

Recruiting Sergeant

Starters and Lighter Eating

For guests with any food/drink allergies please advise us at point of ordering

£8.95	Classic French Onion Soup with Gruyere Cheese Croute
£12.95	Beetroot & Walnut Salad with Sauteed Sweet Potato & Crispy Goats Cheese
£12.95	Crispy Shoulder of Lamb with Ras Al Hanout, Tabboulet, Crumbled Feta & Sour Cherry Harrisia Dressing
£14.95	Goong Pao Grilled Large King Prawns in Toasted Chilli Oil & Zingy Dipping Sauce
£13.95	Smoked Salmon Mousse Tart, Crumbled Kiln Roast Salmon, Chive Hollandaise & Wild Garlic Oil
£13.95	Spicy Barbeque Glazed Pork Ribs with Jalapeno Slaw
£12.95	Atlantic Prawn Cocktail with Marie Rose Sauce, Baby Gem Lettuce & Buttered Brown Bread

£13.95	Crispy Goujons of Local Dover Sole with Gruyère Fondue
£12.95	Lamyai's Chicken Satay Skewers with Peanut Dipping Sauce
£12.95	Garlic & Honey Baked Camembert with Crusty Bread - Tomato & Chilli Chutney
£13.95	South Coast Crispy Squid with Furikaki Seasoning & Ponzu Mayonnaise
£13.95	Crispy Chilli Beef Salad with Crushed Peanuts
£12.95	Classic Peter Looses Brancaster Mussels Marinere with Crusty Bread (Main with Frites & Mayo £19.95)
£16.50	Seared Shetland King Scallops with Crispy Iberico Pork Belly, Pea Puree & Chorizo Aioli
£13.95	Tempura King Prawns with Ginger, Soy and Chilli Dip

Meat

£19.95	Sergeants Notorious Steak & Kidney Pudding with Horseradish Suet Pastry with Creamy Mash & Garden Peas & Smoked Bacon Lardons
£23.95	Barbecue Whole Rack of Ribs with Crispy Fries & Homemade Coleslaw
£25.95	Lamyai's Crispy Chicken Thigh & Leg Massaman Curry, Sticky Coconut & Lime Rice - Crispy Thai Spring Rolls
£19.95	Oven Roasted Wild Garlic Stuffed Chicken with Iberico & Manchego Cheese Croquettes, Fine Beans & Chorizo Roasted Potatoes
£26.95	1980's Pan Fried Fillet of Beef Stroganoff with Shallot Buttered Tenderstem & Straw Fries
£23.95	Crispy Chilli Beef with Stir Fried Udon Noodles, Pak Choi & Crushed Peanuts
£25.95	Chargrilled Skewered Marinated Lamb with Grilled Halloumi & Red Onion Salad, Mint Yoghurt Dressing & Flat Bread - Lemon & Cracked Pepper Skinny Fries
£22.95	Slow Braised Shoulder of Lamb Shepherds Pie with Lamb Cutlet, Aylsham Greens & Shallot Roasted Carrots
£28.95	Marinated Rump of Beef Weeping Tiger with Soy & Chilli Pak Choi - Stir Fried Ramen Noodles & Slat & Pepper King Prawns
£23.95	Cantonese Style Roast Sticky Pork Belly King Rib with Egg Fried Rice, Wok Fried Greens, Sweet & Sour Pork Balls
£26.95	Roasted Rump of Local Lamb with Dauphinoise Potatoes, Honey Glazed Carrots, Sauteed Pancetta & Hispi Cabbage
£25.95	Pan Fried Orange Glazed Breast of Duck with Duchess Potato, Braised Red Cabbage & Aylsham Greens - Rich Gravy

Fish

£19.95	Battered Fillet of Cod with Homecut Chips & Minted Mushy Peas & Homemade Tartare Sauce
£44.95	Sergeant Renowned 20-24oz Dover Sole Meurniere with Buttered New Potatoes & Fine Beans
£29.95	Pan Fried Fillet of Halibut with Hot Roast Salmon Croquettes, Buttered Greens & Dill Hollandaise
£26.95	Lightly Curried Fillet of Stone Bass with Tikka Lobster Bisque, Aloo Gobi & Pakora King Prawns
£24.95	Pan Fried Fillet of Salmon with Roasted Herb Crushed Potatoes, Truffle Mayo & Charred Mediterranean Vegetables - Sauce Vierge
£24.95	Pan Fried Fillet of Hake with Spanish Style Chorizo Mussels & Patatas Bravas - Chorizo Aioli & Crispy Calamari
£26.95	Baked Cromer Crab Thermidor with Tempura Prawns, Sea Salt Fries & Buttered Greens
£27.95	Seared Loin of Tuna with a Singapore Style Crab Salad & Crispy Cornish Squid - XO Dressing
£23.95	Mixed Fish & Smoked Fish Pie topped with Hot Roast Salmon & Mature Cheddar Cheese Mash
£26.95	Fresh Wing of Local Skate Grilled with Lemon & Caper Butter or Battered with Homecut Chips & Garden Peas
£26.95	Lamyai's Thai Monkfish & King Prawn Yellow Curry with Sticky Jasmine Rice & Crab Dumplings
£28.95	Mixed Seafood Provencale Steam Pot (Brancaster Mussels, King Prawns, Crab Claws, Monkfish, Squid & Scallops) with Rouille & Crusty Bread

