



Sea Marge Hotel

THE CLEMENT SCOTT BAR MENU

SERVED DAILY FROM 12.00pm-9.30pm


NIBBLES AND STARTERS

Bread Basket (v)	£2.95
Garlic Ciabatta Bread (v)	£3.75
Freshly baked ciabatta with homemade garlic butter and herbs	
Garlic Ciabatta Bread with Cheese (v)	£4.25
Freshly baked ciabatta, garlic butter, herbs topped with mozzarella	
Mixed Olives and Sun Blushed Tomatoes (v)	£4.75
Balsamic vinegar and olive oil, slices of ciabatta	
Smoked Cheese and Onion Bites (v)	£5.50
Pesto Mayonnaise	
Roasted Sweet Poato and Pancetta Soup	£5.95
Onion bhaji	
Duck Liver Pate	£6.50
Red onion marmalade, toasted bread	






SEAFOOD AT THE SEA MARGE

Breaded Whitebait	£5.75
Garlic mayonnaise	
Scottish Smoked Salmon	£6.75
Buttered brown bread, caper berries and lemon	
Goujons of Plaice	£6.50
Lemon mayonnaise	
Locally Sourced Oyster (gf)	each £1.75
Natural, or with Tabasco and lemon or beer battered with a lemon mayonnaise	(6) £9.50
Steamed Norfolk Mussels	£6.75
Shallots, white wine and parsley cream	
Traditional Prawn Cocktail	£6.95
Buttered brown bread	
Seafood Selection for one -	£16.95
Or For Two To Share - (with baby new potatoes)	£26.00
Prawn cocktail, smoked salmon, natural oyster, mackerel ballontine, breaded whitebait, caper berries, buttered brown bread and lemon	

SALADS

 Caesar Salad (with or without anchovies) (v)	£6.95 / £9.95
Add Chicken or Parma Ham	add £1.50 / £2.25
Grilled Goats Cheese, Bacon and Sticky Onion Marmalade	
Red onion marmalade, garden salad, fried potatoes, croutons, house dressing	£7.45 / £9.75

MAIN COURSES

8oz Sirloin of Beef	£19.95
Slow roasted tomato, sauté mushrooms, hand cut chips & onion rings	
Extra Peppercorn sauce, Blue cheese sauce or Mushroom sauce	add £2.25
 Cumberland Sausages, Eggs and Smoky Beans	£9.95
Homemade onion rings	
8oz Angus Beef Burger	£11.50
lettuce, mayonnaise, bacon, cheddar cheese, red slaw, fries	
 Turkey, Ham and Leek Pie	£12.55
Creamed mash potato, roasted carrot, puff pastry	
 Sweet potato, Chick peas and Butternut Squash Curry	£11.75
Creamed mash potato, roasted carrot, puff pastry	
Beer Battered Fish of the Day	£10.95
Mashed minted garden peas, hand cut chips	
 Smoked Haddock, Spring Onion and Potato Fishcake	£11.50
Poached egg, buttered kale, cherry tomatoes, pea and smoked haddock cream sauce	
 Moules and Frites	£12.95

2 MAIN COURSES FOR £14

Choose from the dishes marked with the fish
Served Monday-Friday only, 12.00pm- 6.00pm
Only available in the Bar or the Garden



Terms and conditions apply, excludes bank holidays

*Concerned about the presence of allergens in our foods? Please ask your server for more information about dish ingredients. Fish dishes may contain small bones
Please advise us of any food allergies when placing the order*

'FRAZERS' A LA CARTE MENU

SERVED DAILY 12.00pm- 2.00pm & 6.30pm-9.30pm

STARTERS

Ballotine of Smoked Mackerel and Trout	£7.25
Shaved pickled fennel, apple gel, caper berries, tomato and cucumber salsa	
Gratinated Smoked Haddock, Mussels and Peas	£9.50
Deep-fried Oyster, samphire, lemon oil	
Gressingham Duck 3 Ways	£7.50
(smoked breast, liver parfait and confit leg 'spring roll')	
Orange purée and syrup, toasted hazelnut, pickled beetroot, toasted brioche	
Presse of Pulled Ham and Pickled Vegetable	£7.25
Sticky onion marmalade, apple purée, toasted brioche	
Baked Binham Blue and Walnut Souffle (V)	£7.00
Crushed roasted hazelnuts, fig and wild mushroom salad, grape chutney, reduction of balsamic	

