

Food Served
Monday to Thursday 12.00pm – 8.30pm
Friday & Saturday 12.00pm – 9.00pm

For guests with any food/drink allergies
please advise us at point of ordering

Black Boys Hotel Summer Menu

Starters

Colchester Pyefleet Oyster with Shallot Vinaigrette
Served Over Crushed Ice (£3 Per Oyster)

Asparagus & Garden Pea Soup, Tempura Asparagus
& Warm Bread £8.95

Black Boys Smorgasboard, Citrus Cured Gravdax,
Smoked Mackerel Pate on Crostini, Mini Prawn &
Crayfish Cocktail, Colchester Pyefleet Oyster & Salt
& Pepper King Prawns with Toasted Rye Bread,
Beetroot Relish & Pickled Cucumber £19.95

Griddled Local Asparagus Salad, Black Garlic
Mayo & Feta Cheese (Vegan) £13.95

Chinese Salt & Pepper Squid with Spicy
Gochujang Mayonnaise Dip, Charred Lime &
Fresh Chillies £14.95

Balsamic Dressed Heritage Tomato, Basil &
Burrata Salad with Green Pesto £12.95

Searred Shetland King Scallops, Garden Pea Puree,
Crispy Pancetta Lardons & Peashoots £16.95

Pair of Black Boys Sliders - Buffalo Buttermilk
Chicken Slider & a Blue Cheese, Caramelised Onion
Beef Slider with Cornichons & Blue Cheese Sauce
£14.95

Sticky Nam-Jim Crispy Chilli Beef with Edamame
Beans, Radish, Cucumber, Coriander & Bean Sprouts
with Caramelised Sesame Peanuts £14.95

Meat & Fish Specials

Slow Cooked Moroccan Lamb, Charred Sourdough Flat Bread & Buttery Pomegranate, Sultana & Flaked Almond Cous Cous £26.95

Pesto Crusted Fillet of Salmon with Cromer Crab Cakes, Buttered Samphire & Tartare Beurre Blanc £24.95

Thai Style Monkfish & King Prawn Green Curry with Steamed Coconut Jasmine Rice & Homemade Prawn Money Bags £27.95

Duo of Lamb Flatbread - Harissa Marinated Leg of Lamb & Homemade Lamb Kofte on Garlic Flatbread with Spiced Fries & a Tzatziki & Pomegranate Salad £24.95
1/2 Wildflower Honey Glazed Gressingham Duck, Buttered Local Asparagus, Dauphinoise Potatoes & Redcurrant Jus £24.95

Panko Crusted Chicken Breast with Aromatic Katsu Sauce, Coconut Infused Jasmine Rice, Sesame Carrot Salad and Pickled Vegetables £25.95

Sesame Coated Tuna Loin with Salt & Chilli Potato Salad, Pickled Ginger, Asian Crab Salad, Salt & Pepper Crevettes & Wasabi Mayonnaise £26.95

Black Boys Hotel Classics

Local Ale Battered Fillet of Haddock
with Home Cut Chips, Minted Mushy Peas
& Homemade Tartare Sauce £20.95

Mixed Fish & Smoked Fish Pie Topped with Hot
Roast Salmon & Parmesan Crusted Mashed Potato,
Seasonal Vegetables £23.95

Pan Fried Garlic King Prawns with N'duja, Pearl Drop
Peppers & Parsley with Garlic Butter Toasted Ciabatta
& Cracked Black Pepper & Lemon Fries £22.95

Black Boys Steak & Ale Suet Pudding, Roasted
Local Carrots & Tender Stem Broccoli, Creamy
Mashed Potato & Red Wine Gravy £20.95

Freshly Caught Cromer Crab, Heritage Tomato
& Blakeney Salad with Yuzu Mayonnaise,
Buttered New Potatoes & Samphire £23.95

BBQ Whole Rack of Ribs
with Crispy Fries & Homemade Coleslaw £24.95

Hot Smoked Salmon & Avocado Caesar Salad, Salt Cured
Anchovies, Shaved 24 Month Aged Parmesan & Sourdough
Croutons Served with Norfolk Peer Potato Salad £23.95

Grilled Wing of Lowestoft Caught Skate with Caper Butter,
New Potatoes & Local Asparagus OR Local Ale Battered
with Chips & Mushy Peas £27.95

Pancetta & Sage Wrapped Pork Fillet on Crispy Black
Pudding Hash, Charred Local Asparagus, Red Wine Jus
& Bacon, Onion & Sage Crumb £26.95

