

Starters

£6.95	Slow Roast Tomato, Red Pepper and Harissa Soup with Cheese Straw	£7.95	Coconut King Prawns with Coriander Salad, Coconut & Sweet Chilli Dipping Sauce	£7.95	Crispy Chilli Beef with Coriander & Peanut Salad
£7.50	Slow Cooked Spicy Barbecued Beef Short Rib with Jalapeno Coleslaw & Crispy Shallot Rings	£7.50	Classic Prawn Cocktail with Granary Bread	£7.25	Crispy Beer and Lime Marinated Whitebait with Devilled Mayonnaise
£9.50	Pan Fried Scallops with Swannington Belly of Pork with Apple Salad	£6.95	Honey Baked Camembert with Caramelised Onion Marmalade & Toasted Ciabatta	£6.95	Smooth Chicken Liver Parfait with Balsamic Onion Relish & Toasted Brioche
				£3.00	Mixed Bread & Olives (enough for two)
<i>Starter - Specials</i>					
£7.50	<i>Pan Fried South Coast Squid with Chorizo & Spring Onions - Crispy Rings</i>	£6.95	<i>New Season North Norfolk Mussels with Warm Bread</i>	£7.25	<i>Seared Lamb Fillet with Celeriac Rosti, Pickled Beetroot and Mint Sauce</i>
£6.95	<i>Crispy Goats Cheese Bon Bons with Walnut and Honey Fig Salad</i>	£6.95	<i>Pan Roast Breast of Pheasant with Root Veg, Carrot Puree & Game Jus</i>	£7.25	<i>Cromer Crab Cake with Creamed Leeks & Shaved Pickled Fennel</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 Egg with Creamy Mash with Spinach, Poached Egg & Chive Cream Sauce	£15.95	Whole Grilled North Sea Plaice with Crispy Cod Cheeks & Sauté Potatoes
£15.95	Herb Crusted Salmon Fillet with Gremolata Sautéed Potatoes, Mediterranean Vegetables, Parsley Vinaigrette	£14.95	Classic Mussel Marinere with Hand Cut Chips and Garlic Aioli	£24.95	Pan fried 20-24oz Dover Sole Meunier with Minted New Potatoes & Green Beans
£16.95	Wing of Norfolk Skate with Sautéed 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 Hand Cut Chips
<i>Market Fish - Specials</i>					
£15.95	<i>Lemon & Herb Breaded Sole Fillet Stuffed with Prawn Mornay - Pea ala Francaise & Pancetta</i>	£15.95	<i>Roasted Fillet of Hake with a Gratinated Crab Crust, Tender Stem Broccoli and Champ Mash</i>	£16.95	<i>Roasted Halibut Fillet with Parmentier Potatoes, Shiitake Mushrooms, Spinach & Sautéed Queen Scallops</i>
£16.95	<i>Grilled Wild Sea Bass Fillet, Oriental Vegetables, Thai Lobster and King Prawn Sauce</i>	£16.95	<i>Baked Line Caught Turbot Fillet with Chorizo, Scottish Razor Clams, Sugar Snap Peas and New Potatoes</i>	£21.95	<i>BBQ Crevettes with Cracked Crab Claws, Sea Salt Fries & Smoked Garlic Aioli</i>

Meat

£14.95	Braised Shank of Lamb sautéed Cabbage with Bacon, Button Onions, Creamy Mash & 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 Classic 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 with Thyme Sautéed Potatoes, Fine Beans Provençal	£14.95	Grilled Gammon Steak with Free Range Eggs and Grill Garnish
<i>Meat - Specials</i>					
£17.95	<i>Thai Style Weeping Tiger Beef Feather blade with Special Fried Rice, Sesame Tender stem Broccoli Salt & Pepper Squid</i>	£17.95	<i>Teriyaki Beef Fillet Stir-fry with Chinese Vegetables and Udon Noodles</i>	£15.95	<i>Braised Haunch of local Venison Bourguignon with Fine Beans, Crispy Serrano Ham & Dauphinoise Potatoes</i>
£15.95	<i>Pan Fried Local Pheasant Breasts with Chestnut Mushroom & Pancetta Stroganoff Sauce, Tender stem & Shoestring Fries</i>	£15.95	<i>Grilled Marinated Spicy Lamb Chops with Butternut Squash and Chick Pea Curry with Mushroom Rice, Onion Bhaji</i>	£15.95	<i>Pan Fried Breast of Gressingham Duck With Confit Leg, Roast Root Veg, Braised Red Cabbage, Bramley Apple & Potato Rosti</i>

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

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

£21.95	Prime Sirloin or Ribeye Steak	£24.95	Large Rump Steak	£19.95	Welfare Reared Veal Chop with Roasted Cherry Tomatoes, Thyme & Caramelized Onion Butter, Parmesan Fries	£35.95	Chargrilled 28 Day Aged Beef Tomahawk with Triple Cooked Chips & Grill Garnish	Peppercorn or Roquefort Sauce £2.95 Add Sautéed Garlic Crevette's to your Steak for £4.95
£24.95	Prime Fillet Steak	£15.95	Rump Steak					

Vegetarian

£13.95	Butternut Squash, Puy Lentil & Sage Lasagne with Garlic Toasted Focaccia & Rocket Salad
£13.95	Crispy Halloumi Burger with Portobello Mushroom, Caramelised Red Onions in Toasted Brioche, Coleslaw & Fries

Vegetarian - Specials

£13.95	<i>Butternut Squash and Chick Pea Curry with Mushroom Rice, Onion Bhaji & Cucumber Riata</i>
£13.95	<i>Twice Baked Cauliflower Cheese Soufflé with Buttered Leeks</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
Cava "M" Brut, Marques de Lares SPAIN <i>CRISP – Fruity – Grapefruit</i>	£27.00
Prosecco Spumante ITALY <i>Fresh and bright – ripe apple – white peaches- vivifying sparkle</i>	£27.00
Veuve Clicquot "Yellow Label" Brut FRANCE <i>Dry – Biscuity – Citrus</i>	£55.00
Laurent Perrier Rosé FRANCE <i>Red Berry – Soft – Delicate</i>	£65.00
Adnams Champagne FRANCE <i>Yeasty Aroma - Stylish Elegance</i>	£37.50

ROSE WINES

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

DESSERT WINES

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

Wine List

WHITE WINES

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

RED WINES

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