Black Boys Hotel

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

Nibbles

Rose Harissa Mixed Nuts	£4.95
Wasabi Peas	£3.95
Fried & Salted Broad Beans	£3.95
Crispy Salted Corn Kernals	£3.95
Chilli Puff Bites	£3.95
Olives	£4.95

Small Plates & Starters

Atlantic Prawn, Crayfish, Cromer Crab & Tempura Lobster Cocktail with Homemade Norfolk Spelt Bread £16.95

Crispy Fried Korean BBQ Pork Baby Back Ribs, Crispy Chicken Wings, Spicy Cucumber Salad & Kimchi £13.95

Seared Shetland King Scallops, Crispy Serrano Ham, Red Chickory, N'Duja Crumb & Lemon Oil £16.50

Grilled Goats Cheese, Caramelised Fig, Candied Beetroot, Red Onion Jam & Toasted Pumpkin Seeds £14.95

Sticky Nam-Jim Crispy Chilli Beef with Edamame Beans, Radish, Sesame, Peanut and Coriander Salad £12.95

Soup of the Day with Warm Bread £7.95

Bbq Pulled Beef Brisket & Smoked Cheddar Croquette, Spiced Tomoato Chutney & Smoked Oil Dressed Rocket £12.95

Buffalo Cauliflower Tacos with Ranch Style Dressing, Crispy Corn Kernals & Guacamole (Vegan) £10.95 - Main Course Size £17.95

Meat & Fish

Cajun Swordfish Steak with Spiced Cromer Crab Fritters on Heritage Tomato, Avocado & Green Bean Salad & Sriracha Mayonnaise £21.95

Pan Roasted Fillet of Wild Seabass, Herb Gnocchi, Sautéed Tiger Prawns, Fresh Samphire & Garlic Butter Sauce £22.95

Freshly Caught Cromer Crab Salad with Buttered New Potatoes, Lemon Mayonnaise & Warm Ciabatta £19.95

Seared Fillet Steak Weeping Tiger with Chilli, Honey, Spring Onion & Crispy Beef Chow Mein, Sesame Green Beans & Peanut Crumb £34.95

Oriental Honey, Chilli & Garlic Pork Belly, Crispy Pork & Spring Onion Fried Rice, Salt & Pepper Tender Stem Broccoli £22.95

Butter Roasted Halibut Fillet, Dauphinoise Potatoes, Lemon & Parmesan Tenderstem Broccoli, North Norfolk Tempura Lobster & Lobster Sauce £28.95

Chilli & Lemon Roasted Free Range Chicken Breast, Smokey Ratatouille, Cheddar & Harissa Fritter £22.95

Black Boys Hotel Classics

Woodford's Ale Battered Fillet of Haddock Home Cut Chunky Chips, Minted Mushy Peas £16.95

Mixed Fish, & Smoked Fish Pie Topped with Hot Roast Salmon & Parmesan Crusted Mashed Potato, Seasonal Vegetables £22.95

Beer Battered Tiger Prawn Scampi with Home Cut Chips, Garden Peas £16.95

Garlic & Rosemary Lamb Chops on Pancetta, Pea, Baby Onion, New Potato & Broad Bean Salad, Yoghurt & Mint Dressing £26.95

Sticky Sweet Crispy Chilli Beef Stir-Fry with Chilli, Sesame, Coriander & Spring Onion Sticky Rice, Pak Choi, Prawn Crackers & Toasted Cashew Nuts £21.95

Smoked Chicken & Pancetta Caesar Salad with Parmesan Shavings, Ortiz Anchovies & Bacon Salted French Fries £18.95

Maple & Bourbon BBQ Beef Ribs with Homemade BBQ Coleslaw & French Fries £23.95

Greek Style Mezze Board; Lamb Koftas, Crispy Harrisa Lamb Shoulder, Roasted Lamb Chops, Toasted Flat Bread, Olive Oil Hummus, Tzatziki, Greek Salad, Marinated Artichokes, Grilled Aubergine £35.95

Grilled Wing of Lowestoft Caught Skate with Caper Butter, New Potatoes, Buttered Samphire or Beer Battered with Chips & Mushy Peas £25.95

Baked 1/2 North Norfolk Lobster Thermidor with Samphire, Nicoise Style Salad & Sea Salted French Fries £32.95

