

Starters

£5.95	French Onion Soup with Parmesan Crisp & Warm Bread	£7.95	Coconut King Prawns with Coriander Salad, Coconut & Sweet Chilli Dipping Sauce	£6.95	Honey Baked Camembert with Caramelised Onion & Crusty Bread
£7.25	Goats Cheese Mousse with Candied Walnut, Fresh Fig & Pickled Pear Salad	£7.95	Crispy Chilli Beef with Coriander & Peanut Salad	£7.95	Smoked Duck Breast with Smooth Duck Liver Parfait, Orange Butter & Caramelized Onion Chutney
£9.50	Pan Fried Scottish King Scallops with Crispy Swannington Pork Belly Pea Shoot & Apple Salad	£10.95	Mixed Seafood Assiete - King Prawn, Scallop, Whitebait, Smoked Salmon	£7.95	Grilled Mackerel Fillet with Pickled and Charred Cucumber, Horseradish Crème Fraiche
£7.50	Classic Prawn Cocktail with Granary Bread				

Starter - Specials

£6.95	Crispy Lime & Chilli Marinated Calamari with Mango Salsa	£6.95	Haggis & Braised Marsh Lamb Terrine Roasted Beetroot & Red Wine Jus	£7.25	Braised Pork Cheek with Pork Belly Croquettes, Apple Compote & Crackling
£6.95	New Season North Norfolk Mussels with Warm Bread	£7.75	Spicy BBQ Beef Ribs with Jalepeno Coleslaw & Crispy Onions	£3.50	Mixed Bread & Olives (For Two to Share)

Market Fish

£16.95	Mixed Fish Pie with King Prawn & Peas topped with Herb and Cheddar Mash	£14.95	Poached Smoked Haddock on Leek & Bacon Mash, Crispy Poached Egg & Grain Mustard Beurre Blanc	£16.95	Sesame Seared Sashimi Tuna Loin with Pak Choi, Noodle Cake, Sweet and Sour King Prawns
£15.95	Spiced Salmon Fillet on a Bed of Sweet Potato & Lentil Dahl Served with Onion Bhaji	£14.95	Classic Brancaster Mussel Mariniere 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 Cod with Home Cut Chips & Minted Mushy Peas	£14.95	Battered Mixed Local Fish & King Prawns with Molden Sea Salt Fries & Homemade Tartare Sauce

Market Fish - Specials

£17.95	Parmesan Crusted Monkfish with King Scallops, Beurre Blanc, Fine Beans and New Potatoes	£15.95	Roasted Fillet of Hake with Creamed Leeks, Pancetta & Smoked Fish Scotch Egg	£16.95	Cromer Crab & Cheddar Crusted Fillet of Halibut with Crushed Potatoes & Tenderstem
£15.95	Pan fried Fillet of Sea Bass with Charred Mediterranean Vegetables Thyme & Lemon Roast News	£16.95	Peri Peri South Coast Squid with King Prawns, Chorizo & Bravas Potatoes	£19.95	Barbecued Fresh Crevettes with Crispy Prawns, Smoked Garlic Aioli & Triple Cooked Chips

Meat

£14.95	Braised Shank of Lamb Roasted Roots, 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
£14.95	Slow Cooked Classic Shin of Beef Bourguignon with Tenderstem, Glazed Carrots & Dauphinoise Potatoes	£13.95	Steamed Steak & Kidney Pudding with Seasonal Vegetables	£13.95	Classic Sergeant's Steak Burger with Cheese and Beer Smoked Bacon with Crispy Fries
£15.95	Duck Breast Stroganoff with Straw Fries, Tenderstem Broccoli & Duck Leg Croquettes	£14.95	Breast of Chicken, Parma Ham & Blue Cheese Ballontine with Dauphinoise Potatoes & Fine Beans	£14.95	Grilled Gammon Steak with Free Range Eggs and Grill Garnish

