



MAIN MENU



(served 12 - 2.30 and 5.30 - 9 Tuesday to Friday 12 - 9 Saturday 12 - 8 Sunday)

STARTERS

Home Made Soup of the day and Warm Bread	£6.50	Classic Moules Mariniere, Mussels in a White Wine Cream Sauce with Parsley and Toasted Bread	£8.00	Smoked Salmon Thai Fish Cake, Sweet Chilli Dip, Asian Salad	£7.50
Classic Atlantic Prawn Cocktail, Baby Gem Lettuce, Cherry Tomato, Buttered Granary Bread	£7.50	Garlic and Chilli Sautéed King Prawns with Korean Kimchi Salad and Toasted Ciabatta	£8.00	Pressed Smoked Ham Hock Terrine, Piccalilli, Crispy Egg, Toasted Bread	£7.00
Baked Camembert Wrapped in Smoked Streaky Bacon, Apple and Beer Chutney and Cherry Tomato Salad	£8.00	Sweet Chilli Beef with Thai Style Salad, Coriander & Peanuts	£8.00	Cider Slow Braised Pork Cheek, Crispy Pork Belly, Bacon Crumb, Burnt Apple Puree, Honey, Mustard & Apple Salad	£8.00
Caramelised Goats Cheese, Goats Cheese Fritter, Saffron Pickled Poached Pear, Quince	£7.50	Pan Seared Hand Dived King Scallops, Tempura Rock Oyster, Wild Mushrooms, Soy Reduction	£9.50	Smoked Haddock, King Prawn, Baby Atlantic Prawn, Sweet Corn, Baby Corn Chowder	£7.50
				Mixed Bread & Olives with Balsamic Oil (for 2 to Share)	£3.50

MEAT

Cumberland Catherine Wheel Sausage, Creamy Mash, Honey Glazed Carrots, Tender Stem Broccoli & Crispy French Onions with Gravy	£14.00	Steak & Kidney Suet Pudding, Smoked Mash Potato, Honey Roasted Carrots, Tenderstem Broccoli, Rich Gravy	£14.00	Fillet of Beef Wellington, Smoked Mash Potato, Roast Celeriac, Celeriac Puree, Romanesco, Honey Roast Carrots, Red Wine Veal Jus. (Allow 30 mins cooking)	£28.00
Chargrilled Prime Steak Burger in a Toasted Brioche Bun served with Streaky Bacon, Emmental Cheese, Gem Lettuce, Beef Tomato, Gherkin, Onion Rings, Coleslaw & Fries	£14.00	Slow Braised Moroccan Spiced Lamb Shank, with Sweet Potato Harissa Mash, Roasted Red Pepper, Salsa Verde & Tender Stem Broccoli	£15.00	Pan Seared Lamb Loin, Glazed Lamb Sweet Breads, Thyme and Garlic Potato Terrine, Roast Celeriac, Celeriac Puree, Wild Mushrooms, Red Wine Veal Jus	£18.00
		Ballontine of Chicken Stuffed with Mushroom Duxelle Wrapped in Streaky Bacon, Whole Grain Mash Potato & Creamed Leeks	£16.00		

FISH

Local Beer Battered Cod Tail served with Minted Mushy Peas, Hand Cut Chips & Tartar Sauce	£14.00	Smoked & Unsmoked Mixed Fish Pie, Peas, topped with Creamy Mash, Cheese & Herb Crust	£15.00	Mixed Seafood and Chorizo Paella, Shellfish Bisque	£17.00
Cajun Salmon Fillet, Sweet Potato Harissa Mash, Salsa Verde, Roasted Red Pepper, Tenderstem Broccoli	£16.00	Grilled Whole Plaice with Sautéed Potatoes, Tenderstem Broccoli with Lemon and Caper Butter	£15.00	Classic Moules Mariniere, Mussels in a White Wine Cream Sauce with Parsley and French Fries	£16.00
				Pan Roast Cod, Garlic Roasted Baby New Potato, Charred Spring Onion, Roast Fennel, Glazed Boneless Chicken Wing, Chicken Jus	£17.00

SHARING PLATTERS (Also available at the evening serving times)

