



SMALL PLATES

Mozzarella & basil croquettes with tomato & balsamic fondue	£5.95
Korean salt & pepper chicken bao buns	£6.95
Buttermilk fried chicken wings, buffalo sauce, blue cheese dip	£5.95
Thai style chicken satay skewers with peanut dip	£5.95
Brancaster moules mariniere with garlic ciabatta	£7.95
Baked mini camembert with rosemary & honey, toasted ciabatta	£7.95
Warm bread, olives & hummus	£5.95
Lightly curried butternut squash soup with toasted ciabatta (vegan)	£5.95
Salt & pepper crispy squid with lemon aioli	£6.50
Sweet chilli marinated crispy beef, Asian salad	£6.95
Cromer crab & spring onion cakes with black pepper mayonnaise	£7.95
Crispy pork belly, hoi sin, cucumber & spring onion	£5.95
Seared Scottish king scallops with crispy pork belly, apple puree & apple matchsticks	£11.95
Pan roasted king prawns, garlic & herb butter, toasted ciabatta	£8.95

SALADS & PLATES

Smoked chicken Caesar salad	£13.95
Cromer crab & samphire salad	£13.95
Glazed goats cheese, honey roasted fig & balsamic roasted beetroot salad	£11.95
Seafood plate - Hot & cold smoked salmon, crispy fish fingers, smoked mackerel, tempura king prawns, prawn cocktail, capers, lemon & ciabatta	£15.95
Ploughman's plate - Scotch egg, pork pie, honey & mustard glazed sausage, pate, carved ham, mature cheddar, ciabatta & piccalilli	£12.95
BUCKET TO SHARE - BBQ ribs, buffalo hot wings and jalapeno poppers	£11.95

BLACK BOYS HOTEL CLASSICS

Skinless beer battered fillet of cod with thick cut chips, mushy peas & tartare sauce	£13.95
Cod, salmon & smoked haddock pie with parmesan crusted mash, seasonal vegetables	£15.95
Black Boys burger served in a toasted brioche bun, thick cut chips, bacon, Swiss cheese & onion rings (ADD PULLED BBQ PULLED PORK FOR £3)	£14.95
Sweet & sour crispy salt & pepper chicken stir fry on soy egg noodles	£13.95
Chargrilled chicken breast burger with Swiss cheese & BBQ sauce, French fries & coleslaw	£13.95
Beer battered king prawn scampi with thick cut chips, garden peas & tartare sauce	£14.95
Slow braised lamb shank with redcurrant & mint on confit garlic mash, tender stem broccoli	£16.95
Sticky sweet chilli marinated beef on stir fried egg noodles	£13.95
Seared fillet of salmon on smoked salmon, spinach and prawn risotto with parmesan shavings	£15.95
Steamed steak & ale pudding in suet pastry, creamy mash & seasonal vegetables	£13.95
BBQ pork baby back ribs with homemade coleslaw & French fries	£16.95

MEAT & FISH SPECIALS

Tandoori marinated lamb skewers with keema rice, onion & tomato salad, mango chutney, raita & toasted naan bread	£17.95
Black Boys BBQ pig tray - Beer & treacle cured bacon steak, half rack of BBQ ribs, bockwurst sausage with pulled pork dirty fries, smoked BBQ beans, coleslaw, nacho mac & cheese, jalapeno poppers & corn on the cob <i>(share & dare, served in a takeaway tray for you to take the rest home)</i>	£23.95
Charred Cajun swordfish loin with crispy squid on Caesar style salad, chorizo & mozzarella fries	£15.95
Large bowl of Brancaster moules mariniere with French fries & confit garlic aioli	£14.95
Pan fried fillet of beef 'surf & turf' with garlic king prawns, sea salt fries & traditional grill garnish	£29.95
Roasted fillet of halibut on new potato, baby onion, button mushroom & bacon fricassee with fine green beans	£17.95

