



SYSONBY KNOLL
HOTEL & RESTAURANT

A La Carte Menu

To start

Home-made soup of the day, granary bread 5.45

Thai crab tartlet, lime & lemongrass mayonnaise 6.50

Chorizo, kale & houmous bowl, pitta bread (mv) 6.25

Pan fried scallops, chilli spiced cucumber ribbons (gf) 7.50

Combo – chicken wings, scampi & breaded brie, garlic bread, BBQ dip & garlic mayonnaise 6.25 / 9.95 to share

Greek salad – with feta, tzatziki dip & crispy Proscuitto (mv) 5.75

Classic starters

Classic prawn cocktail (mgf) 6.25

Nachos – tomato salsa, cheese & sour cream (v) 5.75

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.



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Main Courses

Griddled chicken breast on Caesar style salad with Proscuitto wrapped asparagus, croutons, Parmesan, poached egg & potato wedges 15.75

Greek yogurt & mint marinated lamb rump on a Greek style salad, Tzatziki dip, pitta bread (mgf) 16.95

Roasted duck on Pak Choi & egg noodles with a soy, orange & passion fruit sauce 17.75

Beef “Tournedos Rossini” steak medallions on pate-topped croutons, wild mushrooms, rich red wine & Madeira sauce, with your choice of two side dishes 18.50

Smoked fillet of haddock served on braised new potatoes, thyme, leeks & peas 15.75

Stuffed red peppers with olives, Halloumi, flageolet beans, mushrooms & garlic – served with a side dish of your choice (v) 11.95

Spinach & goats’ cheese flatbread with caramelised onion, egg & rocket – served with a side dish of your choice (v) 11.50

Side dishes:

Today’s vegetables | today’s potatoes | salad | onion rings | chips (upgrade to wedges £1)

Additional side dishes charged at 2.95

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Sysonby Classics

Freshly battered cod, chips, garden peas & homemade tartare 12.25

Traditional beef lasagne, garlic bread & salad 11.50

Gammon steak (10 oz) pineapple or eggs & chips (gf) 11.75

Mixed grill with tomato, mushrooms, onion rings, egg & chips (mgf) 16.50

Sirloin steak (8 oz) with mushrooms, onion rings, salad & chips 17.50

Add peppercorn or Stilton sauce 2.00

Homemade chicken curry, rice & Naan bread 11.50

Homemade vegetable curry, rice & poppadoms (vegan & gf) 10.95

Beef burger with bacon & Brie, chips, coleslaw & salad garnish 11.75

Wholetail scampi, chips, garden peas & homemade tartare 11.25

Extra side dishes (vegetables & potatoes, or chips, or salad or onion rings) 2.95

Desserts, cheese & coffee

All our desserts are homemade and may contain traces of nuts - ask for gluten free options

Please ask for today's selection

All Desserts 5.95

A selection of local cheese & biscuits 7.75

Please ask for our full selection of tea & coffee