MAIN COURSES

Braised Short Rib of Beef	£17.25
Spring onion mash, parsley carrots, tenderstem broccoli, red wine jus	
Pan Roast Breast of Pheasant And Poached leg (gf)	£16.50
Duchesse potato, roast shallot, cassoulet of chorizo and butter beans, roasted carrot	
Marinated Rack of Lamb	£17.50
Fine beans, dauphinoise potatoes, roasted roots, mint jus	
Steamed Fillet of Plaice (gf)	£15.50
Potato cake, buttered cabbage and leeks, caper and prawn sauce	
Baked Supreme of Salmon	£15.25
Braised peas, bacon and lentils, savoury potato	
Baked Quinoa, Walnut and Parsnip Loaf (v)	£13.50
Lebanese freekah salad, marinated artichoke, sun blushed tomato pesto	

'Frazers' Restaurant

Traditional Sunday Carvery

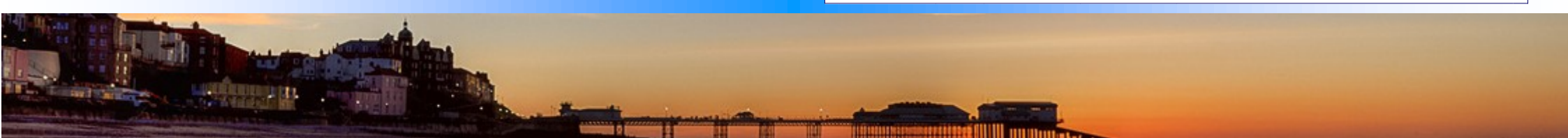
served from

12 noon-2.30pm

Breakfast available daily

from 8.00am-11.00am

look on the back for our
side orders, ciabatta sandwiches,
desserts and wine list



SIDE ORDERS

Carrots and Peas	£3.50	Mixed Salad	£3.50
Wilted Greens	£3.50	Mashed Potato	£3.50
Roasted Beetroot and Orange	£3.50	Buttered baby Potatoes	£3.50
Hand Cut Chips/French Fries	£3.50	Onion Rings (6)	£3.50

CIABATTA SANDWICHES

SERVED DAILY FROM 12.00pm-6.00pm

All served with Hand Cut Chips and Garden Salad

Sea Marge 'Club'	£8.75
Smoked chicken & bacon, tomato, egg mayonnaise and gem lettuce	
Hot Roast Sirloin of Beef	£8.50
Horseradish and peppered mayonnaise, tomato and sticky onion marmalade	
Smoked Scottish Salmon	£8.25
Rocket and cucumber, chive crème fraîche	
Free Range Egg Mayonnaise (v)	£7.75
Dressed salad	
Warm Bacon and Brie	£8.55
Cranberry sauce	

WHITE WINES

1. Sauvignon Blanc, Stony Bank, New Zealand	175ml	£ 6.95
Aromas of cut grass and elderflower with clean, tropical fruit flavours. Ideal with Salmon	250ml	£ 8.75
	Bottle	£25.95
2. Pinot Grigio, Amanti, Terre di Chieti, Italy	175ml	£4.60
Simple and fresh apple and pear flavours	250ml	£6.20
	Bottle	£17.75
3. Chenin Blanc, Bains Way, South Africa	175ml	£4.90
Aromas of ripe guava and peach infused with delicate spice	250ml	£6.50
	Bottle	£18.50
4. Muscadet, Celliers de la Roche, Loire		£22.50
Dry, uncomplicated fruit flavours with crunchy apple skin astringency at the finish, the shell fish wine.		
5. Saint Veran, Domaine Thomas, Burgundy France		£30.75
Classic ripe melon flavours with a complex mineral finish and a citrus edge, the perfect white Burgundy.		
6. Viogner, Le Jade, Pays d'Oc, France		£22.95
Clean and fresh with hints of orange peel and quince on the palate. The modern choice.....		
7. Sauvignon Blanc, Ladera Verde, Chile		£17.95
Crisp and dry with aromas of passion fruit and green apples. A perfect Sauvignon		
8. Chardonnay 'Big River', Australia		£20.95
Full, buttery flavours. Classic Chardonnay, classic Oz.		
9. Gavi de Gavi, Manfredi, Piemonte, Italy		£25.50
Ripe peachy fruit flavours with very appealing and elegant balance and good acidity. Try with a dish of pasta, delicious.		
10. Macon-Chardonnay, Cuvee Paul Talmard, France		£25.50
This is from the Adnams Selection. A pure unoaked Chardonnay. Fresh and full of flavour. Fabulous wine.		