Meat - Specials

£14.95	Sweet Chilli Chicken & Udon Noodle Stir Fry with Spring Onions and Fresh Chilli	£21.95	Fillet of Beef & Haggis Wellington with Celeriac Dauphinoise and Winter Greens	£15.95	Grilled Local Marsh Lamb Chops with Root Vegetable Hash & Haggis Croquettes
£15.95	Swannington Pork Loin Chop with Bacon Jam, Blue Cheese & Sweet Potato Fries - Waldorf Salad	£21.95	Sergeants Mixed Grill with Free Range Eggs & Grill Garnish	£16.95	Slow Cooked Spicy BBQ Glazed Jacobs Ladder Beef Short Ribs with Fries and Jalapeno Coleslaw

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

Peppercorn or Roquefort Sauce £2.95
Add Sautéed Garlic Crevette's to your Steak for £4.95

£21.95	10oz Prime Sirloin or 10oz Ribeye Steak	£24.95	16oz Large Rump Steak	£15.95	Cajun Spiced Flat Iron Steak with Classic Caesar Salad & Spiced Fries	£28.95	20oz Chargrilled Swannington T-Bone
£24.95	8oz Prime Fillet Steak	£15.95	10oz Rump Steak				

Vegetarian

£13.95	Mediterranean Vegetable, Basil Pesto & Mozzarella Wellington with New Potatoes, Red Pepper Puree and Rocket Salad
£13.95	Crispy Halloumi Burger with Portobello Mushroom, Caramelised Red Onions in Toasted Brioche, Coleslaw & Fries

Vegetarian - Specials

£13.95	Red Split Pea, Coconut & Sweet Potato Dahl with Steamed Coconut Rice
£13.95	Twice Baked Blue Cheese and Leek Soufflé with Garden Salad

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

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The Black Boys

Tel: 01263 732122
The Black Boys Hotel & Restaurant,
Aylsham, Norfolk. NR11 6EH
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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

	125ml	Bottle
Prosecco Adnams NV ITALY <i>Light – Refreshing – Crisp</i>	£6.00	£25.00
Adnams Champagne NV FRANCE <i>Yeasty Aroma – Stylish elegance</i>	£8.00	£45.00
Taittinger Brut Reserve NV, Champagne FRANCE <i>Peach - Acacia - Brioche</i>	-	£60.00
Laurent Perrier Rosé NV, Champagne FRANCE <i>Red Berry - Soft - Delicate</i>	-	£65.00
Pol Roger 2004, Champagne FRANCE <i>Fresh - Honey - Rich</i>	-	£75.00

ROSÉ WINES

	125ml	175ml	250ml	Bottle
Blush Zinfandel "Hawkes Peak" NV, California USA <i>Strawberries - Honeyed - Uplifting</i>	£3.95	£4.75	£6.50	£18.00
Pinot Grigio Rosé, "Robinia" 2016, Veneto ITALY <i>Fruity - Clean - Raspberry</i>	£4.25	£5.00	£8.00	£19.00
Malbec Rosé "Zapa" 2017, Mendoza ARGENTINA <i>Strawberries - Cherries - Raspberries</i>	-	-	-	£23.00
Domaine Valfont 2016, Cotes de Provence FRANCE- <i>Raspberry - Lemon - Orange zest</i>	-	-	-	£25.00

