



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

Curried Butternut Squash Soup with Sweet Potato Bhajis (v)	£6.95	Twice Baked Norfolk Dapple Souffle with a rocket, balsamic and shaved Norfolk dapple salad	£8.95
Brancaster Mussels Marinere	£8.95/15.95	Steamed Hoi Sin Duck Bao Buns with Sesame, Cucumber & Spring Onion	£8.95
Charred ciabatta, piquante peppers, olives and roasted tomato hummus (v)	£6.95	Baked Camembert with Honey & Rosemary, Charred Ciabatta	£8.95
Homemade Cromer Crab Cakes with Avocado Salad & Lemon Yoghurt dressing	£8.95	Tempura King Prawn Tails with Nam Jim dipping sauce	£10.95
Pan Seared Local Pigeon Breasts with Pea Puree & Black Pudding Bon Bons, local blackberry's and parsley cress	£7.95	Seared Scottish King scallops with Ham Hock Croquettes, Apple & Pea Shoot Salad	£11.95
Crispy fried Chilli Beef with Edamame Bean salad	£8.95	Pulled Smoked Chilli Brisket Tacos with Nacho Cheese & Jalapeno Salsa	£8.95

BLACK BOYS HOTEL CLASSICS

Battered Fillet of Local cod, Homecut Chips, Mushy Peas & Homemade Tartare Sauce	£15.50	Beer Battered King Prawn Scampi with Homecut chips, Garden Peas & Homemade Tartare Sauce	£15.95
Baked Cod, Smoked Haddock and Salmon Fish Pie with Crevettes, Topped with Parmesan Mash	£15.95	Pan Fried Wing Of local Skate with Caper & Lemon Butter, Fine Beans & Sauteed Potatoes	£18.95
Pan Fried Breast of Chicken with Sauteed Ratte Potatoes, Wild Mushrooms & Local Kale - Wholegrain Mustard Sauce	£15.95	Sticky Sweet Chilli Marinated Beef on Stir Fried Egg Noodles	£15.95
Slow Braised Shoulder of Lamb Shepherds Pie, Topped with Norfolk Dapple & Crispy Onion Mash - Local Greens	£15.95	Steamed Steak & Ale Pudding in Suet Pastry, Creamy Mash & Seasonal Vegetables	£15.50
		BBQ Pork Baby Back Ribs with Homemade Coleslaw & French fries	£16.95

MEAT & FISH SPECIALS

Local Pork Loin Chop with Patatas Bravas, Chorizo & Fine Beans	£17.95
Seared Fillet of Seabass with Crispy Pancetta Lardons, Sauteed Wild Mushrooms, Parmentier Potatoes, Butternut Squash and Local Kale	£17.95
Pan fried Local Longshore 20-24oz Dover Sole Meurniere with Fine Beans & Buttered New Potatoes	£27.95
Roasted fillet of Loch Duart Salmon on Smoked Haddock & Spinach Risotto, Dill Crème Fraiche	£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, Tenderstem Broccoli & King Prawn Beurre Blanc	£18.95
BBQ Braised Beef Brisket with Charred Corn, Skinny Fries & Crispy Mac n Cheese - Beer & Onion Ketchup	£17.95
Seafood Pasta Linguine Marinara with Tapenade Crostini	£17.95
Char Sui Glazed Half Gressingham Duck with Cucumber & Spring Onions, Pancakes, Dipping sauce, Bao Buns & Chow Mein Noodles	£18.95

BURGERS & GRILL

Chargrilled Swannington 8oz fillet steak with choice of potatoes & traditional grill garnish	£26.95
Chargrilled Swannington 10oz Sirloin steak with choice of potatoes & traditional grill garnish	£24.95
Cajun marinated Swannington 10oz flat iron steak with Classic Caesar Style Salad, Cajun Spiced Fries & Jalapeno Coleslaw	£18.95
Chargrilled Skewered Beef Tenderloin with Chimichurri King Prawns, Ranch Salad & French fries	£23.95
Black Boys Steak Burger served in a Toasted Brioche Bun, French Fries, Bacon, Swiss Cheese & Onion rings <i>(ADD BBQ PULLED PORK FOR £3)</i> <i>(DOUBLE STACK YOUR BURGER FOR £3)</i>	£15.50
New York Deli Burger with Pastrami, Swiss Cheese & Sauerkraut with Crispy Dill Pickle, American Mustard and French fries	£15.95
Buttermilk Chicken Thigh Burger with 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

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 and garlic ciabatta	£14.95
Crispy Breaded Goats Cheese, Red Onion Marmalade & Roasted Red Pepper Burger in Toasted Brioche Bun with Basil Aioli & French fries	£14.95
Aubergine & Red Lentil Moussaka with Red Pepper & Parmesan Polenta Chips	£14.95

SIDES

Thick Cut Chips or Fries	£4.50
Cheesy Chips	£5.00
Chorizo & mozzarella fries	£6.00
Beer Battered Onion Rings	£4.50
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	£10.95
Fresh door step sandwich served on white or granary bread:	
Egg mayo and watercress sandwich	£6.50
Prawn and Marie Rose sandwich	£7.95
Cheese and Branston pickle sandwich	£6.50
Carved ham & Colmans English mustard	£6.50

CHILDREN'S MENU





Breaded chicken nuggets with French fries & baked beans	£6.50
Margherita Pizza	£6.50
Traditional butchers sausages, mash & peas	£6.50
Battered fish and thick cut chips with peas	£6.50
Grilled fillet of salmon, new potatoes & broccoli	£6.50

DESSERTS




Homemade white chocolate chip brownie with chocolate sauce & Belgium chocolate ice cream	£7.95
Orange crème brulee with blood orange sorbet, chocolate & orange cookie	£7.95
Bramley apple & cinnamon crumble with cinnamon ice cream OR vanilla seed custard	£7.50
Steamed sticky toffee pudding, toffee sauce and butterscotch ice cream	£7.50
Banoffee sundae with banana chips & salted caramel ice cream (G.F)	£7.50
Biscoff & vanilla cheesecake with malted milk ice cream & chocolate crumb	£7.50
Selection of local ice creams and sorbets	£6.95
Selection of Norfolk cheeses with celery, grapes & chutney	£9.95

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







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