



# Black Boys Hotel

Breakfast 9.00 - 10.30 Everyday  
Food served 12.00 - 8.30 Monday - Thursday  
12.00 - 9.30 Saturday, 12.00 - 8.30 Sunday  
*(except lighter lunches - 12.00-5.30)*

## SMALL PLATES and STARTERS

Homemade local asparagus soup with crusty bread and crispy asparagus spears (v)	£5.95	Steamed bao buns with firecracker cauliflower and Asian salad (vegan)	£7.95
Buttermilk and smoked paprika chicken wings with baconnaise	£6.95	Breaded crispy brie wedge with curried peach chutney (v)	£7.95
Charred ciabatta, piquante peppers, olives and roasted tomato hummus (v)	£6.95	Tempura battered king prawn tails with nam jim dipping sauce	£9.95
Homemade Cromer crab and salmon scotch egg, watercress mayonnaise	£7.95	Crispy salt and pepper squid with sriracha mayonnaise	£7.95
Warm local asparagus with crispy hens egg, parmasan and chive hollandaise (v)	£7.95	Satay marinated pork belly with chilli roasted crushed peanuts and pak choi salad	£7.95

## TO SHARE

Fruits de Mer - Whelks, cockles, winkles, crab, lobster, oysters, crevettes and prawns	£28.95	Dirty bucket - BBQ meaty ribs, Buffalo hot wings, jalapeno poppers, Mozzarella sticks, and dirty fries	£17.95
Roasted chateau briand to share - bearnaise sauce, triple cooked chips, watercress & buttered asparagus	£39.95	Char sui glazed whole Gressingham duck with cucumber & spring onions, pancakes, dipping sauce, bao buns & duck leg chow mein	£28.95

## BLACK BOYS HOTEL CLASSICS

Skinless beer battered fillet of cod with thick cut chips, mushy peas & homemade tartare sauce	£13.95	Coxford's award winning sausages on leek & mustard mash, crispy onions	£13.95
Baked cod, smoked haddock, salmon and crevette pie with parmesan crusted mash, buttered spring greens	£15.95	Baked gratinated smoked haddock florentine with cherry tomatoes, spinach & egg	£15.95
Roasted Norfolk chicken breast on steamed asparagus and Jersey Royals with homemade wild garlic pesto	£14.95	Slow cooked lamb Goan curry with steamed coriander rice, sag aloo & naan bread	£16.95
Beer battered king prawn scampi with thick cut chips, garden peas & homemade tartare sauce	£14.95	Sticky sweet chilli marinated beef on stir fried egg noodles	£13.95
		Steamed steak & ale pudding in suet pastry, creamy mash & buttered spring greens	£13.95
		BBQ pork baby back ribs with homemade coleslaw & French fries	£16.95
		Charred chicken, bacon & avocado salad with Jersey Royals	£13.95

## MEAT & FISH SPECIALS

Lamb threeways flat bread - Harissa marinated leg, homemade kofte & crispy belly with halloumi fries, red onion, coriander & cherry tomato salad, mint yoghurt dressing	£16.95
Brasied shin of beef & tomato ragu on papperdelle pasta, rosemary oil & raclette fritter	£13.95
Roasted fillet of Loch Duart salmon on smoked salmon, garden pea & wild garlic risotto, parmesan shavings	£15.95
Whole grilled Cornish sole with Jersey Royal potatoes, crab & prawn butter, fine green beans	£16.95
Trio of local pork - Garlic & herb marinated belly, pan roasted fillet & 12 hour braised pigs cheek, creamy mash, tenderstem broccoli, crackling and jus	£17.95
Classic pan fried wing of Lowestoft skate with sauteed potatoes, beurre noisette & tenderstem broccoli	£17.95
Miso & sesame coated tuna loin with crab bon bons, Asian radish salad & dipping sauce	£16.95
Baked Cromer crab thermidor with garlic roasted crushed potatoes, steamed samphire	£15.95
Char sui glazed half Gressingham duck with cucumber & spring onions, pancakes, dipping sauce, bao buns & duck leg chow mein	£17.95

## BURGERS & GRILL

Chargrilled Swannington 8oz fillet steak with choice of potatoes & traditional grill garnish	£25.95
Chargrilled Swannington 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
Grilled picanha steak with chimichurri, smoked paprika fries and an avocado, lime & chilli salad	£17.95
Black Boys steak burger served in a toasted brioche bun, thick cut chips, bacon, Swiss cheese & onion rings <i>(ADD BBQ PULLED PORK FOR £3)</i> <i>(DOUBLE STACK YOUR BURGER FOR £3)</i>	£14.95
Buttermilk chicken thigh burger, pickled onions sriracha mayo, bacon salted fries & slaw	£13.95
Sauces: Creamy Peppercorn	£3.50
Blue cheese	£3.50
King prawn surf & turf	£5.50

**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.

## VEGETARIAN

Butternut squash, spinach & tomato en crouete with garlic roasted crushed potatoes and asparagus (vegan)	£12.95
Sweet potato, red lentil & spinach curry with coconut rice, sag aloo & naan bread (vegan)	£13.95
Cherry tomato, courgette, mozzarella & wild garlic orzo pasta with crispy courgette fries	£12.95
Crispy breaded goats cheese, red onion marmalade & roasted red pepper burger in toasted brioche bun with basil aioli & French fries	£12.95
Superfood salad with pomegranate, avocado & quinoa (vegan)	£12.95

## 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
Dirty fries with BBQ pulled pork & blue cheese	£5.95
Breaded halloumi fries with chilli jam	£5.95

## SOMETHING LIGHTER (available 12.00 - 5.30 everyday)

Black Boys triple decked club sandwich with French fries & coleslaw	£10.95
Steak, mushroom & onion ciabatta with red onion marmalade, rocket, coleslaw & French fries	£10.95
Crispy chilli beef & sweet chilli wrap with French fries & coleslaw	£9.95
Carved Swannington ham, egg and chips	£11.95
Fresh door step sandwich served on white or granary bread:	
Egg mayo and watercress sandwich	£6.95
Prawn and Marie Rose sandwich	£7.95
Cheese and Branston pickle sandwich	£5.95
Carved ham & Colmans English mustard	£5.95

## CHILDREN'S MENU






Breaded chicken strips with French fries & baked beans	£5.95
Pesto pasta	£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




Classic crème brulee with almond biscotti & raspberry sorbet <b>GF</b>	£7.50
Chocolate sharing plate - white chocolate chip brownie, rich chocolate mousse, dark chocolate & biscoff tart, Belgium chocolate ice cream	£10.95
Lemon & poppy seed sponge with homemade lemon curd & lemon shortbread	£7.50
Banoffee sundae with banana chips & salted caramel ice cream <b>GF</b>	£6.95
Raspberry & passion fruit Eton mess, passion fruit curd, passion fruit sorbet & ginger crumb <b>GF</b>	£6.95
Chocolate and honeycomb cheesecake, honeycomb ice cream and homemade honeycomb	£6.95
Ice cream & sorbets	£7.95
Selection of Norfolk cheeses with celery, grapes & chutney	£8.95

## 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



125ml glasses are available on request.





## Wine List

## Red wine







### For grazing, vegetarian and lighter meat style dishes

	175ml	250ml	Bottle
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 Sapolites", 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

### Bubbles to go with your favourite dishes

	125ml	Bottle
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	£55.00
Cline Cellars Late Harvest Mourvedre USA  	£35.00