

## Starters

|       |  |       |  |       |   |
|-------|--|-------|--|-------|---|
| £6.95 | SOUP – Thai Style Butternut Squash & Coconut Soup  | £7.95 | Coconut King Prawns with Coriander Salad, Coconut & Sweet Chilli Dipping Sauce | £6.95 | Honey Baked Camembert with caramelised onion marmalade & toasted ciabatta |
| £7.50 | Crispy Goats Bon Bons with Walnut and Fig Salad  | £7.50 | Classic Atlantic Prawn Cocktail with granary bread                             | £7.25 | Crispy Calamari with Chorizo Aioli and Wild Rocket Salad                  |
| £9.50 | Pan Fried Scallops with Swannington Belly of Pork with apple puree & pea shoot & apple salad | £7.95 | Crispy Chilli Beef with coriander & peanut salad                               | £6.95 | Smooth Chicken Liver Parfait with Balsamic Onion Relish & Toasted Brioche |

## Starter - Specials

|       |  |                |  |       |   |
|-------|--|----------------|--|-------|---|
| £7.75 | <i>Salt Beef Hash Cake with Crispy Egg and English Mustard Hollandaise</i> | £6.95 / £12.95 | <i>New season North Norfolk Mussels with Warm Bread</i>                  | £7.95 | <i>Cromer Crab and gruyere Cheese Fish Cake with Caper and Dill Crème Fraiche</i> |
| £7.25 | <i>Crispy Duck Spring Roll with Hoisin Dressing and Asian Salad</i>        | £6.95          | <i>Crispy Beer and Lime Marinated Whitebait with Devilled Mayonnaise</i> | £8.50 | <i>BBQ Crevettes with Roasted Garlic Mayonnaise</i>                               |

## Market Fish

|        |   |        |   |        |   |
|--------|---|--------|---|--------|---|
| £16.95 | Baked Monkfish, Scallop & King Prawn with Pancetta topped with Basil & Parmesan Mash                      | £14.95 | Smoked Haddock and Poached Free Range Eggs with creamy mash with spinach, poached egg & chive cream | £15.95 | Grilled Whole Plaice with Tartar Butter, Parsley New Potatoes & Crispy Cod Cheeks |
| £15.95 | Herb Crusted Salmon Fillet with Gremolata Sautéed Potatoes, Mediterranean Vegetables, Parsley Vinaigrette | £16.95 | Seared Sesame Swordfish Loin with Tempura Soft Shell Crab and a soy & ginger dressing               | £24.95 | Pan fried 20-24oz Dover Sole Meurniere with Minted New Potatoes & Green Beans     |
| £16.95 | Wing of Norfolk Skate with sauteed potatoes, lemon & caper butter or battered with home cut chips         | £13.95 | Beer Battered Fillet of Longshore Cod with home cut chips & garden peas                             | £14.95 | Beer Battered King Prawn Scampi with Sergeants Tartar Sauce and Sea Salt Fries    |

## Market Fish - Specials

|        |   |        |  |        |  |
|--------|---|--------|--|--------|--|
| £16.95 | <i>Steamed Lemon Sole Fillets, Parmentier Potatoes, Shiitake Mushrooms, Spinach &amp; Steamed Local Mussels</i> | £16.95 | <i>Grilled Sea Bass Fillet with Coriander Rice, Pak Choi, Coconut King Prawns and Sweet Chilli Coconut Sauce</i> | £16.95 | <i>Pan Roasted Halibut Fillet with Sea Food bouillabaisse &amp; Red Pepper Rouille</i> |
| £15.95 | <i>Roast Hake Fillet with Potatas Bravas, Chorizo, Fine Beans &amp; Crispy Octopus</i>                          | £16.95 | <i>Classic Sergeants Smoked and Unsmoked Fish Pie with Mature Cheddar and Herb Mash</i>                          | £17.95 | <i>Pan Fried John Dory Fillet with Shellfish Risotto &amp; Sugar Snap Peas</i>         |