Classic Ham & Cheese Ploughman's: Ham Hock Terrine, Sliced Honey & Mustard Ham, Black Bomber Cheddar, Cashel Blue Cheese, Cornish Yarg, Crispy Egg, Home-made Root Vegetable Crisps, Granny Smith Apple, Pickled Onions, Cornichons, Onion Chutney, Coleslaw & Toasted Ciabatta £14.00

Seafood Assiette : Moules Mariniere, Toasted Bread, Smoked Salmon Thai Fish Cake, Sweet Chilli Sauce, Baked King Scallop in the Shell, Garlic and Chilli Sautéed King Prawns, Atlantic Prawn Cocktail with Brown Bread £16.00

GRILL *All served with Hand Cut Chips, Flat Mushroom, Slow Roasted Tomato & Onion Rings*

10oz Sirloin	£22.00
8oz Fillet Steak	£26.00
10oz Rump	£17.00
Add Sauce: Blue Cheese, Peppercorn, Diane or Garlic Butter	£2.50
Add Fried Egg	£1.00
Add Surf with King Prawns	£5.00

VEGETARIAN

Crispy hash brown burger topped with emmental cheese, fried egg, flat mushroom In a Toasted Brioche Bun served 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, Mango Chutney & Asian Salad	£14.00
Wild Mushroom Risotto, Caramelised Goats Cheese, Mushroom Ketchup, Crispy Sage, Truffle Oil & Crispy Egg	£14.00
Marinated Harissa and Garlic Crispy Halloumi Salad with Roasted Red Pepper, Cherry Tomato, Onion Jam and Balsamic Dressing	£14.00

SIDES

Hand Cut Chips or French Fries	£3.00
Sweet Potato Fries	£3.50
Add Cheese or Pulled Pork	£1.00
Sweet Potato Harissa Mash	£3.50
Smoked Mash Potato	£3.00
Home Made Creamy Coleslaw	£2.50
Beer Battered Onion Rings	£3.00
Toasted Garlic Ciabatta	£3.00
Mixed Salad	£3.00
Side of Seasonal Veg	£3.00

PLEASE CHECK THE BOARDS OR ASK STAFF FOR DETAILS OF OUR DAILY SPECIALS

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.



LIGHTER MENU (Available 12.00 - 2.30)



BREAKFASTS <small>(Available 10.00 - 11.30 reservations only)</small>	
Full English with Toast (Veggie option available £8.00)	£10.00
Small Full English with Toast	£8.00
Scrambled Egg Bagel with Cumberland Sausage	£8.00
Poached Natural Smoked Haddock with Poached Eggs & Toast	£8.00
<i>All Breakfast include unlimited Tea or Filter Coffee</i>	
Mixed Toast	£2.00

CIABATTAS	
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	
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

DESSERTS <small>(Also available at the evening serving times)</small>	
Lemon Curd, Lemon & Poppy Seed Tunisian Cake, Fresh Blackberries, Blackberry Sorbet, Yoghurt Curd	<p>Yorkshire Rhubarb and Ginger Cheese Cake, Rhubarb Sorbet, Textures of Yorkshire Rhubarb All £7.00</p> <p>Double Chocolate Brownie, Chocolate Mousse and White Chocolate Ice Cream</p> <p>Warm Dark Chocolate Fondant, Raspberry Gel, Fresh Raspberry, Raspberry Sorbet, Caramelised White Chocolate</p> <p>Selection Of Cheeses, Cashel Blue, Cornish Yarg, Black Bomber, Quince, Celery, Chutney, Grapes, Apple, Crackers</p> <p>Assortment De Petit Fours Pour Café Gourmand and an Espresso(A Selection of our Desserts in miniature form) per head</p>
Sticky Toffee & Walnut Pudding, with Caramel Sauce, Candied Walnuts and Vanilla Ice Cream	
Hazelnut and Baileys Brulee, Hazelnut Brittle, Vanilla Ice Cream	
Crumble of the Day Served with Ice cream or Custard	

PLEASE ASK FOR DETAILS OF
OUR SUNDAY ROAST

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FOR DETAILS OF OUR DAILY SPECIALS

PLEASE ASK FOR OUR
CHILDRENS MENU



COLCHESTER INNS GROUP

The Ship Inn
The Ship Inn, The Street, South Walsham,
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Recruiting Sergeant
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The Black Boys
The Black Boys Hotel & Restaurant,
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The Bucks Arms
The Buckinghamshire Arms, Blickling,
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The Rising Sun
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