



Black Boys Hotel

Food served 12.00 - 8.30 Monday - Thursday
12.00 - 9.00 Friday - Saturday, 12.00 - 8.00 Sunday
(except lighter lunches - 12.00 - 5.30)

SMALL PLATES and STARTERS

Homemade courgette, leek & pea soup with warm bread & courgette fries (v)	£6.50	Steamed hoi sin duck bao buns with sesame, cucumber & spring onion	£8.95
Chipotle fried chicken wings with lime mayonnaise	£7.95	Baked mini camembert with honey & rosemary, charred ciabatta	£8.95
Charred ciabatta, piquante peppers, olives and roasted tomato hummus (v)	£6.95	Tempura mackerel fillets with crab mayonnaise, caper berries & charred lemon	£8.95
Homemade Cromer crab cakes with avocado salad & lemon yoghurt dressing	£8.95	Seared Scottish king scallops with ham hock croquettes & apple salad	£10.95
Tempura battered king prawn tails with nam jim dipping sauce	£9.95	Lobster & king prawn tacos with lime & avocado	£10.95
Heritage tomato, watermelon, basil & feta salad with toasted pinenuts	£7.95	Crispy fried chilli beef with edamame bean salad	£8.95

BLACK BOYS HOTEL CLASSICS

Skinless beer battered fillet of cod with thick cut chips, mushy peas & homemade tartare sauce	£14.95	Beer battered king prawn scampi with thick cut chips, garden peas & homemade tartare sauce	£15.95
Baked cod, smoked haddock, salmon and crevette pie with parmesan crusted mash, buttered spring greens	£15.95	Mixed seafood salad - Whelks, cockles, winkles, crab, lobster, oysters, crevettes & prawns	£19.95
Classic roasted wing of Lowestoft skate with sauteed potatoes, beurre noisette & tenderstem broccoli	£17.95	Sticky sweet chilli marinated beef on stir fried egg noodles	£15.95
		Steamed steak & ale pudding in suet pastry, creamy mash & buttered spring greens	£14.95
		BBQ pork baby back ribs with homemade coleslaw & French fries	£16.95

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	£17.95
Roasted whole seabass with herb & samphire sauteed parmentier potatoes & leeks, peas & pancetta	£17.95
Pan fried pair of Dover soles with buttered new potatoes, crab & prawn butter & fine green beans	£17.95
Roasted fillet of Loch Duart salmon with confit garlic & sea salt crushed potatoes, tender stem broccoli & sauce vierge	£15.95
Monkfish & king prawn red Thai curry with steamed coriander rice & coconut king prawn tails	£18.95
Pan fried fillet of halibut on crab crushed potatoes, steamed samphire & prawn beurre blanc	£18.95
BBQ braised beef brisket with baked mac n' cheese, charred jalapenos, roasted corn, pickled red onions & bbq dipping sauce	£17.95
Manchego & chorizo stuffed chicken breast on 'nduja & herb potatoes, courgettes & smoked paprika aioli	£15.95
Freshly caught Cromer crab caesar salad, crayfish 'popcorn', buttered new potatoes	£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
Black Boys steak burger served in a toasted brioche bun, thick cut chips, bacon, Swiss cheese & onion rings	£14.95
<i>(ADD BBQ PULLED PORK FOR £3)</i>	
<i>(DOUBLE STACK YOUR BURGER FOR £3)</i>	
Buttermilk chicken thigh burger, pickled onions, rocket & sriracha mayo, bacon salted french fries & slaw	£14.95
Sauces: Creamy Peppercorn	£3.50
Blue cheese	£3.50
King prawn surf & turf	£6.50

VEGETARIAN

Chestnut mushroom, spinach & courgette encroute with caramelised onion parmentier potatoes, tender stem broccoli & almonds, red pepper sauce	£13.95
Sweet potato, red lentil & spinach curry with coconut rice & naan bread (vegan)	£14.95
Wild mushroom, rosemary & pecorino pappardelle pasta with rocket & sundried tomato salad	£13.95
Crispy breaded goats cheese, red onion marmalade & roasted red pepper burger in toasted brioche bun with basil aioli & French fries	£14.95

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

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.

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 sweet & sour salt & pepper chicken wrap with French fries & coleslaw	£9.95
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 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

DESSERTS




Homemade white chocolate chip brownie with chocolate sauce & Belgium chocolate ice cream	£7.50
Classic Crème Brulee with almond biscotti & raspberry sorbet (G.F)	£6.95
Norfolk strawberry Eton mess with strawberry and mint sorbet (G.F)	£6.95
Steamed sticky toffee pudding, toffee sauce and butterscotch ice cream	£6.95
Banoffee sundae with banana chips & salted caramel ice cream (G.F)	£6.95
Chocolate and honeycomb cheesecake, honeycomb ice cream and homemade honeycomb	£6.95
Selection of local ice creams and sorbets	£6.95
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



Organic Vegetarian Vegan

125ml glasses are available on request.

Wine List





Red wine

	175ml	250ml	Bottle
--	-------	-------	--------







For grazing, vegetarian and lighter meat style dishes

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 Saproilites", 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



	125ml	Bottle
--	-------	--------

Bubbles to go with your favourite dishes

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

	Bottle
--	--------

Rivesaltes Chateau Lauriga Ambre Hors D'Age Bouchon France	£55.00
Cline Cellars Late Harvest Mourvedre USA  	£35.00