

## Starters

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|-------|--|-------|---|--------|---|
| £6.50 | Apple and Celeriac Soup with Garlic Crutons and Warm Bread                       | £8.50 | Ras el Hanout Slow Cooked Lamb Shoulder, Aubergine Puree, Roasted Med Veg Salsa and Alpine Chip | £10.95 | Pan Fried Scottish King Scallops with Crispy Pork Belly & Apple Puree                               |
| £8.95 | Honey, Rosemary & Garlic Baked Camembert, Sweet Onion Chutney & Pigs in Blankets | £7.95 | Classic Prawn Cocktail & Crayfish with Baby Gem Lettuce & Granary Bread                         | £7.95  | Nduja Sausage, Pork & Sage Meatballs in a Tomato Arribiata Sauce, Buffalo Mozzarella, Toasted Bread |
| £8.95 | Tempura King Prawns with Asian Salad & Nam Jim Dipping Sauce                     | £8.50 | Crispy Chilli Beef with Thai Style Salad, Coriander & Peanuts                                   | £4.95  | Mixed Baked Bread, Marinted Olives & Hummous  |

## Starter - Specials

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|-------|--|-------|--|---------|---|
| £8.25 | Milano Salami and Potato Croquette with Ginger Pickled Veg, Tempura Pak Choi and Cripny Breasola | £7.50 | Buffalo Mozzarella with Roasted Artichokes, Barettone Onions, Tomatos and Pesto Genovese | £8.25   | Buttered Local Asparagus with Spanish Chorizo Sausage, Soft Boiled Egg and Holllandaise |
| £7.50 | Crispy Chicken Wings in Piri Piri Sauce or BBQ sauce with Celery & Blue Cheese Dip               | £7.50 | Garlic and Cream Wild Mushrooms with Toasted Loaf and Parmesan Crumb                     | £2 Each | Colchester Oysters with Shallot Vinaigrette or Tempura with Wasabi Mayo                 |

## Market Fish

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|--------|---|--------|--|--------|--|
| £15.95 | Crispy Breaded Local Plaice Goujons with Raclette Cheese Fondue & Sea Salt Fries                              | £14.95 | Poached Smoked Haddock on Leek & Bacon Mash, Crispy Poached Egg & Grain Mustard Beurre Blanc | £21.95 | Sergeants Mixed Hot & Cold Fruits De Mer Platter                         |
| £15.95 | Roasted Fillet of Salmon with Hot Roast Salmon & Crayfish Potato Cake - Crispy Egg & Classic Hollandaise      | £15.95 | Lightly Battered King Prawn Scampi with Sea Salt Fries & Homemade Tartare Sauce              | £24.95 | Charred Swordfish Loin with a Classic Nicoise Salad & Crispy Calamari    |
| £16.95 | Pan Fried Wing of Local Skate with Caper Butter & Saute Potatoes or Battered with Homecut Chips & Garden Peas | £13.95 | Beer Battered Fillet of Cod with Home Cut Chips & Minted Mushy Peas                          | £17.95 | Baked Cromer Crab Thermidor with Buttered Samphire & Tempura King Prawns |

## Market Fish - Specials

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|--------|---|--------|---|--------|--|
| £17.95 | Baked Monkfish, King Scallop & Prawn with Pancetta Topped with Basil & Parmesan Mash  | £17.95 | Pan Fried South Coast Squid with Chorizo & New Potatoes - Crispy Zucchini & Chargrilled Octopus | £17.95 | Herb Crusted Wild Halibut Fillet with Gremolata Saute Potatoes, Roasted Fennel & Crab Mornay Sauce |
| £17.95 | Sesame Seared Tuna Loin with Crispy Soft Shell Crab, Cantonese Sauce & Egg Fried Rice | £18.95 | Tempura Local Mullet with King Prawn Laksa, Coriander & Rice Noodles                            | £17.95 | Roasted Whole Wild Sea Bass with Roasted Red Pepper Panzanella & Fine Herb New Potatoes            |

