Organic France 			£34.00
Cabernet Sauvignon, Charles Wetmore, Wente Vineyards USA  			£45.00

Sparkling wine & Champagne

Bubbles to go with your favourite dishes

	125ml	Bottle
Prosecco Spumanté "Borgo Alato" Italy  	£6.50	£28.00
Prosecco Spumanté "Sea Change" Italy  	£7.50	£30.00
Henriot Brut Souverain Champagne France  		£50.00
Veuve Clicquot, Yellow Label Brut France		£65.00
Laurent Perrier Cuvee Rosé France  		£85.00

Dessert Wine

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