Sides

Tenderstem Broccoli	5.95	Truffle & Parmesan Fries	5.95	Bread & Olives	5.95	Onion Rings	4.95
Garlic Mushrooms	5.95	Cheesy Garlic Bread	5.95	Halloumi Fries	5.95		

Swannington Steaks & Burgers

£31.95	10oz Swannington Sirloin Steak with Grilled Beef Tomato & Portabello Mushroom, Onion Rings & Homecut Chips
£32.95	10oz Swannington Ribeye Steak with Grilled Beef Tomato & Portabello Mushroom, Onion Rings & Homecut Chips
£25.95	Cajun Spiced Flat Iron Steak with Classic Caesar Salad & Spiced Fries
£28.95	Steak & Eggs - 10oz Swannington Rump Steak with Fried Free Range Eggs - Parmesan & Truffle Fries
£41.95	Surf and Turf - Medallions of Beef with King Prawns or Seared Scallop in Garlic Butter, Sea Salt Fries - Watercress & Sun Dried Tomato Salad
£45.95	20oz Local 28 day Dry Aged Swannington Porterhouse Steak with Fresh Chimichurri, Piri Piri Fries & Ranch Salad
£36.95	8oz Swannington 28 day Aged Fillet Steak with Triple Cooked Chips, Portabello Mushroom & Watercress & Sun Dried Tomato Salad
£19.95	Sergeants Classic Wagyu Steak Burger with Maple Bacon, Emmental Cheese and BBQ Sauce in a Toasted Brioche Bun - Crispy Fries
£18.95	Crispy Buttermilk Chicken Burger with Chipotle Mayo, Guacamole & Crispy Bacon in Toasted Brioche Bun - Crispy Fries
£21.95	Asian Style Wagyu Burger with Panko King Prawns, Sriracha Mayo & Asian Slaw in Toasted Sesame Bun - Crispy Fries

Vegetarian

£17.95	Sweet Potato, Coconut & Chick Pea Curry with Pilau Rice, Onion Bhaji & Naan Bread
£18.95	Twice Baked Smoked Goats Cheese Souffle, Apple, Kale and Walnut Salad
£18.95	Chestnut Mushroom & Lentil Pappardelle Bolognese, with Shaved Parmesan, Rocket Salad & Ciabatta Garlic Bread
£18.95	Vegetarian Thai Style Pad Thai Noodles with Crispy Tofu & Crushed Peanuts
£18.95	Portabello Mushroom and Melting St Marcellin Cheese Burger with Truffle Mayonnaise, Rocket, Sundried Tomatoes, Crispy Fries and Coleslaw

Lighter Lunch Options & Smaller Plates (served 12.00 to 5.00)

Swannington Sausages with Creamy Mash, Seasonal Vegetables and Rich Onion Gravy	12.95
Green Thai Chicken Curry with Jasmine Rice	15.95
Sergeants Steak Sandwich, Caramelised Onions, Rocket and Garlic Aioli on Sourdough Toast	15.95
Crispy Battered Cod Goujons with Home Cut Chips and Tartar Sauce	13.95
Sergeants Club Sandwich with Salad and Coleslaw	13.95
Toasted Swannington Ham and Smoked Cheese Sourdough Sandwich	8.95
Classic Chicken Caesar Salad	15.95
Atlantic Prawn and Marie Rose Sandwich on Granary Bread	9.95
Slow Cooked Hungarian Style Beef Goulash	14.95
Crispy Salmon and Local Cod Fish Cake with Aylsham Greens with Soft Poached Egg and Hollondaise Sauce	14.95
Swannington Dry Cured Gammon, Pan fried Eggs and Home-cut Chips	17.95

Children's Menu

Fresh Fillet of Cod and Chips with Peas	8.50
Pasta Bolognese	6.95
6" Oven Baked Margarita Pizza	6.95
Swannington Sausage and Mash with Carrots	7.95
Chicken Nuggets with Chips and Baked Beans	6.95
Penne Pasta with Red Pesto	6.95
Cheese Burger with French Fries	7.95
Hot Dog with French Fries	7.95