VEGETARIAN

Thai style red vegetable curry with steamed coriander rice & vegetable gyozas	£12.95
Sweet potato, chickpea & spinach curry with homemade onion bhajis, poppadum, cumin & sultana rice (vegan)	£13.95
Balsamic roasted beetroot, squash & goats cheese tart, roasted carrots, squash puree & hasselback potatoes	£12.95
Halloumi, red onion marmalade & mushroom burger in toasted brioche bun with confit garlic mayonnaise & French fries	£12.95

GRILL

Chargrilled Coford's 8oz fillet steak with choice of potatoes & traditional grill garnish	£25.95
Chargrilled Coford's 10oz Sirloin steak with choice of potatoes & traditional grill garnish	£23.95
Cajun marinated Swannington 10oz flat iron steak with classic Caesar style salad, Cajun spiced fries & jalapeno coleslaw	£17.95
BBQ boneless spatchcock chicken, smoked BBQ beans, charred corn & mac 'n' cheese	£13.95
Coford's butchers mixed grill - rump steak, liver, sausage, lamb chump steak & pork loin, thick cut chips, traditional steak garnish & fried hens eggs	£26.95

Sauces: Creamy Pepercorn	£3.50
Blue cheese	£3.50
Tiger prawn surf & turf	£5.50

SIDES

Thick Cut Chips or Fries	£4.50
Cheesy Chips	£5.00
Chorizo & mozzarella fries	£6.00
Beer Battered Onion Rings	£3.95
Garlic ciabatta loaf	£4.50
Homemade Coleslaw	£3.95
Mixed Salad or Mixed Vegetables	£4.50

SOMETHING LIGHTER (available 12.00 - 5.30 everyday)

Carved Swannington ham, free range hens eggs & thick cut chips	£11.95
Prawn marie rose and smoked salmon open sandwich	£9.95
Steak, mushroom & onion ciabatta with red onion marmalade, rocket, coleslaw & French fries	£9.95
Egg mayonnaise and watercress (white or granary)	£6.95
Hot smoked salmon niçoise salad	£9.95
Carved ham & Norwich beer mustard sandwich (white or granary)	£7.95
Cromer crab, black pepper mayonnaise & rocket (white or granary)	£7.95
Chicken, bacon & mayonnaise (white or granary)	£7.95
Mature cheddar & Branston pickle (white or granary)	£7.95

CHILDREN'S MENU

Breaded chicken nuggets with French fries & baked beans	£5.95
Mac n' cheese	£5.95
Coxford's traditional sausages, mash & peas	£5.95
Battered fish and thick cut chips with peas	£5.95
Grilled fillet of salmon, new potatoes & broccoli	£5.95
Crispy beef with egg noodles	£5.95

DESSERTS

Chocolate & honeycomb cheesecake with honeycomb ice cream & homemade honeycomb	£7.50
Bramley apple & blackberry crumble with vanilla seed custard OR apple crumble ice cream (G/F Available)	£6.95
Homemade chocolate brownie, chocolate & pistachio soil, cookie dough ice cream, salted caramel sauce (G/F Available)	£7.50
Charred sticky pineapple, melon & lime salsa, passionfruit sorbet (Vegan) (G/F)	£6.95
White chocolate & peppermint semifreddo with popping candy, mint choc chip ice cream & pistachio biscotti (G/F)	£6.95
Warm treacle tart with malted milk ice cream, gingerbread crumb & fresh raspberries	£7.95
Selection of Norfolk cheeses with celery, grapes & chutney	£8.95