## Meat

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|--------|---|--------|---|--------|---|
| £14.95 | Slow Braised Shank of Lamb with Creamy Mash & Seasonal Vegetables                       | £15.95 | BBQ Glazed Rack of Pork Ribs with Fries & Coleslaw  | £15.95 | Treacle Cured Bacon Loin Steak with Pineapple Relish, Crispy Egg & Homecut Chips                        |
| £15.95 | Gloucester Old Spot Pork & Chorizo Burger with Norfolk Dapple Cheese in Toasted Brioche | £13.95 | Steamed Steak & Kidney Pudding with Creamy Mash & Seasonal Vegetables   | £14.95 | Classic Sergeants Steak Burger with Club Sauce, Crispy Bacon & Cheese in Toasted Brioche & French Fries |
| £15.95 | Miso Marinated Duck Breast with Confit Leg, Ginger & Cashew Nut Yakisoba Noodles        | £15.50 | Pan Roasted Chicken Breast with Saute Potatoes, Roasted Red Pepper, Asparagus & Chorizo - Crispy Mozzarella & Wild Garlic Pesto | £16.95 | Chargrilled Tomohawk Pork Chop with Bacon Jam & Blue Cheese - Sweet Potato Fries & Apple Slaw           |

## Meat - Specials

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|--------|---|--------|--|--------|---|
| £15.95 | Slow Cooked Barbecued Beef Short Ribs with Sweet Potato Fries & Jalapeno Coleslaw               | £17.95 | Loin of New Season Lamb & Wild Garlic Encroute with Pea Puree, Garlic Duchess Potatoes & Spring Greens | £25.95 | Pan Fried Fillet of Beef with Saute Potatoes, Asparagus Garlic & Herb King Prawns |
| £16.95 | Pan Fried Veal Schnitzel with Smoked Paprika Fries, Classic Stroganoff Sauce & Crispy Asparagus | £16.95 | Jerk Marinated Whole Boneless Spatchcock Chicken with Sweet Potato Fries & Charred Corn Salad          | £15.95 | Crispy Chilli Beef Stir Fry with Pak Choi & Udon Noodles                          |

## 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

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|--------|---|--------|-----------------------|--------|---|---|-------|
| £23.95 | 10oz Prime Sirloin or 10oz Ribeye Steak | £24.95 | 16oz Large Rump Steak | £16.95 | Cajun Spiced Flat Iron Steak with Classic Caesar Salad & Spiced Fries | Peppercorn or Roquefort Sauce                   | £2.95 |
| £25.95 | 8oz Prime Fillet Steak                  | £15.95 | 10oz Rump Steak       | £32.95 | Chargrilled 24oz Swannington T-Bone Steak                             | Add Sautéed Garlic Crevette's to your Steak for | £4.95 |

## Vegetarian

- £14.95 Breaded Brie Cheese, Sunblushed Tomato, Norfolk Asparagus, Jumbo Cous Cous Superfood Salad with Toasted Nuts
- £14.95 Spiced Falafael Burger with Halloumi & Roasted Red Pepper with Sweet Chilli Mayo & Sweet Potato Fries

## Vegetarian - Specials

- £14.95 Coconut, Sweet Potato & Chick Pea Curry with Pilau Rice & Onion Bhaji
- £14.95 Twice Baked Asparagus & Cornish Yarg Cheese Souffle with Dressed Garden Salad

## Sides

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|-------|---|
| £4.50 | Handcut Chips with Racletee Cheese Fondue |
| £3.50 | Parmesan & Truffle Oil Fries              |
| £3.50 | Sweet Potato Fries                        |
| £4.50 | Buttered Samphire                         |
| £4.95 | Crispy Halloumi Fries                     |
| £3.50 | Tender Stem Broccoli                      |
| £4.50 | Crispy Fried Squid                        |
| £4.50 | Steamed Norfolk Asparagus                 |

## Recruiting Sergeant

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

## The Black Boys

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

## The Bucks Arms

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

## The Ship Inn

The Ship Inn, 18 The Street, South Walsham, Norwich NR13 6DQ Tel: 01603 270049  
manager@shipsouthwalsham.co.uk www.shipsouthwalsham.co.uk

## The Rising Sun

The Rising Sun, Wroxham Road, Coltishall, Norwich NR12 7EA Tel: 01603 737440  
manager@risingsuncoltishall.co.uk www.risingsuncoltishall.co.uk