Burgers & Grill

Chargrilled Swannington 10oz Sirloin Steak with Rosemary & Garlic Roasted Mushroom & Tomato, Onion Rings, Rosemary & Sea Salt Thick Cut Chips £29.95

Chargrilled Swannington 8oz Fillet Steak with Rosemary & Garlic Roasted Mushroom & Tomato, Onion Rings, Rosemary & Sea Salt Thick Cut Chips £33.95

Cajun Marinated Swannington 10oz Flat Iron Steak with Classic Caesar Style Salad, Cajun Spiced Fries & Jalapeno Coleslaw £23.95

Crispy Buffalo Chicken Burger Topped with Pulled Smoked Chicken, Mustard Bbq Sauce & Maple Bacon, Ranch Coleslaw & Smoked Salted Fries £18.95

Black Boys 8oz Burger with Smoked Streaky Bacon, American Cheese, Lettuce, Pickled Red Onions & Gherkins, House Made Burger Sauce, French Fries & Onion Rings £17.95

(DOUBLE STACK YOUR BURGER FOR £4)
(ADD BBQ PULLED PORK FOR £3)

20oz Local 28 Day Aged T-Bone Steak with Ranch Style Salad, Celeriac Remoulade, Rosemary Salted Fries & Blistered Cherry Tomatoes £35.95

Steak Sauces & Sides

Pink Peppercorn Sauce £3.95
Cashel Blue Cheese Sauce £3.95
Katsu Curry Sauce £3.95
Lemon & Garlic Tiger Prawns £7.95
Fried Free Range Hens Eggs £3.95

Vegetarian

Sesame Dressed Green Thai Tofu Curry with Coconut Rice, Satay Cauliflower Fritters & Toasted Cashew Nuts *(Vegan)* £17.95

Crispy Panko Coated Goats Cheese Burger with Aubergine & Basil Pesto, Salted Fries & Homemade Coleslaw £17.95

Auberine & Sweet Potato Katsu Curry, Spring Onion, Coriander, Sesame & Chilli Jasmine Rice, Radish & Micro Coriander Salad *(Vegan)* £17.95

Italian Burrata, Heritage Tomato, Grilled Summer Peach Salad with Lemon & Wholegrain Mustard Dressing £17.95

Sides

Thick Cut Chips or Fries £4.95
Cheesy Chips £5.95
Chorizo & Mozzarella Fries £5.95
Beer Battered Onion Rings £4.95
Garlic Ciabatta Loaf £4.95
Ranch Dressed Salad £7.95
Homemade Coleslaw £3.95
Mixed Salad or Mixed Vegetables £3.95
Bread, Olives and Hummus £6.95
Truffle and Parmesan Fries £6.95
Dauphinoise Potatoes £6.95
Crispy Halloumi Fries and Sweet Chilli Jam £7.95
Chips & Katsu Curry Sauce £6.95

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.

Lighter Lunches

Basil Pesto & Cromer Crab Linguine with Chilli Oil & Parmesan Dressed Rocket	£12.95
Honey & Mustard Glazed Ham, Free Range Eggs & Thick Cut Chips	£12.95
Crispy Chicken Katsu Loaded Fries with Radish & Edamame Beans	£12.95
Grilled Sardines in Puttanesca Sauce on Garlic Toasted Sourdough	£13.95
Crispy Hoi Sin Pork Belly Bites, Cucumber, Spring Onion & Sesame Salad	£10.95
Dressed Cromer Crab with Lemon Mayo, Granary Bread	£13.95

Fresh Door Step Sandwich

served on White or Granary Bread *(All Served with Salad and Coleslaw)*

Grilled Cheese Sandwich Filled with Gouda, Roasted Mushrooms & Caramelised Onions	£9.95
Cromer Crab, Avocado, Baby Gem & Dijon Mustard Mayonnaise	£11.95
Pork Katsu, Mango Chutney, Beetroot Salad	£10.95

Filled Warm Wraps

All served with Salted French Fries

Spinach Falafel, Spiced Sweet Potato, Red Pepper Hummus & Feta	£10.95
Tandoori Chicken, Onion Bhaji , Tzatziki & Mango Chutney	£10.95
Sticky Sweet Chilli Marinated Beef	£10.95
Char Siu Roasted Pork, Cucumber, Spring Onion & Rocket	£10.95