WHITE WINES

	125ml	175ml	250ml	Bottle
Pinot Grigio, San Antonio 2018 <i>ITALY</i> <i>Crisp - Refreshing - Unoaked</i>	£3.75	£5.25	£7.00	£20.00
Sauvignon Blanc Poetas 2019 <i>CHILE</i> <i>Crisp - Grapefruit - Refreshing</i>	£3.50	£4.95	£6.75	£19.00
Viognier "Caoba" 2018, Mendoza <i>ARGENTINA</i> <i>Apricot - Floral - Aromatic</i>	£4.25	£6.00	£8.25	£23.50
Picpoul de Pinet 'Hen Pecked' 2018 <i>FRANCE</i> <i>Fruit - Melon - Zesty</i>	£4.50	£6.50	£9.00	£25.00
Sauvignon Blanc, "Honu" 2019 <i>NEW ZEALAND</i> <i>Dry - Tropical Fruit - Gooseberry</i>	£4.50	£6.50	£9.00	£25.50
Organic Gruner Veltiner, Sepp Moser 2018 <i>AUSTRIA</i> <i>Floral - Apricot - Peach</i>	£4.75	£6.75	£9.50	£28.50
Chablis, William Fevre 2016 <i>FRANCE</i> <i>Apricot - Citrus - Mineral</i>	£6.50	£9.00	£12.00	£35.00
Chardonnay Mr Goose Esq 2018 <i>AUSTRALIA</i> <i>Citrus - Melon - Vanilla</i>				£21.50
Chenin Blanc False Bay 2018 <i>SOUTH AFRICA</i> <i>Fresh - Ripe - Fruit Salad</i>				£22.50
Pecorino d'Abruzzo Contessa Azienda Agricola 2017 <i>ITALY</i> <i>Pineapple - Peach - Citrus</i>				£30.00

CHAMPAGNE & SPARKLING WINES

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

RED WINES

	125ml	175ml	250ml	Bottle
Merlot Poetas 2016 <i>CHILE</i> <i>Smooth - Plum - Toast</i>	£3.50	£4.95	£6.75	£19.00
Fleurie la Madone, La Reine de L'Arenite 2017 <i>FRANCE</i> <i>Delicate - Pretty - Floral</i>	£5.00	£7.00	£10.00	£28.00
Shiraz Mr Goose Esq 2018 <i>AUSTRALIA</i> <i>Coffee - Vanilla - Red fruit</i>	£4.00	£5.75	£7.75	£21.50
Negroamaro del Trulli Salento 2017 <i>ITALY</i> <i>Plums - Wild strawberries - Black Pepper</i>	£4.25	£6.00	£8.25	£23.50
Malbec Oaked Reserva "Zapa" 2017 <i>ARGENTINA</i> <i>Big - Bramble fruit - Smokey</i>	£4.75	£6.75	£9.50	£26.50
Rioja Crianza, Cerro Anon 2016 <i>SPAIN</i> <i>Red fruits - Spicy aromas - Long finish.</i>	£5.00	£7.00	£10.00	£28.50
Châteauneuf-du-Pape 2015, "Cuvee Papale", <i>FRANCE</i> <i>Warm - Spicy - Dark fruit</i>	£6.25	£9.00	£12.00	£35.00
Petit Verdot/Cabernet Sauvignon Gran Reserva Toro de Piedra 2016 <i>CHILE</i> <i>Black Fruits - Chocolate - Vanilla</i>				£31.00
Petit Verdot, Domaine L'Orangerie 2016 <i>FRANCE</i> <i>Black fruits - Spices - Liquorice</i>				£25.50
Château Tours, Les Terrasses de Saint Christophe 2016 <i>FRANCE</i> <i>Berry - Plum fruit - Herbaceous spice</i>				£33.00

ROSÉ WINES

	125ml	175ml	250ml	Bottle
Blush Zinfandel Hawkes Peak NV <i>USA</i> <i>Strawberries - Honeyed - Uplifting</i>	£3.75	£5.25	£7.00	£20.00
Pinot Grigio Rosé, Robinia 2016, <i>ITALY</i> <i>Fruity - Clean - Raspberry</i>	£4.00	£5.50	£7.25	£21.00
Rosé MiniMI Méditerranée, Breban 2018 <i>FRANCE</i> <i>Strawberry - Raspberry - Light</i>	£4.50	£6.50	£9.00	£25.00