



# Sea Marge Hotel

## THE CLEMENT SCOTT BAR MENU

SERVED DAILY FROM 12.00pm-9.30pm



### NIBBLES AND STARTERS

<b>Bread Basket (v)</b>	£ 2.95
<b>Garlic Ciabatta Bread (v)</b>	£ 3.75
Freshly baked ciabatta with homemade garlic butter and herbs	
Add mozzarella	£ 4.50
<b>Mixed Olives and Sun Blushed Tomatoes (v)</b>	£ 4.75
Balsamic vinegar and olive oil, slices of ciabatta	
<b>Smoked Cheese and Onion Bites (v)</b>	£ 5.50
Pesto mayonnaise	
<b>French Onion Soup (v)</b>	£ 5.50
Parmesan crouton	
<b>Duck Liver Pate</b>	£ 6.50
Red onion marmalade, toasted bread	

### SEAFOOD AT THE SEA MARGE

<b>Breaded Whitebait</b>	£ 5.50
Garlic mayonnaise	
<b>Scottish Smoked Salmon</b>	£ 6.75
Buttered brown bread, caper berries and lemon	
<b>Locally Sourced Oyster (gf)</b>	each £ 1.95
Natural, or with Tabasco and lemon or beer battered with a lemon mayonnaise	(6) £ 9.95
<b>Dressed Cromer Crab (gf)</b>	£ 8.95
Garden salad, lemon mayonnaise	
<b>Locally Caught Lobster (gf)</b>	Half £14.50
Garden Salad and buttered new potatoes or fries	Whole £23.50
Served freshly dressed, grilled with garlic butter or baked in thermidor sauce	
<b>Cromer Crab</b>	
Garden salad, buttered baby potatoes or fries	
Freshly dressed with lemon mayonnaise	£11.95
Baked in thermidor sauce	£13.25
<b>Potted Smoked Mackerel and Horseradish Pate</b>	£ 6.25
Toasted onion bread	
<b>Traditional Prawn Cocktail</b>	£ 6.75
Buttered brown bread	
<b>Seafood Selection for One</b>	£15.95
<b>Two To Share with baby new potatoes</b>	£26.00
Prawn cocktail, smoked salmon, natural oyster, mackerel pate, breaded whitebait, caper berries, buttered brown bread and lemon	

### SUMMER SALADS

 <b>Caesar Salad (with or without anchovies) (v)</b>	£6.95 / £ 8.95
Add Grilled Chicken or Parma Ham extra	£1.50 / £ 2.25
 <b>Grilled Goats Cheese and Bacon Salad</b>	£7.45 / £ 9.75
Red onion marmalade, garden salad, fried potatoes, croutons, house dressing	

### MAIN COURSES

<b>8oz Sirloin of Beef</b>	£19.95
Slow roasted tomato, sautéed mushrooms, hand cut chips & onion rings	
Add peppercorn sauce, blue cheese sauce or mushroom sauce	£ 2.25
 <b>Gammon Ham, Eggs and Fries</b>	£ 9.95
Garden Peas	
<b>8oz Angus Beef Burger</b>	£11.50
lettuce, mayonnaise, bacon, cheddar cheese, red slaw, fries	
<b>Rosemary and Smoked Chicken Breast</b>	£12.25
Chorizo and bacon penne pasta carbonara, rockette and parmesan salad	
<b>Beer Battered Fish of the Day</b>	£10.95
Crushed minted garden peas, hand cut chips	
 <b>Gratinated Mediterranean Vegetable and Potato Gnocchi (v)</b>	£ 9.75
Chilli and tomato ragu, toasted garlic ciabatta, parmesan salad	
 <b>Smoked Haddock, Spring Onion and Potato Fishcake</b>	£11.50
Poached egg, buttered kale, cherry tomatoes, pea cream sauce	

### SIDE ORDERS

<b>Carrots and Peas</b>	£3.50	<b>Mixed Garden Salad</b>	£3.25
<b>Wilted Greens</b>	£3.50	<b>Mashed Potato</b>	£3.50
<b>Roasted Beetroot and Orange</b>	£3.50	<b>Buttered Baby Potatoes</b>	£3.50
<b>Hand Cut Chips/French Fries</b>	£3.50	<b>Onion Rings (6)</b>	£3.50