## CHAMPAGNE & SPARKLING WINES

	125ml	Bottle
<b>Prosecco Adnams NV ITALY</b> <i>Light – Refreshing – Crisp</i>	<b>£6.00</b>	<b>£27.50</b>
<b>Adnams Champagne NV FRANCE</b> <i>Yeasty Aroma – Stylish elegance</i>	<b>£8.00</b>	<b>£45.00</b>
<b>Taittinger Brut Reserve NV, Champagne FRANCE</b> <i>Peach - Acacia - Brioche</i>	-	<b>£60.00</b>
<b>Laurent Perrier Rosé NV, Champagne FRANCE</b> <i>Red Berry - Soft - Delicate</i>	-	<b>£75.00</b>

## ROSÉ WINES

	125ml	175ml	250ml	Bottle
<b>Blush Zinfandel "Hawkes Peak" NV, California USA</b> <i>Strawberries - Honeyed - Uplifting</i>	<b>£3.25</b>	<b>£4.75</b>	<b>£6.50</b>	<b>£18.50</b>
<b>Pinot Grigio Rosé, "Robinia" 2016, Veneto ITALY</b> <i>Fruity - Clean - Raspberry</i>	<b>£3.50</b>	<b>£4.95</b>	<b>£6.75</b>	<b>£19.00</b>
<b>La Sérénité Rosé "Cuvée L'Âme" FRANCE</b> <i>Strawberry - Raspberry - Light</i>	<b>£4.25</b>	<b>£6.25</b>	<b>£8.50</b>	<b>£24.00</b>

### Wine of the Season

<b>Muscadet Sévère et Maine sur Lie, Château du Cléray 2017 FRANCE</b> <i>Crisp - Zesty - Fresh</i>	<b>£5.25</b>	<b>£7.75</b>	<b>£10.50</b>	<b>£30.00</b>
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### Wine of the Season

<b>Merlot "Estate Grown Sandstone" Wente Vineyards 2013 USA</b> <i>Black Cherry - Blackberry - Plum</i>	<b>£6.00</b>	<b>£9.00</b>	<b>£12.00</b>	<b>£35.00</b>
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# Wine List

# Colchester Inns



## WHITE WINES

	125ml	175ml	250ml	Bottle
<b>Pinot Grigio Ornato 2017 ITALY</b> <i>Crisp - Refreshing - Unoaked</i>	<b>£3.50</b>	<b>£4.95</b>	<b>£6.75</b>	<b>£19.00</b>
<b>Poetas Sauvignon Blanc 2017 CHILE</b> <i>Crisp - Grapefruit - Refreshing</i>	<b>£3.50</b>	<b>£4.95</b>	<b>£6.75</b>	<b>£19.00</b>
<b>Viognier "Caoba" 2016, Mendoza ARGENTINA</b> <i>Apricot - Floral - Aromatic</i>	<b>£4.00</b>	<b>£5.75</b>	<b>£8.00</b>	<b>£22.50</b>
<b>Picpoul de Pinet 'Hen Pecked' 2017, FRANCE</b> <i>Fruit - Melon - Zesty</i>	<b>£4.25</b>	<b>£6.25</b>	<b>£8.50</b>	<b>£24.00</b>
<b>Honu Sauvignon Blanc 2016 NEW ZEALAND</b> <i>Dry - Tropical Fruit - Gooseberry</i>	<b>£4.25</b>	<b>£6.25</b>	<b>£8.50</b>	<b>£24.50</b>
<b>Riesling Novas Gran Reserva 2016, Central Valley CHILE</b> <i>Lime - Honeysuckle - Floral</i>	<b>£4.50</b>	<b>£6.50</b>	<b>£9.00</b>	<b>£25.50</b>
<b>Chablis, William Fevre 2016, Burgundy FRANCE</b> <i>Apricot - Citrus - Mineral</i>	<b>£5.50</b>	<b>£8.00</b>	<b>£10.75</b>	<b>£31.50</b>
<b>Macabeu, Domaine Lauriga 2017 FRANCE</b> <i>Passion Fruit - Fresh Mint - Lemon</i>	<b>£4.50</b>	<b>£6.50</b>	<b>£9.00</b>	<b>£26.00</b>
<b>Chardonnay Mr Goose Esq 2016 AUSTRALIA</b> <i>Citrus - Melon - Vanilla</i>	<b>£3.50</b>	<b>£5.25</b>	<b>£7.00</b>	<b>£20.50</b>
<b>Chenin Blanc False Bay 2017, SOUTH AFRICA</b> <i>Fresh - Ripe - Fruit Salad</i>	<b>£3.75</b>	<b>£5.50</b>	<b>£7.50</b>	<b>£21.50</b>
<b>Albarino Valminor 2017, Rias Baixas SPAIN</b> <i>Aromatic - Jasmine - Intense</i>	<b>£5.25</b>	<b>£7.50</b>	<b>£10.50</b>	<b>£29.50</b>
<b>Langhe Chardonnay Marchesi di Gresy 2015, Piedmonte ITALY</b> <i>Apple - Pineapple - Banana</i>	-	-	-	<b>£46.00</b>
<b>Puligny-Montrachet "Les Enseignères", Domaine Henri Prudhon 2015, Burgundy FRANCE</b> <i>Peach - Lemon - Buttery</i>	-	-	-	<b>£66.00</b>

