

Black Boys Hotel

MENU



Food serving times: Mon - Thurs 12.00 - 8.30 : Fri - Sat 12.00 - 9.00 : Sun 12.00 - 8.00 : Breakfast 8.30 - 10.30

SMALL PLATES AND STARTERS

Homemade Norfolk Asparagus Soup
Toasted Sunflower Seeds, Pecorino Crouton £7.95

Black Boys Tapas Board to Share
Balsamic Pickled Onions, Cured Meats, Roasted
Baby Chorizo, Baby Mozzarella Balls, Beetroot Hummus
& Artisan Bread Sticks £11.95

Chinese Style Shredded Duck Spring Roll
on Sesame Dressed Cucumber, Spring Onion and Radish
Salad, Pickled Ginger and Plum Dipping Sauce £9.95

Crab, Chilli and Spring Onion Bao Buns
Coconut Panko King Prawn, Katsu Curry Sauce £9.95

Italian Burrata, Heritage Tomato Salad
Toasted Pine Nuts, Basil Pesto & Balsamic Syrup £9.95

Smorgasbord

Shell on Prawns, Mackerel Pate, Rollmops, Smoked
Salmon, Cockles, Cornichons, Pickled Red Cabbage and
Lemon Mayonnaise £12.95

Buttered Chicken Liver Parfait
with Toasted Sourdough & Red Onion Marmalade £8.95

Crispy Fried Chilli Beef
with Edamame Bean Salad £9.95

BLACK BOYS HOTEL CLASSICS

Battered Fillet of Local Cod
Homecut Chips, Minted Mushy Peas
& Homemade Tartare Sauce £15.95

Baked Cod, Smoked Haddock & Salmon Fish Pie
with Crevettes - topped with Parmesan Mash £16.95

Butter & Thyme Roasted
Norfolk Chicken Breast

Caramelised Onion Puree, Parmesan Coated Duchess
Potato, Norfolk Asparagus, Red Wine and Thyme Jus
£16.95

Homemade Pork Fillet and Mushroom
Stroganoff
with Parmesan and Rosemary Salted French Fries £17.95

Beer Battered King Prawn Scampi
with Homecut Chips, Garden Peas
& Homemade Tartare Sauce £15.95

Sticky Sweet Chilli Marinated Beef
on Stir Fried Egg Noodles £15.95

Steamed Steak & Ale Pudding
in Suet Pastry,
Creamy Mash & Seasonal Vegetables £15.95

BBQ Pork Baby Back Ribs
with Homemade Coleslaw & French Fries £16.95

Cajun Chicken Ceaser Salad
on Caesar Dressed Baby Gem, Sliced Avocado, Cherry
Tomatoes, Garlic Croutons and Flaked Parmesan £15.95

MEAT & FISH

Pan Seared Calves Liver & Crispy Bacon
on Creamy Mash, Rich Gravy, Crispy Onion Rings
& Seasonal Vegetables £17.95

Baked Cromer Crab Thermidor
with Buttered Samphire, French Fries
and Mixed Salad £19.95

Smoked Haddock Gratin,
wilted Spinach, Poached Egg, Spinach &
Parmesan Cream, Creamy Mash £17.95

Roasted Loin of Cod
on Norfolk Asparagus and Chesnut Mushroom Risotto
Topped with Cavolo Nero Pesto, £18.95

Sausage and Chorizo Ragu
on Rigatoni Pasta Topped Honey Glazed Goats's Cheese
£17.95

Duo of Swannington Pork
Crispy 12 Hour Braised Pork Belly, Pan Roasted Pork
Tenderloin, Wholegrain Mustard Mash, Tender Stem
Broccoli, Sea Salt Crackling & Apple Jus £18.95

BURGERS & GRILL

Chargrilled Swannington 10oz Ribeye Steak
with Choice of Potatoes & Traditional Grill Garnish £27.95

Flame Grilled Chorizo Burger
Filled with Crispy Chicken fillets, topped with Chipotle
Mayonnaise, Melted Monterey Jack Cheese, Jalapeno
Coleslaw and French Fries £18.95