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

## 'FRAZERS' A LA CARTE MENU

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

### STARTERS

<b>Terrine of Smoked Haddock, Salmon and Prawns</b>	£ 7.25
Soused beetroot and cucumber, pea gel, quails egg, horseradish cream, caviar and lemon dressing	
<b>Cromer Crab Cannalloni</b>	£ 8.50
Seared scallop, lemon gel, pea puree, samphire, warm tomato and caper dressing	
<b>Gressingham Duck 3 Ways</b>	£ 7.75
(smoked breast, liver parfait and confit leg 'spring roll')	
Orange purée and syrup, Kirsch cherries, micro salad, toasted hazelnut	
<b>Pressed Ham Hock and Apricot</b>	£ 7.25
Apple salad and purée, piccalilli coulis, toasted onion bread	
<b>Binham Blue and Honey Panna Cotta (v)</b>	£ 7.00
Roasted beetroot, hazelnut and wild mushroom salad, caramelized pear, sherry and mustard dressing	



### MAIN COURSES

<b>Matured Fillet of Beef (gf)</b>	£23.50
Fondant potato, pulled beef, soured chantenay carrots, pea and mint tortellini, redcurrant jus	
<b>Pan Roast Breast of Guinea Fowl and Poached Leg</b>	£16.50
Garlic and chive mash, honey roasted roots, roast shallot jus	
<b>Swannington Farm Pork 3 Ways</b>	£16.95
(confit belly, 'pulled' shoulder croquette, peppered fillet)	
Fine beans, carrot and swede mash, savory potato, apple puree, grain mustard sauce	
<b>Fillet of Stone Bass (gf)</b>	£16.50
Herbed potato cake, braised chicory, mashed peas, smoked salmon and dill sauce	
<b>Baked Supreme of Cod</b>	£15.25
Olive pesto, saffron mash, Mediterranean vegetables, sauce vierge	
<b>Roulade of Pepper, Cauliflower and Chick Peas (v)</b>	£12.25
Lebanese freekah salad, marinated artichoke, sun blushed tomato pesto	

### CIABATTA SANDWICHES

SERVED DAILY FROM 12.00pm-6.00pm

All served with Hand Cut Chips and Garden Salad

<b>Sea Marge 'Club'</b>	£8.75
Chicken, bacon, steak tomato, egg mayonnaise and gem lettuce	
 <b>Roasted Beef and Pickle</b>	£8.50
Gherkins, cabbage slaw and grain mustard	
<b>Smoked Scottish Salmon</b>	£8.25
Rocket and cucumber, chive crème fraiche	
 <b>Free Range Egg Mayonnaise (v)</b>	£7.75
<b>Warm Bacon, Brie and Cranberry Sauce</b>	£8.25

