

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

Roasted Red Pepper & Tomato Soup
Topped with Smoked Cheddar & Fresh Basil £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 Hoisin Dipping Sauce £9.95

Beetroot Gravadlax
Mixed Baby Beetroot, Beetroot powder, Fresh Dill,
Lemon Sorrel & Honey Mustard Dressing £9.95

Goats Cheese Arancini
Whipped Goats Cheese, Basil Pesto, Oven Dried Tomatoes,
Lemon Oil & Dressed Rocket £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

Garlic Butter Chicken
in a Creamy Spinach, Wild Mushroom, Smoked Bacon
Sauce Served On Parsley Mashed Potato
& Fine Green Beans £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 Caesar Salad
on Caesar Dressed Baby Gem, Sliced Avocado, Cherry
Tomatoes, Garlic Croutons and Flaked Parmesan £15.95

MEAT & FISH

Pan Seared 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

Pan Seared Wild Seabass Fillet
on Confit Lemon & Chive Crushed New potatoes, Roasted
Leeks and a Lobster & King Prawn Sauce £19.95

Teriyaki, Garlic & Sesame Baked Salmon
on Singapore Style Noodles with Salt & Pepper
Tender Stem Broccoli £19.95

Creamy Kiln Roasted Salmon
Dill & Baby Spinach Linguine, Crispy Salmon Fish Cake
and a Rocket & Parmesan Salad £18.95

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 Sirloin Steak
with a 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)

8oz Flame Grilled Swannington
Chuck Burger
Filled with Crispy Beef Brisket Croquettes, Roasted
Garlic Mayonnaise Served with Crispy Onion Rings,
French Fries & 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,
Avocado, Raddishes and Dressed Rocket £15.95

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

Summer Tomato & Saffron Risotto
with Smoked Cheddar Fritters & Fresh Basil £15.95

SIDES

Thick Cut Chips or Fries	£4.95
Cheesy Chips	£5.50
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

Bakewell Tart Topped with Royal Icing,
Glace Cherry, Bakewell Tart Ice Cream,
Raspberry Powder & Macaron Biscuit £8.95

Norfolk Strawberry Eton Mess, Strawberry
Jelly, Shortbread Crumb, Strawberry Ice Cream £8.95

Toasted Almond Tiramisu Frozen Parfait,
Chocolate Dipped Shortbread
with Cookies 'n' Cream Ice Cream £8.95

Dark Chocolate Brownie, Chocolate Hazelnut
Mousse with Cookie Dough Ice Cream & Chocolate Sauce
(GF optional) £8.95

Lemon Panna Cotta
with Fresh Raspberries, Raspberry Coulis
& Raspberry Sorbet (Vegan) £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-Cookies 'n' Cream-
Cookie Dough Ice Creams
Apple-Raspberry-Lemon sorbets £6.95

Something Lighter Menu Overleaf

LIGHT EATING/ SALADS (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
Panko Coated Fish Cake, Poached Egg, Chive Hollandaise	£9.95
Crispy Cod Goujons, Crushed Minted Peas, Lemon Mayonnaise	£9.95
Classic Greek Salad (Add Chicken £4.00 Add Salmon £4.00)	£8.95
Beef Tomato, Buffalo Mozzarella Salad with Basil Pesto & Basil Oil	£ 8.95
Niçoise style Salad (Add Chargrilled Swordfish £4.00)	£ 8.95

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.