

## BREAKFAST (served 9.30 - 11.00)

Full English with Toast (Veggie option available £8.00)	£10.00
Half Full English with Toast	£8.00
Scrambled Egg Bagel with either Smoked Salmon or Cumberland Sausage	£8.00
Poached Natural Smoked Haddock with Poached Eggs	£8.00
All Breakfast include unlimited Tea or Filter Coffee	
Mixed Toast	£2.00

## CIABATTA (served 11.00 - 5.00)

ALL SERVED WITH SALAD AND COLESLAW

Goats Cheese & Onion Jam	£8.00
Crispy Bacon, Melted Brie & Cranberry Sauce	£8.00
Buffalo Mozzarella, Beef Tomato & Pesto	£8.00
BBQ Pulled Pork	£8.00
Chargrilled Steak, Mushroom & Onion	£10.00

## WRAPS (served 11.00 - 5.00)

ALL SERVED WITH SALAD AND COLESLAW

Chilli Beef & Asian Salad	£9.00
Fish Goujons & Tatar Sauce	£9.00
Halloumi, Mushroom & Roasted Red Pepper	£8.00
Cajun Chicken, Sweet Chilli Mayonnaise & Asian Salad	£8.00
BBQ Pulled Pork	£8.00



# MAIN MENU

(served 12.00 - 9.00pm)



## STARTERS

Home Made Soup of the day	£6.00
Coconut King Prawn with Glass Noodles, Coriander Salad, Coconut & Sweet Chilli Laksa Broth	£8.00
Classic Prawn Cocktail with Baby Gem Lettuce & Granary Bread	£7.50
Local Ale & Lime Marinated Crispy Whitebait with Devilled Mayonnaise Dip	£7.00
Sweet Chilli Beef with Crispy Glass Noodles, Thai Style Salad, Coriander & Peanuts	£8.00
Crispy Breaded Brie Wedges with Beetroot, Onion Marmalade & Apple Salad	£7.00
Lime, Coriander & Chilli Marinated Calamari with Asian Salad, Mango Salsa & Mango Purée	£7.50
Tomato, Buffalo Mozzarella and Pesto with Toasted Pine Nuts & Black Olive	£7.50
Pressed Ham Hock Terrine, Sweet Pickles, Piccalilli with Celery & Parsley Salad	£7.50
Mixed Bread & Olives with Balsamic Oil (for 2 to Share)	£3.50

## SHARING PLATTERS

Classic Ham & Cheese Ploughman's	£14.00
Ham Hock Terrine, Sliced Honey & Mustard Ham, Black Bomber Cheddar, Cashel Blue Cheese, Home-made Root Vegetable Crisps, Granny Smith Apple, Pickled Onions, Conichons, Onion Chutney, Coleslaw & Toasted Ciabatta	
Seafood Assiette	£16.00
Local Ale & Lime Marinated Crispy Whitebait with Devilled Mayonnaise Dip, Smoked Salmon, Crispy Calamari with Mango Salsa, Coconut King Prawn with Asian Salad & Atlantic Prawn Cocktail with Brown Bread	

## VEGETARIAN

Crispy Halloumi Burger with Roasted Red Pepper Flat Mushroom, Onion Marmalade In a Toasted Focaccia Bun with Gem Lettuce, Beef Tomato, Onion Rings, Coleslaw & French Fries	£14.00
Butternut Squash, Chick Pea, Sweet Potato, Coconut Curry with Coriander Rice, Onion Bhaji & Asian Coconut Salad	£14.00
Goats Cheese & Beetroot En-croute with Butternut Squash, Honey Roasted Carrots & Tender Stem Broccoli	£14.00

## GRILL

Cajun Flat Iron Steak with Caesar Salad, Spiced Onion Rings & Fries	£16.00
10oz Sirloin	£22.00
8oz Fillet Steak	£26.00
10oz Rump	£17.00
All served with Hand Cut Chips, Flat Mushroom, Slow Roasted Tomato & Onion Rings	
Add Sauce: Blue Cheese, Peppercorn, Diane or Garlic Butter	£2.50

## MEAT

Cumberland Sausages, Creamy Mash, Honey Glazed Carrots, Tender Stem Broccoli & Crispy French Onions with Gravy	£14.00
Chargrilled 6oz Prime Steak Burger in a Toasted Focaccia Bun served with Streaky Bacon, Edam Cheese, Gem Lettuce, Beef Tomato, Gherkin, Onion Rings, Coleslaw & Fries	£14.00
Thick Sliced Honey and Mustard Roast Ham with Fried Duck Eggs & Hand Cut Chips	£14.00
Braised Lamb Shank, with Creamy Mash, Honey Roasted Carrots & Tender Stem Broccoli	£15.00
Ballotine of Chicken, stuffed with Pesto, Chorizo, Mozzarella, wrapped in Bacon, served with Butternut Squash, Tenderstem Broccoli, Honey Glazed Carrots, Gravy & Dauphinoise Potatoes	£16.00
Chargrilled 8oz Pork-Chop topped with Bacon Jam, Blue Cheese, served with Sweet Potato Fries, Apple & Mustard Salad	£16.00
Chargrilled 8oz Fillet Steak, Dauphinoise Potatoes, Charred Shallot, Caramelised Onion Puree, Spinach, Tender Stem Broccoli & Red Wine Reduction	£26.00

## FISH

Local Beer Battered Cod Tail served with Minted Mushy Peas, Hand Cut Chips & Tartar Sauce	£14.00
Pan Seared Salmon Fillet, Coconut King Prawns, Stir Fry Vegetables, Coriander Rice & Sweet Chilli Coconut Sauce	£16.00
Smoked & Unsmoked Mixed Fish Pie, Peas, topped with Creamy Mash, Cheese & Herb Crust	£15.00
Thai King Prawn Laksa Broth, over Glass Noodles, Stir-fried Vegetables & Coconut Tempura Prawns	£17.00
Poached Smoked Haddock, served on Creamy Mash, Spinach & Poached Egg, with Chive Beurre Blanc	£15.00
Pan Seared Seabass, Crispy Calamari, Chorizo Cocotte Potatoes, Shellfish Bisque, Spinach, Pesto Dressing & Pea Shoot Salad	£17.00

## SIDES

Hand Cut Chips or French Fries	£3.00
Sweet Potato Fries	£3.50
Add Cheese or Pulled Pork	£1.00
Home Made Creamy Coleslaw	£3.00
Beer Battered Onion Rings	£3.00
Toasted Garlic Ciabatta	£3.00
Mixed Salad	£3.00
Honey Roasted Carrots	£3.00
Tender Stem Broccoli	£3.50

## 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

## Recruiting Sergeant

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

## ROSÉ WINES

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

## Wine List

## Colchester Inns



## WHITE WINES

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

## RED WINES

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