Chargrilled Swannington 12oz Rump Steak
with Choice of Potatoes & Traditional Grill Garnish £25.95

Cajun Marinated Swannington 10oz Flat Iron Steak
with Classic Caesar Style Salad, Cajun Spiced Fries
& Jalapeno Coleslaw £19.95

Black Boys Steak Burger
Served in a Toasted Brioche Bun, French Fries,
Bacon, Swiss Cheese & Onion Rings £15.95
(ADD PULLED BBQ PULLED PORK FOR £3)
(DOUBLE STACK YOUR BURGER FOR £3)

Philly Chuck Burger
8oz Dry Aged Chuck Burger, Wafer Thin Seared Ribeye
Steak, Cream Cheese, Sautéed Mushrooms and Crispy
Onions Served with French Fries and Coleslaw £18.95

Sauces:

Creamy Peppercorn £3.95
Blue Cheese £3.95
King Prawn Surf & Turf £7.95

VEGETARIAN

Spiced Beetroot & Chickpea Burger
Roasted Sweet Potato, Smashed Avocado & Watercress
with Smoked Paprika Fries & Coleslaw (Vegan) £15.95

Superfood Salad (Vegan)
Roasted Broccoli, Chickpeas, Pomegranate,
Edamame Beans, Cucumber and Carrot Ribbons,
Avacado, Raddishes and Dressed Rocket £15.95

Crispy Aubergine Katsu Cury
on Coconut and Sesame Basmati Rice, Spiced Pak Choi,
Sauteed Asian Vegetables, topped with a Red Onion,
Tomato and Coriander Salad £15.95

Norfolk Asparagus and
Chesnut Mushroom Risotto
Topped with Cavolo Nero Pesto, and Glazed Goats Cheese
£15.95

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
Bread, Olives and Hummus	£6.95

DESSERTS

Salted Caramel Cheesecake
with Biscoff Ice Cream, Chocolate Crumb, Biscoff Sauce £8.95

Maple & Pecan Tart
with Clotted Cream Ice Cream £8.95

Bramley Apple & Rhubarb Crumble
with Vanilla Seed Custard or Apple Sorbet (GF) £8.95

Toasted Almond & Cherry Frozen Parfait
with Bakewell Tart Ice Cream, Amaretto Crumb,
Cherry Gel & Macaron Biscuit £8.95

Dark Chocolate Brownie
with White Chocolate & Raspberry Ice Cream,
Dark Chocolate Sauce & Raspberry Coulis £8.95 (GF)

Coconut & Vanilla Panna Cotta
Topped with Pineapple Jelly,
Coconut & Pineapple Sorbet (GF) (DF) £7.95

Black Boys Cheese Board
Smoked Cheddar, Baron Bigod & Binham Blue,
Fresh Figs, Quince Jelly, Red Onion Marmalade
& Smoked Almonds £11.95

Selection of Italian

Ice-creams & Sorbets

Vanilla - Chocolate - Strawberry - Biscoff
- Bakewell Tart - Clotted Cream
- White Chocolate & Raspberry Ice Creams
Apple - Coconut & Pineapple - Lemon Sorbets £6.95

Something Lighter Menu Overleaf

SOMETHING LIGHTER (available 12.00 - 5.30 everyday)

Creamy Garlic Wild Mushrooms on Toasted Garlic Ciabatta	£8.95
Sticky Sweet Chilli Marinated Beef Wrap with French Fries & Coleslaw	£10.95
Homemade Cromer Crab, Welsh Rarebit on Toasted Ciabatta and Sun Blushed Tomato and Rocket Salad	£10.95

Freshly Baked Baguettes

Steak, Mushroom & Blue Cheese Baguette with Rocket, Coleslaw & French Fries	£10.95
Pastrami, Melted Swiss Cheese & Sauerkraut Baguette with Coleslaw & French Fries	£10.95
Warm Bacon, Brie & Cranberry Baguette with Coleslaw & French fries	£10.95
Roasted Red Pepper, Onion Marmalade & Halloumi Baguette with Coleslaw & French Fries	£10.95