## Meat

|        |  |        |   |        |  |
|--------|--|--------|---|--------|--|
| £14.95 | Braised Shank of Lamb sauteed cabbage with bacon, Button Onions, creamy mash & a rich sauce                      | £14.95 | BBQ glazed Rack of Pork Ribs with fries & coleslaw  | £14.95 | Seared Calves Liver with creamy mash, Crispy Pancetta and Caramelized Onion Gravy                          |
| £15.95 | Cajun Spiced Flat Iron Steak with caesar salad & spiced fries  | £13.95 | Steamed Steak & Kidney Pudding with seasonal vegetables   | £13.95 | Sergeant's 8oz Steak Burger with streaky bacon & cheese in a toasted bun, home cut chips, salad & coleslaw |
| £15.95 | Swannington Fillet of Pork wrapped in Parma ham with pork belly croquettes, fondant potato & grain mustard sauce | £14.95 | Breast of Chicken Wrapped in Parma Ham, Stuffed with Mozzarella & Chive with Thyme Roasted New Potatoes, Fine Beans & Provencal | £14.95 | Grilled Gammon Steak, Triple Cooked Chips, Fried Eggs and Grill Garnish & English Mustard Hollandaise      |

## Meat - Specials

|        |  |        |   |        |  |
|--------|--|--------|---|--------|--|
| £26.95 | <i>Seared Fillet of Beef Thyme Fondant Potato, Baby Carrots, Braised Red Cabbage and Horseradish Jus</i>                             | £16.95 | <i>Slow Braised Local Venison Haunch Bourguignon with Dauphinoise Potatoes, Glazed Carrots, Crispy Parma Ham &amp; Tender Stem Broccoli</i> | £14.95 | <i>Char grilled Pork Tomahawk with bacon jam, Gorgonzola, Waldorf salad and sweet potato fries</i> |
| £17.95 | <i>Thai Style Weeping Tiger Beef Feather blade with Special Fried Rice, sesame seed Tender Stem Broccoli Salt &amp; Pepper Squid</i> | £16.95 | <i>Grilled English Lamb chops with Tartiflette Potatoes, ratatouille, Minted Sauce</i>  | £16.95 | <i>Soy Sin Marinated Duck Breast and Udon Noodle Stir Fry</i>                                      |

## From the Chargrill - aged Local Beef from Swannington Farm to Fork

All steaks are served with a choice of potato, roasted tomatoes, sauteed mushrooms & onion rings

|        |                               |        |                  |        |  |       |                               |   |        |  |
|--------|-------------------------------|--------|------------------|--------|--|-------|-------------------------------|---|--------|--|
| £21.95 | Prime Sirloin or Ribeye Steak | £24.95 | Large Rump Steak | £28.95 | 30 day Dry Aged Aberdeen Angus T-Bone Steak with Triple Cooked Chips Slow Roast Tomato and Grill Garnish | £2.95 | Peppercorn or Roquefort Sauce | Add Sautéed Garlic Crevette's to your Steak for £4.95 | £45.00 | Large Cote De Bouef Beef (to share) Match Stick Fries, Grill Garnish & Béarnaise Sauce |
| £24.95 | Prime Fillet Steak            | £15.95 | Rump Steak       |        |  |       |                               |   |        |  |

## Vegetarian

|        |   |
|--------|---|
| £13.95 | Courgette, Pea and Tender Stem Tagliatelle with Herb Crème Fraiche and Rocket Salad |
| £13.95 | Panko Vegetables with Katsu Curry Sauce and Coriander Rice                          |

## Vegetarian - Specials

|        |   |
|--------|---|
| £13.95 | <i>Crispy halloumi Burger with Portabello mushroom, caramelised red onions in toasted brioche, coleslaw &amp; fries</i> |
| £13.95 | <i>Twice Baked Goats Cheese &amp; Sun Dried Tomato Soufflé with Mixed Garden Leaf Salad</i>                             |

