



SYSONBY KNOLL
HOTEL & RESTAURANT

A La Carte Menu

To start

Home-made soup of the day, granary bread 5.30

Asparagus, prosciutto, poached egg, Hollandaise, parmesan crumb (mv) 6.75

Mediterranean platter – spiced halloumi sticks, peppers, olives, houmous & greek yogurt (mgf) 6.95

Thai salmon fishcakes, lime & coriander mayo, sweet chilli dip (mgf, v) 6.75

Pan fried scallops, minted pea purée, crispy Prosciutto (gf) 7.50

Combo – chicken wings, wedges, scampi & garlic bread 5.95

Classic starters

Classic prawn cocktail (mgf) 5.95

Pan fried garlic mushrooms with rustic bread (v, mgf) 5.95

Starters are also available on the daily specials menu

(v) Denotes a dish that is vegetarian (mv) Denotes a dish that can be made vegetarian

(gf) Denotes suitable for a gluten free diet (mgf) denotes a dish that can be made gluten free

Our menus make use of fresh, seasonal ingredients which are sourced locally wherever possible.

All dishes may contain nuts, mushrooms, bacon or other ingredients which are not mentioned in the descriptions above. If you have any specific requirements or need information on allergens please speak to a member of the team. All prices include VAT. Gratuities are left at your discretion.



SYSONBY KNOLL
HOTEL & RESTAURANT

Main Courses

Teriyaki chicken – marinated chicken breast, sweet potato chips, fruity salsa & coleslaw (mgf) 15.25

Pesto crusted lamb rump on sundried tomato, basil & balsamic salad, served with today's potatoes (mgf) 16.50

Orange glazed duck breast on pasta ribbons 17.25

Fillet steak medallions topped with Stilton mousse, red wine & shallot sauce, today's vegetables & potatoes (mgf) 17.95

Griddled plaice on Thai style sweet chilli noodles with Pak Choi (mgf) 15.50

Breaded four cheese ravioli on a creamed spinach sauce, side salad (v) 11.95

Halloumi tian – a stack of sweet potato, garlic mushroom, tempura battered courgette, red pepper & griddled Halloumi, olives & Tzatziki dip (v, mgf) 12.95

Side dishes 2.75

Vegetables & potatoes

Chips

Side salad

Onion rings

Main courses are also available on the daily specials menu

(v) Denotes a dish that is vegetarian (mv) Denotes a dish that can be made vegetarian

(gf) Denotes suitable for a gluten free diet (mgf) denotes a dish that can be made gluten free

Our menus make use of fresh, seasonal ingredients which are sourced locally wherever possible.

All dishes may contain nuts, mushrooms, bacon or other ingredients which are not mentioned in the descriptions above. If you have any specific requirements or need information on allergens please speak to a member of the team. All prices include VAT. Gratuities are left at your discretion.



SYSONBY KNOLL

HOTEL & RESTAURANT

Sysonby Classics

Freshly battered Cod, chips, garden peas & homemade tartare 11.50

Homemade beef lasagne, garlic bread & salad 10.95

Gammon steak (10 oz) pineapple or egg & chips (gf) 10.95

Sirloin steak (8 oz) with mushrooms, onion rings, salad & chips 16.75
Add peppercorn or Stilton sauce 2.00

Homemade chicken curry, served with rice & Naan bread 10.75

Homemade pork & red pepper burger, BBQ mayo, chips & coleslaw 10.75

Wholetail scampi, chips, garden peas & homemade tartare 10.50

Extra side dishes (vegetables & potatoes, or chips, or side salad, or onion rings) 2.50

Desserts, cheese & coffee

A sample of our dessert options are listed below. Please see our updated list in the restaurant.

Tiramisu – Italian style trifle made with coffee liqueur and chocolate 5.75

French apple tart, with custard, cream or ice cream 5.75

Chocolate and Bailey's cheesecake 5.75

Raspberry Crowdie – cream, raspberries & oats, laced with whisky 5.75

Lemon mousse 5.75

Sticky toffee pudding, toffee sauce & ice cream 5.75

A selection of local cheese & biscuits 7.50

Please ask for our full selection of tea and coffee