SPARKLING WINES & CHAMPAGNES

21. Prosecco di Conegliana spumante, Il colle, Italy		£25.95
Delicious apple flavour and pleasant fruit acidity, the trendy sparkler....		
22. Prosecco di Conegliana spumante, Italy 200ml		£7.75
Delicious apple flavour and pleasant fruit acidity, the trendy sparkler....		
23. Malbec Rose, Bubbles Brut, Bodegas Gouguenheim Mendoza, Argentina		£25.95
A new twist on Malbec—fresh, dry, pink fizz.		
24. Champagne, Alain Bergere, Reserve Brut		£41.00
Attractive biscuit aromas and characterful Pinot Meunier fruit from an individual grower.		
25. Adnams Selection Champagne, Brut Rose, France		£41.00
Aromas of red fruits, lively and fresh on the plate. Start the celebrations		
26. Moet et Chandon, Brut NV		£59.00
One of the greatest champagne brands		
27. Dom Perignon Brut, Moet et Chandon		£150.00
Elegant yet full, distinct hint of yeast and toasty maturity, with powerful finish		
28. Dessert Wine, Adnams Collection, France	125ml	£4.25
Sweet and elegant to compliment any dessert	Bottle	£20.50

Our house wines are available in a 125ml Glass upon request

DESSERTS

Warm Fig, Plum and Pistachio Frangipane Tart	£6.25
Plum and Cinnamon ice cream, Amaretto anglaise	
Delice of Salted Caramel and Chocolate Torte	£6.55
Mascarpone and fig ice cream, white chocolate ganache, crumbled biscuit	
Trio of Lemon	£6.25
(mousse, sorbet, cake) Passion fruit and pineapple salsa, toffee gel, toasted marshmallow	
Blackcurrant and Granola Roulade	£6.25
Vanilla sauce, mint syrup, berry compote	
Orange and Anise Jelly	£5.75
Raspberry sorbet, frozen frosted raspberries	
After Eight Sundae	£6.25
Chunky After Eight pieces, vanilla ice cream, Chantilly cream chocolate sauce, mint syrup	
Norfolk and British Isle Cheese Board	£8.25
Fruit chutney, sun blushed tomato butter, grapes, celery, biscuits	

ROSE WINES

11. Pinot Grigio Blush, Amanti, Italy	175ml	£4.60
Delicate summer fruit flavours and a refreshingly light finish	250ml	£6.20
	Bottle	£17.50
12. White Zinfandel Douglass Hill, California	175ml	£4.90
Simple, soft, fruity and fun rose. Strawberries and cream in a glass.	250ml	£6.50
	Bottle	£18.50

RED WINES

13. Cabernet Sauvignon, Casa Riva's, Chile	175ml	£4.60
A mouthful of soft blackcurrant with a dry finish	250ml	£6.20
	Bottle	£17.75
14. Merlot, Ladera Verde, Chile	175ml	£4.60
This has a lovely plummy merlot fruit with a ripeness that is unique for Chile. Easy and very drinkable	250ml	£6.20
	Bottle	£17.75
15. Shiraz, Big River, Australia	175ml	£4.90
Lovely full, spicy fruit, easy drinking, very Shiraz, very Oz	250ml	£6.50
	Bottle	£18.50
16. Pinot Noir, Stony Bank, New Zealand		£25.75
Bright crimson coloured wine with aromas of fresh cherries and raspberries with very fine tannins		
17. Rioja, Crianza, Puerta Vieja, Spain		£23.95
Traditional sweet oak aromas with dark fruitcake flavours		
18. Shiraz, Head Over Heels, South Eastern Australia		£30.00
Mouthfilling combination of blackberries, coffee and vanilla		
19. Cotes du Rhone, Vieilles Vignes Les Coteaux du Rhone		£25.95
Warm ripe fruit flavours, very Rhone. The French classic.		
20. Malbec. Bodegas Gouguenheim, Mendoza, Argentina		£25.95
Big flavours of cherries and plums. The perfect Malbec		

125ml Glass available upon request

CLASSIC WINES

29. Sancerre, 'Terroirs' Domaine Sylvain Bailly, Loire		£34.00
Fresh, grapey fruit with a steely edge and fine mineral finish. Salads and fish dishes match well with this wine		
30. Montagny 1 er Cru, Chateay de la Saule Burgundy		£39.00
Full flavoured, a touch earthy and with a light touch of oak. Absolutely wonderful.		
31. Chablis 1 er Cru Montmains, J-M Brocard Burgundy		£41.00
A fine premier cru from one of France's finest regions		
33. Chateaufeuf du Pape, Les Galets de la Berthaud Perrin, Rhone		£43.00
A classic nose of ripe cherries and blackberries, with notes of herbs, spice and pepper. Round and soft.		
34. Syrah, Trinity Hill, Hawkes Bay, New Zealand		£41.00
Blackberry, spice and peppery nuances with a touch of Viognier		