Burgers

Buttermilk Fried Chicken Burger, Flaming Hot Mayo, Hash Browns, Melted Swiss Cheese,
Buttered Corn on the Cob, Fried Chicken Gravy, Pickled Onion Fries & Chilli Coleslaw £23.95
Black Boys 8oz Dry- Aged Aberdeen Angus Burger with Crispy Maple Glazed Smoked Bacon,
Melting Swiss Cheese, Balsamic Onion Jam on a Toasted Brioche Bun
with Crispy Fries & Homemade Coleslaw £19.95

Black Boys Korean Aberdeen Angus Burger - Pickled Red Onions, Korean Glaze & Kimchi
with Salt & Pepper Chilli Fries & Asian Slaw £19.95

Pork & Chorizo Burger with Sauteed Peppers & Onions, Charred Halloumi,
Homemade Coleslaw & Mexican Fries £19.95

Double Stack Burger £4.50 Add BBQ Pulled Pork £3.50

Grill

Chargrilled Local 10oz Sirloin Steak with Garlic &
Rosemary Grilled Beef Tomato & Portabello Mushroom,
Onion Rings, Sea Salt Thick Cut Chips £34.95

Chargrilled Local 8oz Fillet Steak with Garlic & Rosemary
Grilled Beef Tomato & Portabello Mushroom,
Sundried Tomato, Parmesan & Rocket Salad,
Sea Salt Chips & Beer Battered Onion Rings £38.95

Cajun Marinated Swannington 10oz Flat Iron Steak
with Classic Caesar Style Salad, Cajun Spiced Fries
& House Made Coleslaw £27.95

Vegetarian/Vegan

Baked Wild Mushroom, Asparagus & Garden Pea Potato Gnocchi with Melting Camembert & Garlic Ciabatta (Vegan) £18.95

Griddled Halloumi & Rose Harrissa Roasted Aubergine on Charred Garlic Flatbread, Pickled Red Cabbage, Tzatziki, Crispy Gem & Sweet Potato Fries £18.95
Green Thai Vegetable Curry with Steamed Coconut Jasmine Rice & Crispy Vegetable Gyozas £18.95

Black Boys Blakeney Summer Salad - Roasted Sweet Potatoes, Feta, Sunblushed Tomatoes, Olives, Cucumber & Pomegranate Dressed Blakeney Salad Leaf (Vegan) £18.95
Roasted Portabello Mushroom & Melted Smoked Goats Cheese Burger with Figs & Honey, Fresh Rocket, Homemade Coleslaw & Sweet Potato Fries £18.95

Sides & Sauces

Local Ale Battered Onion Rings £4.95

Garlic Ciabatta Loaf £5.95

Mixed Blakeney Salad £5.95

Classic Caesar Salad
with Salt Cured Anchovies £7.95

Buttered & Sea Salt Seasoned
Vegetables £5.95

Bread, Olives and Hummus £6.95

Steamed Buttered Samphire £6.95

Dauphinoise Potatoes £5.95

Buttered Local Asparagus £8.95

Pink Peppercorn Sauce £3.95

Binham Blue Cheese Sauce £3.95

Katsu Curry Sauce £3.95

Chips & Fries

Thick Cut Chips or Fries £5.95 Add Cheese £6.50
Sweet Potato Fries £6.95

Truffle and Parmesan Fries £6.95

Crispy Halloumi Fries and Sweet Chilli Jam £7.95

Chilli Salt & Pepper Fries £6.95

Chips 'n Gravy £7.95

BBQ Pulled Pork Topped Fries £8.95

Mexican Spiced Fries with Nacho Cheese Sauce £7.95

Satay Salted & Toasted Sesame Peanut Fries £6.95

Poutine Fries with Cheese Curds £8.95

Lighter Lunches (available 12.00 - 5.00 Monday - Saturday)

Cromer Crab, Yuzu Mayonnaise, Lemon & Granary Bread	£12.95
Honey & Mustard Glazed Ham, Free Range Eggs & Thick Cut Chips	£13.95
Loaded Swine Fries - Coleslaw, BBQ Pulled Pork & Blue Cheese Loaded Fries	£14.95
Cromer Crab & Prawn Pappardelle Pasta with Sunblushed Tomato & Chilli, Heritage Tomatoes & Wild Rocket	£16.95
Crispy Fish Goujons, Crushed Garden Peas, Yuzu Mayonnaise & Shoestring Fries	£14.95
Cromer Crab Cakes, Dijon Mustard Mayonnaise & Caesar Salad	£15.95

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Fresh Filled Hot Toasted Sandwiches

