

# WINE MENU

WINE MENU				
SPARKLING	ORIGIN	175ML	250ML	BTL
Chio Prosecco		7.95 (200ml)		26.50
Mumm Champagne	France			55.00
Laurent-Perrier Cuvée Rosé Brut	France			
WHITE				
Blass Chardonnay		5.00		
Fontana D'Italia Trebbiano	Italy			
Avito Pinot Grigio		5.25		
Petorrojo Reserva Sauvignon Blanc	Chile		7.50	
Grey Rock Sauvignon Blanc				25.95
Fontana Fredda Gavi Di Gavi	Italy 17			
La Joya Gran Reserva Viognier	Chile 16			25.95
Cloudy Bay Sauvignon Blanc	NZ			49.00
Mas Neuf Muscat  RED	France 16			25.00
KDD				
Petorrojo Reserva Merlot	Chile	4.50		17.25
	Chile Australia	4.50 4.95		17.25 21.50
Petorrojo Reserva Merlot				
Petorrojo Reserva Merlot Wolf Blass Shiraz				21.50
Petorrojo Reserva Merlot Wolf Blass Shiraz Trivento Tribu Malbec				21.50 22.50
Petorrojo Reserva Merlot Wolf Blass Shiraz Trivento Tribu Malbec Fontana D'Italia Sangiovese				21.50 22.50 18.50
Petorrojo Reserva Merlot Wolf Blass Shiraz Trivento Tribu Malbec Fontana D'Italia Sangiovese Castello Di Gabbiano- Chianti	Australia Argentina Italy Italy 15			21.50 22.50 18.50 22.95
Petorrojo Reserva Merlot Wolf Blass Shiraz Trivento Tribu Malbec Fontana D'Italia Sangiovese Castello Di Gabbiano- Chianti Solar Viejo Reserva Rioja	Australia Argentina Italy Italy 15 Spain 13			21.50 22.50 18.50 22.95 37.95
Petorrojo Reserva Merlot Wolf Blass Shiraz Trivento Tribu Malbec Fontana D'Italia Sangiovese Castello Di Gabbiano- Chianti Solar Viejo Reserva Rioja Rongopai Pinot Noir Premium	Australia Argentina Italy Italy 15 Spain 13 NZ 16			21.50 22.50 18.50 22.95 37.95 36.50
Petorrojo Reserva Merlot Wolf Blass Shiraz Trivento Tribu Malbec Fontana D'Italia Sangiovese Castello Di Gabbiano- Chianti Solar Viejo Reserva Rioja Rongopai Pinot Noir Premium Cuvée de l'Hospice Châteauneuf du Pape	Australia Argentina Italy Italy 15 Spain 13 NZ 16 France 15			21.50 22.50 18.50 22.95 37.95 36.50 65.00
Petorrojo Reserva Merlot Wolf Blass Shiraz Trivento Tribu Malbec Fontana D'Italia Sangiovese Castello Di Gabbiano- Chianti Solar Viejo Reserva Rioja Rongopai Pinot Noir Premium Cuvée de l'Hospice Châteauneuf du Pape	Australia Argentina Italy Italy 15 Spain 13 NZ 16 France 15			21.50 22.50 18.50 22.95 37.95 36.50 65.00
Petorrojo Reserva Merlot Wolf Blass Shiraz Trivento Tribu Malbec Fontana D'Italia Sangiovese Castello Di Gabbiano- Chianti Solar Viejo Reserva Rioja Rongopai Pinot Noir Premium Cuvée de l'Hospice Châteauneuf du Pape Ropiteau Nuits St George	Australia Argentina Italy Italy 15 Spain 13 NZ 16 France 15			21.50 22.50 18.50 22.95 37.95 36.50 65.00

We also have a wide range of spirits, draughts and bottles.

