

Recruiting Sergeant

Starters/Lighter Eating/Sides

- £6.50 Local Asparagus, Garden Pea & Leek Soup with Warm Bread
- £7.50 Vietnamese Chicken Noodle Broth (Pho)
- £10.95 Honey, Rosemary & Garlic Baked Camembert with Crispy Breaded local Asparagus
- £8.95 Freshly Caught Cromer Crab Cakes with Avocado Salad & Lemon Yoghurt Dressing
- £8.50 Hoi Sin Duck Boa Buns with Cucumber & Spring Onion Salad
- £8.95 Fine Prawn Cocktail with Baby Gem Lettuce & Buttered Brown Bread
- £8.95 Crispy Fried Chilli Beef with Oriental Salad

- £11.50 Pan Fried Scottish King Scallops with Pork Belly Croquettes & Apple Salad
- £8.95 Burriata Mozzarella with Sicilian Tomatoes, Pesto Dressing & Baby Basil Leaves
- £8.95 Tempura King Prawns with Salt & Pepper Squid with Edamame Bean Sala & Dipping Sauce
- £11.95 Lobster & Prawn Tacos with Lime & Avocado
- £7.95 Chicken Liver Parfait with Orange Butter, Chutney & Toasted Brioche
- £11.95 Mixed Shellfish Plate with Lemon Aioli & Crusty Bread
- £7.95 Buffalo Hot Chicken Wings with Blue Cheese Dip & Celery Sticks

- Sharing Boards**
- £28.95 Slow Cooked Spring Lamb Shoulder with Greek Salad, Red Pepper Houmous & Cumin Potatoes - Mint Yoghurt & Pita Breads
 - £29.95 Whole Rack of Marinated & Braised Korean Beef Ribs with Special Fried Rice, Wok Fried Greens
 - £34.95 Cold Mixed Fresh Seafood Platter with Crusty Bread - Jersey Royal & Asparagus Salad

Meat

- £17.95 Pan Fried Iberico Pork Loin with Crispy Pig Cheek, Creamy Mash & Fine Beans - Chorizo & Butterbean Stew
- £14.95 Sergeants Notorious Steak & Kidney Pudding with Horseradish Suet Pastry, Spring Greens & Creamy Mash
- £15.95 Barbecue Whole Rack of Ribs with Crispy Fries & Homemade coleslaw
- £16.95 Grilled Spring English Lamb Chops with a Warm Jersey Royal & Asparagus Salad - Fresh Mint & Pistachio Salsa Verde
- £15.95 Cornfed Chicken & Wild Garlic Kiev with Boulangere Potatoes, Asparagus & Garden Peas
- £15.95 Slow Cooked Beef Brisket Ragout with Pappardelle Pasta-Rocket & Sunblushed Tomato Salad
- £16.95 Confit Gressingham Duck Legs with Spinach, Pomegranite Apple Salad - Triple Cooked Beef Dripping Chips
- £15.95 Miso Marinated Chicken Ramen with Soba Noodles Bok Choi & Shitake Mushrooms
- £15.95 Jamaican Mutton Curry with Rice & Peas - Tempura Rum & Muscavado Pineapple Ring & Plantain Crisps

- ### Fish
- £14.95 Battered Fillet of Local Cod with Homecut Chips & Garden Peas
 - £16.95 Coconut Monkfish & King Prawn Curry with Chitranna Rice and Tenderstem with Toasted Almonds
 - £26.95 Pan Fried Sergeant Renowned 20-24oz Dover Sole Meuniere with Buttered New Potatoes & Fine Beans
 - £15.95 Hot Roast Salmon, Local Apsaragus & Samphire with Creamy lemon & Parmesan Papperdelle Pasta
 - £17.95 Pan Fried Fillet of Wild Halibut with Cromer Crab & Wild Garlic Crushed Potatoes, Asparagus - Lobster & Prawn Beurre Blanc
 - £15.95 Smoked Haddock Fish Cake with Crushed Peas, Truffle Poached Egg - Lemon & Sorrel Sauce
 - £16.95 Fillet of Hake, Prawn & Scottish King Scallop Mornay Fish Pie Topped with Norfolk Dapple Mash
 - £19.95 Miso Marinated Black Cod with Wok Fried Greens & Tempura Soft Shell Crab
 - £17.95 Fresh Wing of Local Skate Grilled with Lemon & Caper Butter or Battered with Homecut Chips & Garden Peas
 - £17.95 Baked Whole Stuffed Boneless Sea bass with Cromer Crab & Prawn Rarebit with Wild Garlic Crushed New Potatoes & Tenderstem
 - £17.95 Pan Fried South Coast Squid with Thai Basil & Chilli with Steamed Coriander Rice & Crispy King Prawns

Swannington Steaks & Burgers

- £23.95 10oz Swannington 28 day Aged Grass Fed Sirloin Steak with Grill Garnish
- £24.95 8oz Swannington 28 day Aged Grass Fed Fillet Steak with Grill Garnish
- £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

- £21.95 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
- £13.95 Sergeants Classic Wangus Steak Burger with Maple Bacon & Emmantal Cheese in Toasted Sesame Bun
- £14.95 Pork Belly & Chorizo Gourmet Hamburger with Melting Camembert, Rocket & Truffle Mayonnaise in Toasted Brioche

Vegetarian

- £14.95 Sweet Potato, Coconut & Chick Pea Curry with Coriander Rice, Saag Aloo & Onion Bhaji
- £13.95 Asparagus, Lemon & Pecorino Pasta Papperdelle with Rocket & Sunblushed Tomato Salad
- £13.95 Butternut Squash, Chestnut Mushroom & Spinach Encroute with Squash Fondant & Asparagus
- £13.95 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.

Check in now 

Before entering, everyone must scan with the NHS COVID-19 app or provide their name and contact details



Protect your loved ones. Use the app. 

Desserts

Classic Italian Tiramisu	£6.95
Rhubarb Custard Pannacotta with Poached Rhubarb and Sablè Biscuit	£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

Speciality Coffee & Tea Menu



Double Espresso classic Italian coffee, short black with an intense aroma and after taste	£2.20
Double Espresso Macchiato a shot of espresso marked with a little frothed milk	£2.30
Café Americano espresso topped with hot water	£2.35
Cappuccino one third espresso, one third hot milk and one third frothed milk	£2.60
Caffé Latte £2.50 a shot of espresso topped with hot milk	
Flavoured Latte a shot of flavoured syrup a shot of espresso, topped with hot milk	£2.70
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 			£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
Moscatel La Causa, Torres Chile 			£27.00
Torres Pazo das Bruxas Albarino Spain			£28.00
Chablis, William Fevre France 	£9.35	£13.20	£38.00

For richer, fuller flavoured dishes

Chapouiter Les Vignes de Bila Haut Blanc France			£28.00
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 	£9.85	£13.80	£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




Organic Vegetarian Vegan



125ml glasses are available on request.

Wine List





Red wine

	175ml	250ml	Bottle
For grazing, vegetarian and lighter meat style dishes			
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	£11.70	£16.50	£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

	125ml	Bottle
Bubbles to go with your favourite dishes		
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

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