

# A La Carte Menu

## To start

Homemade soup of the day	£4.25
Combo platter - cajun chicken, bbq spare rib, breaded mushroom, mozzarella stick, garlic bread with garlic mayonnaise and bbq dips – <b>for 1 or 2</b>	£5.95(1) £9.95(2)
Seared scallops with minted pea puree & pancetta crisp	£6.75
Sautéed shitake, oyster & cup mushrooms in tomato, garlic & chilli butter with pastry toast	£5.25
Thai king prawn stir-fry with ginger, water chestnuts and bean sprouts	£5.75
Warm stilton cheesecake, roasted vine tomatoes & basil oil	£4.95
Smoked salmon & king prawns with horseradish cream & lime vinaigrette dressed leaves	£5.75
Don't forget Chef's starters on the daily dinner menu	

## Main course

Glazed oriental duck breast with pak choi	
Lemon, tarragon & garlic marinated chicken on rocket salad with a home produced honey and sesame dressing	£15.25
Rump of lamb with a rosemary and lemon crust, redcurrant jus and sautéed new potatoes	£16.50
Fillet of beef with beetroot & horseradish and a red wine & shallot gravy	£16.75
Trio of fish – griddled red snapper, teriyaki tuna & Cajun salmon with a mango & tomato salsa	£14.25
Ricotta, spinach & sun-dried tomato cannelloni with coriander & garlic bread	£12.95
Tarte tatin of mushrooms, peppers, red onion, olives & mozzarella (v)	£12.95
Don't forget Chef's main courses on the daily dinner menu	

All the above main courses are served with a selection of fresh vegetables & potato, chips or side salad

## Sysonby Classics

Freshly battered cod <i>Chunky chips, mushy peas &amp; homemade tartar</i>	£10.25	Home-made beef burger <i>Topped with bacon &amp; cheddar with chips, chutney &amp; coleslaw</i>	£10.50
Traditional lasagne <i>With garlic bread &amp; salad</i>	£8.95	Gammon steak 8oz <i>topped with egg, pineapple or spicy peach &amp; served with chips</i>	£8.95
Chicken Balti & rice <i>Mild curry with tomato &amp; spinach, naan bread &amp; pickles</i>	£9.95	Sysonby mixed grill <i>Steak, lamb chop, gammon, sausage, mushrooms, tomato, egg, chips &amp; onion rings</i>	£16.50
Sirloin Steak <i>Chips, tomato &amp; mushrooms peppercorn sauce £1.00</i>	£14.95		

Selection of homemade desserts	£4.50
Local cheese board	£5.25

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

All dishes may contain nuts, please speak to a member of the team if you have any dietary requirements

(v) denotes a dish that is vegetarian or can be made to be vegetarian

All prices include VAT. Gratuities are left at your discretion.

## Sysonby Knoll

The hotel and restaurant in Melton Mowbray

## White Wines



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|--|---|--|--------|
| 1. <b>Las Montanas Chardonnay</b> (Chile)  | 2 |  | £11.75 |
| Smooth and satisfying Chardonnay with ripe peach and pineapple flavours                                |   |  |        |
| 2. <b>Las Montanas Sauvignon Blanc</b> (Chile)   | 1 |  | £11.75 |
| Typical tropical fruit flavours and a touch of newly mown grass and gooseberry                         |   |  |        |
| 3. <b>Running Duck Chenin Sauvignon</b> (S/Africa)   | 2 |  | £13.95 |
| Fruity, tasty and attractive combination of 2 popular grapes. <b>Fairtrade certification.</b>          |   |  |        |
| 4. <b>Gordons Bay Chenin Blanc</b> (S/Africa)  | 3 |  | £12.50 |
| Balanced, elegant medium bodied with smooth fruit and refreshing acidity.                              |   |  |        |
| 5. <b>Elementos Torrontes</b> (Argentina)  | 2 |  | £12.95 |
| Rose and peach aromas with a refreshing zing   |   |  |        |
| 6. <b>Muscadet de Sevre et Maine</b> (Loire)   | 1 |  | £13.75 |
| A Muscadet with a touch of class which has recently been praised a leading critic.                     |   |  |        |
| 7. <b>The Landings Colombard Chardonnay</b> (Australia)  | 2 |  | £14.00 |
| Fruity and very tangy and refreshing.  |   |  |        |
| 8. <b>Bella Modella Pinot Grigio</b> (Italy)   | 2 |  | £14.85 |
| Light, vibrant and very tasty. Great with or without food.   |   |  |        |
| 9. <b>Niel Joubert Voice Viognier</b> (S/Africa)   | 3 |  | £16.50 |
| 100% Viognier wine which is deliciously different with a soft off dry finish.                          |   |  |        |
| 10. <b>Vouvray Demi Sec</b> (Loire)  | 3 |  | £17.00 |
| Only in the Loire can a wine be produced which is sweet honey and fruit in the mouth but just off dry. |   |  |        |
| 11. <b>Flying Kiwi Sauvignon Blanc</b> (New Zealand)   | 1 |  | £19.50 |
| A pale straw colour with ripe tropical fruit flavours and a balanced acidity. Long, lingering finish.  |   |  |        |
| 12. <b>Pouilly Fume Domaine Corneau</b> (Loire)  | 1 |  | £22.45 |
| Flinty, concentrated and full of gooseberry fruit.   |   |  |        |
| 13. <b>Sancerre Les Cailloux</b> (Loire)   | 1 |  | £23.00 |
| Great depth of citrus fruit and balanced acidity.  |   |  |        |
| 14. <b>Chablis Premiere Cru Montmains</b> (Burgundy)   | 1 |  | £25.00 |
| Famous qualities together with fullness of body and flavour.   |   |  |        |
| 15. <b>Mersault Les Grand Charrons</b> (Burgundy)  | 2 |  | £38.50 |
| Lemon & hazelnut flavours with undertones of vanilla with great depth.                                 |   |  |        |