Please ask your server for more details.



www.suryahotels.co.uk

# SANDWICHES & SALADS

Sandwiches served 12pm-5pm, with your choice of white or brown bloomer bread and a salad garnish. Excluding roasted mediterranean vegetable served in ciabatta Add seasoned fries for £1.50

ITALIAN CHICKEN 806 kcal 8.50 Toasted & filled with chicken, melted mozzarella, sundried tomato & pesto mayo G,E,M,N,SO,S

TOASTED HAM & CHEESE 901 kcal 6.95 Honey glazed roasted ham, mature cheddar cheese G,M,SO,S PRAWN SALAD 451 kcal 13.50

GRILLED HALLOUMI SALAD 541 kcal 12.95 Grilled halloumi with roasted Mediterranean vegetables on a bed of seasonal leaves, olives, sundried tomatoes, and a 

ROASTED MEDITERRANEAN VEGETABLE 562 kcal 7.95 Mediterranean vegetables and mozzarella in a toasted ciabatta G,M,SO 🔮 🛞

THE KING OF CLUBS 1313 kcal 9.50 Chicken, bacon, egg mayo, lettuce, tomato, served with fries G.E.M.SO

SMOKED GARLIC AND CHILLI KING

Asian salad of pak choi, cucumber, spring onion, fresh coriander and pickled ginger topped with smoked garlic and chilli king prawns with a wanton crumb CR,SE,SO,S

PAN FRIED MINUTE STEAK 450 kcal 9.50 Minute steak and fried red onion in doorstep bread G,M,SO,S

FISH FINGER BUTTY 356 kcal 7.95 Cod fingers, tartar sauce G,E,F,M,SO

# SHARING

## PLOUGHMAN'S FOR TWO

1510 kcal **13.50** 

Honey glazed ham, trio of cheeses, pickled G.E.M.MU.SO

MIXED MEZE PLATTER 1932 kcal 13.95 FOR ONE / 25.95 FOR TWO

G.M.MU.SO

## SEAFOOD PLATTER 1252 kcal

16.95 FOR ONE / 27.95 FOR TWO 🕕

Hot smoked salmon, lemon ginger and Served with artisan bread G.CR.E.F.M.SO.MO

BAKED CAMEMBERT 1329 kcal 12.95

and rye bread, honey G,M,N 🚱 📵

# **STARTERS**

CRAYFISH, AVOCADO AND KING PRAWN COCKTAIL 514 kcal 8.25

crayfish tails, duo of king prawns', gem lettuce, avocado, cucumber ribbons, pickled lime dressing and Marie rose sauce, served with rye bread G,CR,E,F,SO,M

CHARGRILLED HALLOUMI 242 kcal 7.25 On a bed of seasonal mixed leaves with pancetta crisp, olives and a sun blushed tomato puree M,SO 🔮 🕕

CHILLI CRAB TACOS 214 kcal 8.25 Fresh chilli, dressed crab, crispy fried wonton pastry

CHICKEN LEEK AND APRICOT TERRINE 365 kcal 7.25

Shredded smoked chicken and apricot and leek terrine served with balsamic dressed salad leaves, mint yogurt and toasted rye bread G,SO,M,S

SOUP OF THE DAY 6.50

Served with a light rye bread G,C,M,SO ( )

**BUTTERNUT AND HARISSA** HUMMUS 464 kcal 7.95

Butternut squash and chickpea houmous topped with a rose harissa butter, served with ciabatta bread sticks G,M,SE (\*)

CRISPY HEN EGG 1250 kcal 7.95

Lightly poached hen egg deep fried in a panko bread crumbs, erved on a bed of garden peas and Norfolk asparagus finished with a light cream sauce and a parmesan crisp G,E,M,SO

STEAMED GREEN LIP MUSSELS 741 kcal 8.25

Green lip mussels steamed in white wine paprika and garlic, lemon and dill gratin, chorizo butter G,M,MO,SO,E

# MAIN COURSES

## PLEASE ASK ABOUT OUR DAILY SPECIALS

Sunday Roasts available weekly with meat from Colemans Butchers

CALVES LIVER & BACON 555 kcal 11.95 Served on bubble & squeak, gravy & seasonal vegetables C.M.SO.G

SEAFOOD LINGUINE 1192 kcal 15.95 Scottish mussels, tiger king prawns, smoked salmon, cod loin, blue swimming crab, in a light garlic cream and parslev butter sauce CR.G.F.M.MO.SO

CLASSIC CHICKEN KIEV 968 kcal 14.95 Classic breaded chicken kiev stuffed with roasted garlic and herb butter and served with baby jackets. and a dressed summer salad G.E.M.SO