## 'Frazers' Restaurant

### Traditional Sunday Carvery

served from

12 noon-2.30pm

Breakfast available daily

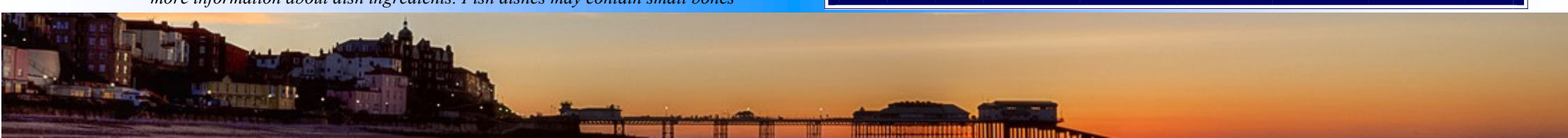
from 8.00am-11.00am

### 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



# PUDDINGS

<b>Warm Tart of Pear And Almond</b> Pecan and caramel ice cream, vanilla custard	<b>£6.50</b>	<b>Toffee Apple Crumble Sundae</b> Stewed apples, crumbled biscuits, vanilla ice cream, Chantilly cream, toffee sauce and fudge	<b>£6.25</b>
<b>Belgium Chocolate and Brownie Torte</b> White chocolate ganache, kirsch cherries and syrup, honeycomb crumb, orange gel	<b>£6.50</b>	<b>Lemon and Lime Delice</b> Dehydrated spiced cake, basil and lime ice cream, toasted meringue, berry compote and syrup	<b>£6.50</b>
<b>Pistachio and White Chocolate Panna Cotta</b> Roasted plums, toasted granola, yoghurt sorbet	<b>£6.25</b>	<b>Raspberry Jelly</b> Champagne sorbet, dehydrated raspberries and 'grit'	<b>£6.00</b>
<b>Norfolk and British Isle Cheese Board</b>		<b>£8.25</b>	
Fruit chutney, sun blushed tomato butter, grapes, celery, biscuits			

*To accompany your cheese why not enjoy a glass of vintage port (50ml)*

## WHITE WINES

<b>1. Sauvignon Blanc, Stony Bank, New Zealand</b>	175ml	£ 6.95
Aromas of cut grass and elderflower with clean, tropical fruit flavours. Ideal with Salmon	250ml	£ 8.95
	<b>Bottle</b>	<b>£25.95</b>
<b>2. Pinot Grigio, Amanti, Terre di Chieti, Italy</b>	175ml	£ 4.60
Simple and fresh apple and pear flavours	250ml	£ 6.20
	<b>Bottle</b>	<b>£17.75</b>
<b>3. Chenin Blanc, Bains Way, South Africa</b>	175ml	£ 4.90
Aromas of ripe guava and peach infused with delicate spice	250ml	£ 6.50
	<b>Bottle</b>	<b>£18.50</b>
<b>4. Muscadet, Celliers de la Roche, Loire</b>		<b>£22.50</b>
Dry, uncomplicated fruit flavours with crunchy apple skin astringency at the finish, the shell fish wine.		
<b>5. Saint Veran, Domaine Thomas, Burgundy France</b>		<b>£30.75</b>
Classic ripe melon flavours with a complex mineral finish and a citrus edge, the perfect white Burgundy.		
<b>6. Viogner, Le Jade, Pays d'Oc, France</b>		<b>£22.95</b>
Clean and fresh with hints of orange peel and quince on the palate. The modern choice.....		
<b>7. Sauvignon Blanc, Ladera Verde, Chile</b>		<b>£17.95</b>
Crisp and dry with aromas of passion fruit and green apples.		
<b>8. Chardonnay 'Big River', Australia</b>		<b>£20.95</b>
Full, buttery flavours. Classic Chardonnay, classic Oz.		
<b>9. Gavi de Gavi, Manfredi, Piemonte, Italy</b>		<b>£25.50</b>
Ripe peachy fruit flavours with very appealing and elegant balance and good acidity. Try with a dish of pasta, delicious.		
<b>10. Macon-Chardonnay, Cuvee Paul Talmard, France</b>		<b>£25.50</b>
This is from the Adnams Selection. A pure unoaked Chardonnay. Fresh and full of flavour. Fabulous wine.		

## ROSE WINES

<b>11. Pinot Grigio Blush, Amanti, Italy</b>	175ml	£ 4.60
Delicate summer fruit flavours and a refreshingly light finish	250ml	£ 6.20
	<b>Bottle</b>	<b>£17.75</b>
<b>12. White Zinfandel Foxcover, California</b>	175ml	£ 4.90
Red berry flavoured rose with soft sweetness.	250ml	£ 6.50
	<b>Bottle</b>	<b>£18.50</b>