## RED WINES

	125ml	175ml	250ml	Bottle
<b>Poetas Merlot 2016 CHILE</b> <i>Smooth - Plum - Toast</i>	<b>£3.50</b>	<b>£4.95</b>	<b>£6.75</b>	<b>£19.00</b>
<b>Fleurie la Madone, La Reine de L'Arenite 2016 FRANCE</b> <i>Delicate - Pretty - Floral</i>	<b>£4.50</b>	<b>£6.75</b>	<b>£9.00</b>	<b>£26.50</b>
<b>Shiraz Mr Goose Esq 2017 AUSTRALIA</b> <i>Coffee - Vanilla - Red fruit</i>	<b>£3.75</b>	<b>£5.25</b>	<b>£7.50</b>	<b>£20.50</b>
<b>Negroamaro del Trulli Salento 2017, Puglia ITALY</b> <i>Plums - Wild strawberries - Black Pepper</i>	<b>£4.00</b>	<b>£6.00</b>	<b>£8.00</b>	<b>£23.50</b>
<b>Malbec Oaked Reserva "Zapa" 2016, Mendoza ARGENTINA</b> <i>Big - Bramble fruit - Smokey</i>	<b>£4.50</b>	<b>£6.50</b>	<b>£9.00</b>	<b>£25.50</b>
<b>Rioja Crianza, Cerro Anon 2015 SPAIN</b> <i>Red fruits - Spicy aromas - Long finish.</i>	<b>£4.75</b>	<b>£7.00</b>	<b>£9.50</b>	<b>£27.50</b>
<b>Châteauneuf-du-Pape 2015, "Cuvee Papale", Rhone FRANCE</b> <i>Warm - Spicy - Dark fruit</i>	<b>£5.75</b>	<b>£8.50</b>	<b>£11.50</b>	<b>£34.00</b>
<b>Cabernet Sauvignon Reserve, Domaine Cres Ricards 2017, FRANCE</b> <i>Blackcurrant - Mint - Sunshine</i>	<b>£4.50</b>	<b>£6.50</b>	<b>£9.00</b>	<b>£26.00</b>
<b>Cabernet Franc, Humo Glanco, Hacienda Araucano 2016, Central Valley CHILE</b> <i>Rich - Blackberry - Vanilla</i>	<b>£5.25</b>	<b>£7.75</b>	<b>£10.50</b>	<b>£30.00</b>
<b>Petit Verdot, Domaine L'Orangerie 2016 FRANCE</b> <i>Black fruits - Spices - Liquorice</i>	<b>£4.25</b>	<b>£6.25</b>	<b>£8.50</b>	<b>£24.50</b>
<b>Château Tours, Les Terrasses de Saint Christophe 2014, Bordeaux FRANCE</b> <i>Berry - Plum fruit - Herbaceous spice</i>	<b>£5.25</b>	<b>£8.00</b>	<b>£10.50</b>	<b>£31.00</b>
<b>Amarone della Valpolicella 'La Colombaia', Montesor 2014, Veneto ITALY</b> <i>Plums - Cherries - Dried fruits</i>	-	-	-	<b>£52.00</b>
<b>Château d'Angludet Margaux 2010, Bordeaux FRANCE</b> <i>Blackcurrant – Perfumed – Oak</i>	-	-	-	<b>£70.00</b>