KING OF BURGERS 1492 kcal 13.95 8oz hand-pressed beef burger, dijon and gherkin mayonnaise, sweet cured streaky bacon, cheddar cheese, sliced beef tomato, gem lettuce, served with beer battered onion rings, fries & coleslaw G.E.M.MU.SE.SO.S

SOUTHERN FRIED BUTTERMILK CHICKEN BURGER 1186 kcal 13.95

Chicken breast marinated in buttermilk and coated in our very own southern fried coating, in a toasted focaccia bun, siracha mayo, pickled red onion and baby gem lettuce, served with fries and house slaw G.E.M.MU.SO.S.C

#### KINGSCLIFF HOUSE CURRY 1007 kcal 13.95

Pick from the below sauces and accompaniments, and enjoy with baked naan bread, poppadum. samosa, onion bhajji and mango chutney G,M,CR

Choice of: vegetable, chicken, king prawn (2.00 supplement) or lamb (2.00 supplement) Choice of: korma, madras or thai sauce

## HONEY ROAST GAMMON HAM

861 kcal 11.95

Duo of poached free-range eggs, truffle oil and hand cut chunky chips G,E

LAMB KOFTE BURGER 1126 kcal 14.95 Hand pressed lamb kofte burger, minted yoghurt, onion chutney, grilled goats cheese, sliced cucumber, served with sweet potato fries, onion rings and coleslaw E,G,M,MU,SE,SO

# PAN FRIED FILLET OF SEABASS

437 kcal 14.95

Served with red onion confit, basil oil, sauté potatoes and a medley of Mediterranean vegetables G,CR,F,M

## CHARGRILLED SPATCHCOCK CHICKEN CAESAR SALAD 1193 kcal 14.95

Chargrilled whole spatchcock chicken marinated in thyme, roasted garlic and lemon served with caesar dressed gem lettuce, crispy bacon lardons, baby jackets and herb croutons G,E,M,F,MU

BEER BATTERED COD 713 kcal 11.95 Hand cut chips, mushy peas & tartar sauce G,F,E,SO

CRISPY STICKY PORK 862 kcal 14.95 In a soy, oyster & sesame sauce served with spring onion & Laila basmati rice G,CR, SE,MO,S,SO (8)

### SEARED TUNA TERIYAKI SUPREME 694 kcal 14.95

Lightly seared tuna supreme with teriyaki glaze, stir fried pak choi, red cabbage, carrot, spring onion and sweet chilli noodles G.F.E.SE.S

## MINTED PEA, ASPARAGUS AND GOATS CHEESE RISOTTO 548 kcal 12.95

Laila risotto, minted peas, Norfolk asparagus and white wine, shallot, celery, vegan parmesan cream sauce, mint leaf crisps M,SO,C,E,S ( )

**STEAK & ALE PIE** 1093 kcal 12.95 Creamy mashed potato, seasonal vegetables & gravy C,G,E,M,SO

#### MOROCCAN VEGETABLE **TAGINE** 807 kcal 12.95

Add braised spring lamb MU,SO,G,M,S 4.00 Vegetable tagine with courgette, red onion, aubergine and pepper in a rich tomato and herb sauce served with fragrant cous cous MU.SO.G ( )

**8OZ SIRLOIN STEAK** 775 kcal 19.50 Roast beef tomato, beer battered onion rings, flat cut mushroom and hand-cut chips M,SO,G Add peppercorn or diane sauce 1.50

# SIDES

SEASONED FRIES 342 kcal 3.50

HOUSE SIDE SALAD 29 kcal 2.95 V

HAND BATTERED ONION RINGS 209 kcal 2.95

**SUMMER VEGETABLES** 125 kcal **3.50** 

HAND CUT CHUNKY CHIPS 281 kcal 3.50

BABY JAKET POTATOES 101 kcal 3.50

ARTISAN BREADS 333 kcal 2.50

Veggie on request

**Solution** Vegan on request

Gluten free on request

Please speak with your server if you require vegan or gluten free

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and

#### Allergen Key

C celery G gluten CR crustaceans MO molluscs E eggs SE sesame seeds Nnuts MUmustard SO sulphur dioxide P peanut Ssoya