## SPARKLING WINES & CHAMPAGNES

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

125ml glass available upon request for any wines served by the glass

## RED WINES

<b>13. Cabernet Sauvignon, Casa Riva's, Chile</b>	175ml	£ 4.60
A mouthful of soft blackcurrent with a dry finish	250ml	£ 6.20
	<b>Bottle</b>	<b>£17.75</b>
<b>14. Merlot, Ladera Verde, Chile</b>	175ml	£ 4.90
This has a lovely plummy merlot fruit with a ripeness that is unique for Chile. Easy and very drinkable	250ml	£ 6.50
	<b>Bottle</b>	<b>£18.50</b>
<b>15. Shiraz, Big River, Australia</b>	175ml	£ 5.95
Lovely full, spicy fruit, easy drinking, very Shiraz, very Oz.....	250ml	£ 7.95
	<b>Bottle</b>	<b>£22.95</b>
<b>16. Pinot Noir, Stony Bank, New Zealand</b>		<b>£25.75</b>
Bright crimson coloured wine with aromas of fresh cherries and raspberries with very fine tannins		
<b>17. Rioja, Crianza, Puerta Vieja, Spain</b>		<b>£23.95</b>
Traditional sweet oak aromas with dark fruitcake flavours		
<b>18. Shiraz, Head Over Heels, South Eastern Australia</b>		<b>£30.00</b>
Mouthfilling combination of blackberries, coffee and vanilla		
<b>19. Cotes du Rhone, Vieilles Vignes Les Coteaux du Rhone</b>		<b>£25.95</b>
Warm ripe fruit flavours, very Rhone. The French classic.		
<b>20. Malbec, Bodegas Gouguenheim, Mendoza, Argentina</b>		<b>£25.95</b>
Big flavours of cherries and plums. The perfect Malbec		

125ml glass available upon request for any wines served by the glass

## IN 2 BLU CLASSIC CELEBRATION WINES

<b>29. Sancerre, 'Terroirs' Domaine Sylvain Bailly, Loire</b>		<b>£34.00</b>
Fresh, grapey fruit with a steely edge and fine mineral finish. Salads and fish dishes match well with this dish		
<b>30. Montagny 1 er Cru, Chateay de la Saule Burgundy</b>		<b>£39.00</b>
Full flavoured, a touch earthy and with a light touch of oak.		
<b>31. Chablis 1 er Cru Montmains, J-M Brocard Burgundy</b>		<b>£41.00</b>
A fine premier cru from one of France's finest regions.		
<b>32. Chateaneuf du Pape, Les Galets de la Berthaudes Perrin, Rhone</b>		<b>£43.00</b>
A classic nose of ripe cherries and blackberries, with notes of herbs, Spice and pepper. Round and soft.		
<b>33. Syrah, Trinity Hill, Hawkes Bay, New Zealand</b>		<b>£41.00</b>
Blackberry, spice and peppery nuances with a touch of Viognier		

## COCKTAILS

Made using Norfolk Cordials—low sugar cordials

<b>Pink Gin</b>	<b>£4.95</b>
Gin, tonic water, grapefruit/redcurrant cordial	
<b>Strawberry Pina Colada</b>	<b>£6.95</b>
Malibu, Bacardi, pineapple juice, strawberry/lime cordial and cream	
<b>Raspberry Clouds</b>	<b>£5.95</b>
Amaertto, lemonade, raspberry cordial topped with fresh raspberries	

## COFFEES/LIQUEURS

<b>Pot of Regular Breakfast Tea</b>	<b>£1.70</b>		
<b>Pot of Regular Filter Coffee / Decaf</b>	<b>£1.80</b>		
<b>Speciality Fruit &amp; Herbal Teas</b>	<b>£1.70</b>		
various fruit and herbal teas, please ask your server			
<b>Latte</b>	<b>£2.10</b>		
<b>Cappuccino</b>	<b>£2.10</b>		
<b>Espresso</b>	<b>£1.80</b>		
<b>Double Espresso</b>	<b>£3.00</b>		
<b>Liqueur Coffees</b>	<b>from £5.05</b>		
Choose from			
Irish-Jamesons	<b>£4.95</b>	Highland-Drambuie	<b>£5.05</b>
Calypson-Tia Maria	<b>£5.10</b>	French-Courvosier	<b>£5.25</b>
Seville-Cointreau	<b>£5.15</b>	Italian-Amaretto	<b>£5.05</b>
Russian-Vodka	<b>£4.95</b>	Irish Cream-Baileys	<b>£5.45</b>