Fresh door step sandwich served on white or granary bread:

Cromer Crab Black Pepper Mayonnaise and Rocket Sandwich	£8.95
Cheese and Branston Pickle Sandwich	£6.95
Carved Ham & Colmans English Mustard Sandwich	£6.95

Wine List




White wine

175ml 250ml Bottle






For grazing and lighter style fish dishes

Vermentino/Colombard "Les Vignerons" France			£23.00
Pinot Grigio, "San Antonio" Italy  	£6.10	£8.50	£24.00
Vinho Verde, Casa de Vila Nova Portugal  			£26.00
Sauvignon Blanc "Aroha Bay" New Zealand  	£7.05	£9.85	£28.00
Picpoul de Pinet "Le Beau Flamant" France	£7.25	£10.20	£29.00

For Asian inspired dishes



Chardonnay "Mr Goose Esq" Australia	£6.55	£9.20	£26.00
Riesling Spätlese, Abtei Himmerod Germany			£28.00
Pa Road Pinot Gris New Zealand			£29.00
Albarino "Pazo das Bruxas", Torres Spain  			£32.00
Chablis, William Fevre France 	£11.00	£15.00	£42.00

For richer, fuller flavoured dishes

Symington "Altano" Branco Portugal  			£30.00
Viognier North Coast, Cline Cellars USA  	£8.20	£11.50	£33.00
Chardonnay, Bodega Otazu Spain  			£35.00
Silex Blanc Flint Vineyard England  			£37.00
Saint Véran, Domaine Jaffelin France  			£42.00

Rosé wine

For salads or a glass on its own

Pinot Grigio Rosé, "San Antonio" Italy  	£5.85	£8.20	£23.00
Blush Zinfandel "Hawkes Peak" USA	£6.35	£8.85	£25.00
Coteaux d'Aix-En-Provence Rosé, Domaine Valfont France	£7.50	£10.50	£30.00
Whispering Angel France			£45.00







Red wine

175ml 250ml Bottle







For grazing, vegetarian and lighter meat style dishes

Grenache/Pinot Noir "Les Vignerons" France	£5.85	£8.20	£23.00
Pinot Noir "El Viejo de Valle" Chile  			£28.00
Gamay Noir "Jean", Domaine Loron France			£29.00
Cabernet Franc, Domaine du Moulin Camus France			£31.00
Valpolicella Classico, Tedeschi Lucchine Italy 	£8.45	£11.85	£34.00

For our amazing burgers or Asia inspired meat dishes

Merlot "Caracara" Chile  	£6.35	£8.85	£25.00
Shiraz "Mr Goose Esq" Australia	£7.05	£9.85	£28.00
Negroamaro Salento, Borgo del Trulli Italy  			£29.00
Rioja Crianza, Cerro Anon Spain  			£33.00
Château La Patache, Pomerol France			£52.00

For grilled and barbecued meats

Primitivo "Borgo dei Trulli" Salento Italy  			£28.00
Organic Monastrell, Luzón Spain 			£29.00
Malbec "Caoba" Estate Argentina	£8.20	£11.50	£33.00
Cabernet Sauvignon, Tributo Single Vineyard Chile  			£35.00
Langhe Nebbiolo Casali del Barone Italy 			£40.00

Sparkling wine & Champagne



125ml Bottle

Bubbles to go with your favourite dishes

Prosecco Spumanté "Borgo Alato" Italy  	£7.00	£30.00
Henriot Brut Souverain Champagne France  		£52.00
Taittinger Brut Reserve France  		£67.00
Laurent Perrier Cuvee Rosé France  		£87.00

Dessert Wine

50ml Bottle

Rivesaltes Chateau Lauriga Ambre Hors D'Age Bouchon France	£4.00	£55.00
Cline Cellars Late Harvest Mourvedre USA  	£6.00	£35.00



Organic Vegetarian Vegan

125ml glasses are available on request.