Wine List

WHITE WINES

	125ml	175ml	250ml	Bottle
Pinot Grigio Amanti 2016 ITALY <i>Crisp - Refreshing - Unoaked</i>	£3.95	£4.95	£6.70	£18.00
Poetas Sauvignon Blanc 2016 CHILE <i>Crisp - Grapefruit - Refreshing</i>	£3.95	£4.95	£6.70	£18.00
Viognier "Caoba" 2016, Mendoza ARGENTINA <i>Apricot - Floral - Aromatic</i>	£4.00	£5.50	£7.50	£22.00
Picpoul de Pinet 2016, La Madone FRANCE <i>Fruit - Melon - Zesty</i>	£4.25	£5.75	£7.75	£23.00
Honu Sauvignon Blanc 2016 NEW ZEALAND <i>Dry - Tropical Fruit - Gooseberry</i>	£4.25	£6.00	£8.00	£24.00
Riesling Novas Gran Reserva 2016, Central Valley CHILE <i>Lime - Honeysuckle - Floral</i>	£4.50	£6.25	£8.50	£25.00
Chablis, William Fevre 2015, Burgundy FRANCE <i>Apricot - Citrus - Mineral</i>	£5.50	£7.50	£10.50	£31.00
"Le Serin" Côtes de Gascogne 2016 FRANCE <i>Fresh - Pear - Peach</i>	-	-	-	£17.00
Chardonnay Mr Goose Esq 2016 AUSTRALIA <i>Citrus - Melon - Vanilla</i>	-	-	-	£20.00
Vermentino, Borgo dei Trulli IGP Salento 2016, Puglia ITALY <i>Peach - Lemon - Mango</i>	-	-	-	£21.00
Albarino "Piruetta" 2016, Rias Baixas SPAIN <i>Apple - Pear - Zingy</i>	-	-	-	£27.00
Langhe Chardonnay Marchesi di Gresy 2014, Piedmonte ITALY <i>Apple - Pineapple - Banana</i>	-	-	-	£45.00
Puligny-Montrachet "Les Enseignères", Domaine Henri Prudhon 2015, Burgundy FRANCE <i>Peach - Lemon - Buttery</i>	-	-	-	£65.00

RED WINES

	125ml	175ml	250ml	Bottle
Poetas Merlot 2015 CHILE <i>Smooth - Plum - Toast</i>	£3.95	£4.95	£6.70	£18.00
Pinot Noir, "Riviera" 2016 FRANCE <i>Strawberries - Raspberries - Redcurrants</i>	£4.00	£5.00	£6.75	£19.00
Shiraz Mr Goose Esq 2016 AUSTRALIA <i>Coffee - Vanilla - Red fruit</i>	£4.25	£5.25	£7.00	£20.00
Negroamaro del Trulli Salento 2015, Puglia ITALY <i>Plums - Wild strawberries - Black Pepper</i>	£4.50	£5.50	£7.50	£23.00
Malbec Oaked Reserva "Zapa" 2016, Mendoza ARGENTINA <i>Big - Bramble fruit - Smokey</i>	£4.75	£6.00	£8.50	£25.00
Rioja Crianza, Cerro Anon 2014 SPAIN <i>Red fruits - Spicy aromas - Long finish.</i>	£5.00	£6.50	£9.00	£27.00
Châteauneuf-du-Pape 2013, "Cuvee Papale", Rhone FRANCE <i>Warm - Spicy - Dark fruit</i>	£6.00	£7.75	£11.00	£33.00
Tempranillo "Tres Altas" 2016, Castilla SPAIN <i>Red fruits - Silky - Smooth</i>	-	-	-	£17.00
Carmenere "Karu" 2015, Central Valley CHILE <i>Juicy - Wild berry - Rounded</i>	-	-	-	£21.00
Petit Verdot, Domaine L'Orangerie 2016 FRANCE <i>Black fruits - Spices - Liquorice</i>	-	-	-	£24.00
Château Tours, Les Terrasses de Saint Christophe 2014, Bordeaux FRANCE <i>Berry - Plum fruit - Herbaceous spice</i>	-	-	-	£30.00
Amarone della Valpolicella 'La Colombaia', Montesor 2014, Veneto ITALY <i>Plums - Cherries - Dried fruits</i>	-	-	-	£50.00
Château d'Angludet Margaux 2010, Bordeaux FRANCE <i>Blackcurrant – Perfumed – Oak</i>	-	-	-	£70.00