## Sides

|       |                      |       |                           |
|-------|----------------------|-------|---------------------------|
| £2.50 | French Fries         | £3.50 | Fine Beans and Pancetta   |
| £3.50 | Sweet Potato Fries   | £2.50 | Mixed Seasonal Vegetables |
| £3.50 | Triple Cooked Chips  | £2.50 | Mixed Salad               |
| £3.50 | Tender Stem Broccoli | £4.50 | Greek Salad               |



# Colchester Inns

## Recruiting Sergeant

Tel: 01603 737077  
Norwich Road, Horstead,  
Norfolk. NR12 7EE  
admin@recruitingsergeant.co.uk  
www.recruitingsergeant.co.uk

## The Black Boys

Tel: 01263 732122  
The Black Boys Hotel & Restaurant,  
Aylsham, Norfolk. NR11 6EH  
admin@blackboyshotel.co.uk  
www.blackboyshotel.co.uk

## The Bucks Arms

Tel: 01263 732133  
The Buckinghamshire Arms,  
Blickling, Aylsham, NR11 6NF  
contact@bucksarms.co.uk  
www.bucksarms.co.uk

## CHAMPAGNE & SPARKLING WINES

|   | Bottle |
|---|--------|
| <b>Cava "M" Brut, Marques de Lares SPAIN</b><br><i>CRISP – Fruity – Grapefruit</i>                        | £27.00 |
| <b>Prosecco Spumante ITALY</b><br><i>Fresh and bright – ripe apple – white peaches- vivifying sparkle</i> | £27.00 |
| <b>Veuve Clicquot "Yellow Label" Brut FRANCE</b><br><i>Dry – Biscuity – Citrus</i>                        | £55.00 |
| <b>Laurent Perrier Rosé FRANCE</b><br><i>Red Berry – Soft – Delicate</i>                                  | £65.00 |
| <b>Adnams Champagne FRANCE</b><br><i>Yeasty Aroma - Stylish Elegance</i>                                  | £37.50 |

## ROSE WINES

|  | 125ml | 175ml | 250ml | Bottle |
|--|-------|-------|-------|--------|
| <b>Zinfandel Blush</b><br><b>Route 66 USA</b><br><i>Strawberry – Watermelon – Candyfloss</i> | £3.75 | £4.75 | £6.50 | £17.00 |
| <b>Provence Rosé</b><br><b>Elégance FRANCE</b><br><i>Delicate – Red Currant – Citrus</i>     | £4.25 | £6.00 | £8.00 | £25.00 |

## DESSERT WINES

|   | 75ml  | Bottle |
|---|-------|--------|
| <b>Monbazillac Ancienne Cure (375ml)</b><br><b>FRANCE</b><br><i>Marzipan – Caramel – Citrus</i>         | £3.00 | £20.00 |
| <b>Malamado Fortified Malbec (750ml)</b><br><b>ARGENTINA</b><br><i>Dark Chocolate - Coffee – Prunes</i> | £3.00 | £25.00 |