## Red Wines



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|---|---|--|--------|
| 16. <b>Las Montanas Cabernet Sauvignon</b> (Chile)  | C |  | £11.75 |
| Packed with ripe cabernet fruit giving it blackcurrant flavours and a warming finish.                       |   |  |        |
| 17. <b>Las Montanas Merlot</b> (Chile)  | B |  | £11.75 |
| Soft with succulent berry and damson flavours with a hint of cinnamon spice.                                |   |  |        |
| 18. <b>Running Duck Shiraz</b> (S/Africa)   | C |  | £13.95 |
| <i>The first organic winery to worldwide to gain Fairtrade certification - a spicy &amp; smooth shiraz.</i> |   |  |        |
| 19. <b>Auction House Shiraz</b> (Australia)   | C |  | £12.95 |
| Stylishly presented with rich and flavoursome fruit made by an award winning winery.                        |   |  |        |
| 20. <b>Neil Joubert Pinotage</b> (S/Africa)   | D |  | £15.95 |
| Tantalising aroma with intense colour and flavours.   |   |  |        |
| 21. <b>Grant Burge Shiraz GB56</b> (Australia)  | D |  | £15.95 |
| Deep shiraz colour with aromas of black pepper and spice complimented by a careful use of oak.              |   |  |        |
| 22. <b>Chianti Colli Senesi</b> (Italy)   | C |  | £16.75 |
| Italy's most famous red made from the Sangioesce grape. This Tuscan wine is fruity and flavoursome.         |   |  |        |
| 23. <b>Beaujolais Villages</b> (Beaujolais)   | A |  | £17.50 |
| Very light and easy drinking.   |   |  |        |
| 24. <b>Darien Rioja Crianza</b> (Spain)   | C |  | £19.50 |
| Smooth & rounded with a good depth of flavour and concentrated Tempranillo fruit.                           |   |  |        |
| 25. <b>Chateau la Croix St. Emilion</b> (Bordeaux)  | C |  | £20.45 |
| Lovely ripe blackberry fruit makes this a very attractive drinking.   |   |  |        |
| 26. <b>Cote de Beaune</b> (Burgundy)  | B |  | £26.50 |
| A definite find – a single vineyard Burgundy with all the fruit and elegance expected.                      |   |  |        |
| 27. <b>Chateauf-neuf-du-Pape Remparts</b> (Rhône)   | D |  | £28.25 |
| This shows full and attractive fruit with a clean finish.   |   |  |        |
| 28. <b>Chateau Batailley Pauillac</b> (Bordeaux)  | C |  | £43.50 |
| Dense purple in colour, cedarwood and black fruits On the nose and palate. Medium bodied.                   |   |  |        |

## Rose, Champagne, sparkling & Dessert Wine

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|---|--|--------|--|--------|---|--------|
| 29. <b>Las Montanas Merlot Rose</b> (Chile)   |  | £11.75 | 32. <b>House Champagne Brut NV</b>     | £30.00 | 35. <b>Montaudon Reserve Premier Brut NV</b>  | £17.95 |
| Soft and fruity with a gentle fizz            |  |        | Light & fresh. Long & elegant.         |        | Full and flavoursome (half bottle)  |        |
| 30. <b>Montarels Syrah Rose</b> (France)      |  | £15.45 | 33. <b>Lanson Black Label Brut NV</b>  | £30.00 | 36. <b>Finca el Retiro Late Harvest</b> (50cl)  | £14.95 |
| Loads of fruity flavours, very drinkable.     |  |        | Lots of full lemon sherbet flavour     |        | One of the best value dessert wines around. made from the late harvest Tocai, Sauvignon blanc and Chardonnay. |        |
| 31. <b>Cava Portaceli Brut NV</b> (Spain)     |  | £15.00 | 34. <b>Moet et Chandon Brut NV</b>     | £37.50 |   |        |
| Light & fresh fruit flavour. Long and elegant |  |        | Fresh, clean and fruity, great bubbles |        |   |        |

Taste Guide

White wines are graded from 1 – 5 with 1 being the driest and 5 the sweetest.  
Red wines are graded from A – E with A being the lightest and E the deepest and fullest.