On White or Granary Bread & All Served with Salad and Coleslaw

Classic Tuna Melt with Sliced Tomato & Melted Cheddar Cheese	£11.95
Crispy Smoked Streaky Bacon, Lettuce & Tomato with Avocado	£11.95
Flat Mushroom, Smoked Blue Stilton & Baby Gem	£10.95

Filled Warm Wraps All served with Salted French Fries

Sticky Sweet Chilli Marinated Beef	£12.95
Crispy Halloumi, Chilli Jam, Rocket	£11.95
Hot Smoked Caesar Salmon & Parmesan	£12.95
Crispy Buffalo Chicken & Smoked Blue Stilton	£12.95

Children's Menu

(Children under 14 only)

Breaded Chicken Nuggets with French Fries & Baked Beans	£9.95
Stone Baked Margherita Pizza (Add Pepperoni £2.50)	£9.95
Traditional Sausages & Mash with Peas	£9.95
Homemade Fish Fingers and Thick Cut Chips with Peas	£9.95
Pasta Bolognese & Garlic Bread OR Green Pesto Pasta with Garlic Bread	£9.95
Swannington Cheeseburger & French Fries OR Chicken Burger with Cheddar & French Fries	£9.95
Grilled Fillet of Salmon with New Potatoes and Broccoli	£9.95

Wines by the Glass

Sparkling

	Bottle	175ml
Prosecco Spumante "Borgo Alato"	36	9.95
Fresh and lively with crisp apple fruit and fine bubbles.		
Prosecco Rosé "Le Dolci Colline"	38	10.50
Delicate rosé Prosecco with soft strawberry fruit and fine mousse.		

Light Whites

	Bottle	125ml	250ml
Pinot Grigio "San Antonio"	29.5	5.45	10.45
Fresh and crisp with citrus fruit and light orchard notes.			
Picpoul de Pinet Sélection, Cave de l'Ormarine	36	6.5	12.5
Classic Picpoul character with citrus fruit, crisp acidity and a clean mineral finish.			
Sauvignon Blanc, Allan Scott Estate	39	7	13.5
Bright citrus and gooseberry fruit with vibrant acidity and classic Marlborough freshness.			

Medium Whites

Chardonnay, Las Manitos	30	5.50	10.50
Ripe peach and tropical fruit flavours give this Chardonnay a soft, rounded style.			
Riesling Spatlese Himmerod	32	5.85	11.20
Off-dry with aromas of pear and apple. In the mouth it is full-bodied but balanced by fresh acidity.			
Terras Gauda Albarino San Campio	48	8.50	16.50
Atlantic-influenced vineyards in Galicia produce Albariño with vibrant citrus fruit, peach and the saline freshness typical of Rías Baixas.			

Full Whites

Good Natured Organic Chenin Blanc, Spier	32	5.85	11.20
Organic Chenin with ripe orchard fruit and fresh citrus notes.			
Gavi di Gavi "Nuovo Quadro", La Battistina	42	7.50	14.50
Limestone hillside vineyards bring bright citrus and green apple fruit with a clean, mineral finish.			

Rose

	Bottle	125ml	250ml
Pinot Grigio Rosé "La Riva"	30	5.50	10.5
Delicate rosé with strawberry fruit and a clean, easy-drinking style.			
Blush Zinfandel "Twisted House"	27	5	9.50
A lightly sweet rosé with strawberry, raspberry and soft fruit sweetness. Bright and easy-drinking.			
Côtes de Provence Rosé "Mimi", Vins-Breban	40	7.20	13.85
Pale and delicate with fresh strawberry fruit, subtle herbs and crisp Mediterranean brightness.			
Volubilia Gris, Domaine de la Zouina	42	7.50	14.5
Moroccan rosé, offering delicate red berry fruit and refreshing coastal brightness.			

Light Reds

Pinot Noir Calusari	32	5.85	11.2
Light and vibrant with red cherry fruit and soft spice.			

Medium Reds

Merlot "Mariquita"	28	5.20	9.85
Juicy plum and red berry fruit combine with soft tannins in an easy-drinking style.			
Shiraz "Bushranger"	29	5.35	10.20
A bold Australian Shiraz with ripe blackberry fruit and warming spice. Rich and generous			
Laztana Reserva Rioja DOPa, Bodega Olarra	35	6.35	12.20
Mature Rioja with ripe dark fruit, vanilla spice and smooth oak structure.			

Full Reds

Los Picos Andeanas Cabernet Sauvignon	28	5.20	9.85
Juicy dark berry fruit and gentle spice create an approachable, fruit-driven red.			
Los Haroldos Estate Malbec	40	7.20	13.85
Estate-grown Malbec with ripe blackberry fruit, plum and gentle spice. Smooth and balanced.			

Full Wine List Available