Speciality Coffee & Tea Menu

Double Espresso classic Italian coffee, short black with an intense aroma and after taste	2.75
Double Espresso Macchiato a shot of espresso marked with a little frothed milk	2.80
Café Americano espresso topped with hot water	2.75
Cappuccino one third espresso, one third hot milk and one third frothed milk	3.10
Caffé Latte a shot of espresso topped with hot milk	3.10
Flavoured Latte a shot of flavoured syrup a shot of espresso, topped with hot milk	3.15
Hot Chocolate	3.10
Decaffeinated Coffee	2.75
Filter Coffee	2.65
English Tea	2.50
Fruit Teas	2.60
Selection of Liqueur Coffees	from 5.05

Wine List

White wine

Light, Refreshing White Wines

	125ml	175ml	250ml	Bottle
Pinot Grigio, "San Antonio" Italy 🍷🌱	£5.10	£6.90	£9.70	£27.50
Picpoul de Pinet Sélection, Cave de l'Ormarine France 🌱	£6.00	£8.20	£11.50	£33.00
Sauvignon Blanc, Allan Scott Estate New Zealand 🍷🌱	£6.50	£8.90	£12.50	£36.00
Bacchus Fumé, Flint Vineyard England 🍷🌱				£36.00

Medium Weight White Wines

Chardonnay "Mr Goose Esq" Australia	£5.20	£7.05	£9.85	£28.00
Sauvignon Blanc/Vermentino "Côte Mas" France 🌱	£5.35	£7.25	£10.20	£29.00
Vouvray sec, Domaine Vieux Vauvert France	£5.85	£7.95	£11.20	£32.00

Full Bodied White Wines

Gardenia Blanco, Familia Torres Spain 🌱	£5.85	£7.95	£11.20	£32.00
Viognier, Château Burgozone Bulgaria 🍷🌱	£6.20	£8.45	£11.85	£34.00
Chablis, Domaine de la Motte France				£44.00
Pouilly-Fumé "les Ombelles", Sauvion France				£46.00

Rosé wine

	125ml	175ml	250ml	Bottle
Pinot Grigio Rosé, "San Antonio" Italy 🍷🌱	£4.85	£6.55	£9.20	£26.00
Blush Zinfandel "Hawkes Peak" USA 🍷🌱	£4.95	£6.70	£9.35	£26.50
Côtes de Provence Rosé "Mimi", Vins-Breban France 🌱	£7.20	£9.85	£13.85	£40.00

We will try to provide you with the stated vintage, should the vintage not be available we will provide a suitable alternative



Red wine

Lighter Style Red Wines

	125ml	175ml	250ml	Bottle
"Les Vignerons" Red Blend France				£26.50
Pinot Noir, Frunza Romania 🍷🌱	£5.50	£7.50	£10.50	£30.00
New Hall Estate, Barons Lane England 🍷🌱				£32.00
Valpolicella Classico, Tedeschi Lucchine Italy 🍷🌱				£36.00

Medium Bodied Red Wines

Merlot "Caracara" Chile 🍷🌱	£5.10	£6.90	£9.70	£27.50
Shiraz "Mr Goose Esq" Australia	£5.50	£7.50	£10.50	£30.00
"Terra Boa" Old Wines, Bacalhoa Portugal 🍷🌱				£31.50
Rioja Crianza, Cerro Anon Spain 🍷🌱	£6.20	£8.45	£11.85	£34.00

Full, Rich Red Wines

Cabernet Sauvignon, Ordinal, Côtes de Thau France 🍷				£32.00
Primitivo "Borgo dei Trulli" Salento Italy 🍷🌱				£32.00
Malbec "Zapa" Estate Argentina	£6.35	£8.65	£12.20	£35.00
Les Terrasses de Saint Christophe, Saint-Émilion Grand Cru France				£55.00

Sparkling and Champagnes

	125ml	Bottle
Prosecco Spumanté "Borgo Alato" Italy 🍷🌱	£7.50	£32.00
'Cecilia' Sparkling Brut, Allan Scott New Zealand 🍷🌱		£45.00
Yellow Label Brut Veuve Clicquot France 🍷🌱		£75.00
Cuvée Rosé Laurent Perrier France 🍷🌱		£95.00

Dessert

	50ml	Bottle
Cadillac, Château Haut Mouleyre France	£5.50	£30.00
Mourvèdre "Late Harvest", Cline Cellars USA 🍷🌱	£7.20	£40.00

Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we are unable to guarantee an allergen-free environment. Our menu descriptions do not contain every ingredient used.