# Wine List

## WHITE WINES

|  | 125ml | 175ml | 250ml | Bottle |
|--|-------|-------|-------|--------|
| <b>Touraine Sauvignon,</b><br><b>Domaine Cartier FRANCE</b><br><i>Mineral – Citrus – Crisp</i>             |       |       |       | £29.00 |
| <b>Piquepoul, Henri de Richemer FRANCE</b><br><i>Crisp – Lemony – Refreshing</i>                           |       |       |       | £22.00 |
| <b>Sauvignon Blanc,</b><br><b>Poetas CHILE</b><br><i>Crisp – Grapefruit – Refreshing</i>                   | £3.95 | £4.95 | £6.70 | £17.00 |
| <b>Amanti Pinot Grigio,</b><br><b>ITALY</b><br><i>Crisp - Refreshing - Unoaked</i>                         | £3.75 | £4.75 | £6.50 | £18.00 |
| <b>Trebbiano D’Abruzzo, Frentana ITALY</b><br><i>Dry – Aromatic – Honeysuckle</i>                          |       |       |       | £23.00 |
| <b>Sauvignon Blanc,</b><br><b>Honu NEW ZEALAND</b><br><i>Dry - Tropical Fruit – Gooseberry</i>             | £4.25 | £6.00 | £8.00 | £24.00 |
| <b>Chenin Blanc,</b><br><b>Diamond Bay SOUTH AFRICA</b><br><i>Fresh – Fruity – Guava</i>                   |       |       |       | £19.00 |
| <b>Chablis A.C.,</b><br><b>Domaine Gros FRANCE</b><br><i>Fresh – Lemon - Flint</i>                         |       |       |       | £32.00 |
| <b>Viognier,</b><br><b>Cave de Thau FRANCE</b><br><i>Rich – Floral – Creamy</i>                            | £4.00 | £5.50 | £7.50 | £23.00 |
| <b>Chardonnay Unoaked,</b><br><b>Yallumba organic AUSTRALIA</b><br><i>Melon – Peach - Ripe Stone Fruit</i> |       |       |       | £26.00 |
| <b>Gavi, Le Marne organic ITALY</b><br><i>Lively – Steely – Smoky</i>                                      |       |       |       | £28.00 |
| <b>Limney "Horsmonden"</b><br><b>White organic ENGLAND</b><br><i>Soft – Aromatic – Fruit Driven</i>        |       |       |       | £30.00 |

## RED WINES

|  | 125ml | 175ml | 250ml | Bottle |
|--|-------|-------|-------|--------|
| <b>Pinot Noir,</b><br><b>Calusari ROMANIA</b><br><i>Soft – Juicy – Raspberry</i>                             | £4.00 | £5.00 | £7.00 | £22.00 |
| <b>Merlot, Poetas CHILE</b><br><i>Smooth – Plum – Toast</i>  | £3.75 | £4.75 | £6.50 | £16.00 |
| <b>Château La Rose Belair (Merlot Cabernet) FRANCE</b><br><i>Blackcurrant - Black Pepper – Tobacco</i>       |       |       |       | £26.00 |
| <b>Negroamaro, La Casada ITALY</b><br><i>Soft – Round – Peppery</i>  |       |       |       | £24.50 |
| <b>Rioja Tempranillo,</b><br><b>Manzanos SPAIN</b><br><i>Red Berry – Spice – Cherry</i>                      | £4.25 | £5.95 | £8.00 | £24.00 |
| <b>Malbec,</b><br><b>Santuario ARGENTINA</b><br><i>Full – Plum - Black Pepper</i>                            | £4.25 | £5.95 | £8.00 | £24.00 |
| <b>Shiraz Cabernet,</b><br><b>One Chain AUSTRALIA</b><br><i>Liquorice - Berry Fruit – Oak</i>                | £3.95 | £4.95 | £7.00 | £21.00 |
| <b>Shiraz, Dry River AUSTRALIA</b><br><i>Blueberry – Tobacco – Spice</i>                                     |       |       |       | £20.00 |
| <b>Appassimento,</b><br><b>Ca’Vittoria ITALY</b><br><i>Fruity – Smooth – Smoke</i>                           |       |       |       | £25.00 |
| <b>Coto de Imaz, Rioja Reserva SPAIN</b><br><i>Cherry – Leather – Spice</i>                                  |       |       |       | £28.00 |
| <b>Châteauneuf du Pape,</b><br><b>Cuvée des Sommeliers FRANCE</b><br><i>Black Olive – Spice – Blackberry</i> |       |       |       | £40.00 |
| <b>Pinot Noir, Diamond Fields organic ENGLAND</b><br><i>Smooth – Ripe – Cherry</i>                           |       |       |       | £35.00 |