Children's Menu

(Children under 14 only)

Breaded Chicken Nuggets with French Fries & Baked Beans	£7.95
Stone Baked Margherita Pizza	£7.95
Traditional Sausages & Mash with Peas	£7.95
Battered Fish and Thick Cut Chips with Peas	£7.95
Pasta Bolognese & Garlic Bread	£7.95
Swannington Cheeseburger & French Fries	£7.95
Grilled Fillet of Salmon with New Potatoes and Broccoli	£7.95
Roast Dinner *(Sunday only)*	£8.95

Wine List

White wine

Light, Refreshing White Wines

	125ml	175ml	250ml	Bottle
Pinot Grigio, "San Antonio" Italy	£4.85	£6.55	£9.20	£25.00
Picpoul de Pinet Sélection, Cave de l'Ormarine France	£5.85	£7.95	£11.20	£31.00
Sauvignon Blanc, Allan Scott Estate New Zealand	£6.20	£8.45	£11.85	£32.00
Bacchus Fumé, Flint Vineyard England				£34.00

Medium Weight White Wines

"Julia Florista" Branco, Vidigal Portugal				£25.00
Chardonnay "Mr Goose Esq" Australia	£5.00	£6.80	£9.50	£27.00
Sauvignon Blanc/Vermentino "Côté Mas" France	£5.20	£7.05	£9.85	£28.00
Vouvray sec, Domaine Vieux Vauvert France	£5.85	£7.95	£11.20	£32.00
Pinot Gris "White Label" Allan Scott New Zealand				£34.00

Full Bodied White Wines

Gardenia Blanco, Familia Torres Spain	£5.50	£7.50	£10.50	£30.00
Viognier, Château Burgozone Bulgaria				£33.00
Chablis, Domaine de la Motte France				£44.00
Pouilly-Fumé "les Ombelles", Sauvion France				£46.00

Red wine

Lighter Style Red Wines

	125ml	175ml	250ml	Bottle
Grenache/Pinot Noir "Les Vignerons" France				£25.00
Pinot Noir, Frunza Romania	£5.35	£7.25	£10.20	£29.00
New Hall Estate, Barons Lane England				£29.00
Valpolicella Classico, Tedeschi Lucchine Italy				£36.00

Medium Bodied Red Wines

Merlot "Caracara" Chile	£4.85	£6.55	£9.20	£26.00
Shiraz "Mr Goose Esq" Australia	£5.35	£7.25	£10.20	£29.00
"Terra Boa" Old Wines, Bacalhoa Portugal				£30.00
Rioja Crianza, Cerro Anon Spain	£6.20	£8.45	£11.85	£34.00

Full, Rich Red Wines

Cabernet Sauvignon, Ordinal, Côtes de Thau France	£5.50	£7.50	£10.50	£30.00
Primitivo "Borgo dei Trulli" Salento Italy				£30.00
Malbec "Zapa" Estate Argentina	£6.00	£8.20	£11.50	£33.00
Les Terrasses de Saint Christophe, Saint-Émilion Grand Cru France				£55.00

Rosé wine

	125ml	175ml	250ml	Bottle
Pinot Grigio Rosé, "San Antonio" Italy	£4.70	£6.35	£8.85	£25.00
Blush Zinfandel "Hawkes Peak" USA	£4.85	£6.55	£9.20	£26.00
Côtes de Provence Rosé "Mimi", Vins-Breban France	£7.00	£9.60	£13.50	£39.00
Côtes de Provence Rosé "Mimi", Vins-Breban Magnum France				£79.00

We will try to provide you with the stated vintage, should the vintage not be available we will provide a suitable alternative

VEGETARIAN VEGAN Sustainable wine

Sparkling and Champagnes

	125ml	Bottle
Prosecco Spumanté "Borgo Alato" Italy	£7.50	£32.00
'Cecilia" Sparkling Brut, Allan Scott New Zealand	£10.00	£45.00
Yellow Label Brut Veuve Clicquot France		£75.00
Cuvée Rosé Laurent Perrier France		£95.00

Dessert

	50ml	Bottle
Cadillac, Château Haut Mouleyre France	£5.50	£30.00
Mourvèdre "Late Harvest", Cline Cellars USA	£7.20	£40.00