



&



CRAB MANOR HOTEL
CRAB & LOBSTER RESTAURANT

Just waiting to be discovered

menu

To Begin With

“The Fish Club” Sandwich

Grilled Mixed Fish, Scallops, Prawns & Smoked Salmon, Crevette Fritter,
Marie Rose, Skinny Fries, Garlic Mayonnaise

(Monday to Friday Lunch Time)

£13.50

The “Crab’s” Spare Rib’s

Oriental Spiced & Basted Sticky Pork Ribs,
With a Side of Winter Slaw

Starter £13.50 Main £27.00

(Main Served with French Fries & Chilli Mayonnaise)

Shetland Mussels Mariniere

Shallots, Garlic, Thyme, White Wine, Cream

Starter £10.00 Main £20.00

(Main Served with French Fries & Mayonnaise)

The “Crab’s” Chunky Fish Soup

Mussels, Scallops & King Prawns, Garlic Croutes,
Rouille & Gruyere Cheese

Starter £10.00 Main £18.00

Grilled Queenie Scallops

Roast Shallots, Garlic Herb Butter, Mature Cheddar,
Gruyere Cheese, Fresh Breadcrumbs

Six £13.00 Nine £19.00 Twelve £26.00

Prawn Bocker Glory

Prawns, Cucumber Jelly, Bloody Mary Relish, Baby Gem,
Single Malt Marie Rose, Crevette Fritter, Crab & Lobster Spring Roll

£13.00

Crispy Fishcakes

Local Codling, Haddock & Oak Roast Salmon, Winter Greens,
Smoked Bacon & Leek Cream, Poached Egg

£10.00

If you require information about any ingredients or allergens in our dishes,
please ask a member of staff.

To Begin With

Baked Crab

Hand Picked Crab, Roast Winter Roots, Prawn & Scallops,
Mature Cheddar, Herb Brioche Crust

£12.00

Twice Baked Cheese Soufflé

Wensleydale, Swaledale, Spinach,
Lightly Spiced Parsnip & Butternut Squash Cream Sauce

£10.00

Lindisfarne Oysters

Served on ice with White Wine & Red Wine Shallot Vinegar

Six £14.00 Nine £21.00 Twelve £28.00

Wasabi Mayonnaise, Grilled Spicy Sausage £4.00

Smoked Fish Platter

Salmon, Mackerel, Halibut & Trout
Whipped Horseradish Cream, Herb Buttered Ciabatta Toasts

£13.00

Grilled Tandoori Tiger & King Prawns

Garlic & Coriander Flat Breads, Mango & Cucumber Yoghurt

Starter £14.50 Main £29.00

(Main Course served with French Fries & Mayonnaise)

Pressed Terrine, Duck Confit, Rabbit, York Ham Hock

Spiced Pear & Apricot Chutney, Sage & Onion Brioche Toasts

£10.00

Seared King Scallops, Belly Pork & Black Pudding Terrine

Braeburn Apple Puree, Red Wine Reduction

£16.00

Please note when eating Oysters that they are a living organism and some people may experience intolerance, particularly when eating for the first time or when consumed with alcohol.

The Main Part

Goan Fish Curry with King Prawns

Steamed Basmati Rice, Homemade Garlic & Coriander Naan Breads, Pickle Plate
£24.00

The "Crab's" Fish Pie

Market Fish with Scallops Prawn & Mussel, White Wine Cream Sauce,
Crab Meat & Cheddar, Fortune Kipper Mash, Buttered Greens
£21.00

Steamed "Hodgson's" Natural Cured Haddock

Cheesy Bacon & Onion Mash, Poached Egg, Crispy Onion Rings,
Wholegrain Mustard Sauce
£21.00

Posh Fish 'n' Chips

Salmon Herb Filo Parcel, Crab & Lobster Fishcake, Seared Swordfish,
Mackerel, King Scallop, Battered Haddock, Crushed Petit Pois,
Chunky Prawn Tartare Sauce
£25.00

Roast Garlic Buttered Lobster

Queenie Scallops, King Prawns, Green Salad, Chips, Herb Mayonnaise
Half £25.00 Full £50.00

Lobster Thermidor

Queenie Scallops, King Prawns, Mustard & Brandy Cream Sauce,
Mature Cheddar, Salad Pot, New Potatoes or Chips
Half £25.00 Full £50.00

Thai Lobster

Queenie Scallops, King Prawn, Thai Curry Sauce, Toasted Coconut,
Coriander & Basil Fragrant Rice
Half £25.00 Full £50.00

Loin of Wester Ross Salmon

Fresh Crab Brioche Crust, Wilted Greens, New Potatoes,
Butterfly King Prawns, Lobster & Prawn Bisque
£24.00

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The Main Part

Roast Monkfish Tail

Leek & Pancetta, Lentils du Puy, Brown Shrimp Gravy, New Potatoes
£25.00

Braised Ox Cheek

Horseradish Dumplings, Honey Roast Carrots, Parsley & Brown Onion Mash
£23.00

Roast Prime Aged Fillet of Beef

Peppered Spinach, Garlic Roasted Flat Mushrooms, Hot Dog Onions,
Corned Beef Fritter, Burgundy Sauce, Hand Cut Chips
£35.00

Pan Roasted Fillet of Turbot

Wild Mushrooms, Salsify, Baby Onions, Foie Gras Mash, Red Wine Sauce
£28.00

A Plate of Faceby Farm Lamb

Herb Crusted Loin, Confit of Shoulder, Shepherd's Pie, Lamb Breast,
Garlic & Rosemary Roasties, Apple & Mint Jelly
£26.00

Roast Haunch Steak of Local Venison

Braised Potatoes, Celeriac Puree, Chestnuts, Winter Kale
Venison Pasty, Port & Cognac Sauce
£25.00

Side Dishes - £4.00

Hand Cut Chips with Garlic Mayonnaise,
House Mixed Salad,
Olive, Tomato & Balsamic Roquette Salad,
Bashed Roots with Cracked Black Pepper Butter,
Buttered Greens,
Buttery Mash

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Vegetarian Choice

A French Onion Soup

Garlic Croutons & Gruyere Cheese
£7.00

Thin Tart of Local Goat's Cheese

Red Onion Confit, Beetroot, Baby Leaf, Dijon & Honey Ice Cream
£9.00

Twice Baked Cheese Soufflé

Wensleydale, Swaledale, Spinach,
Lightly Spiced Parsnip & Butternut Squash Cream Sauce
£10.00

Fresh Reginette Egg Pasta

Roast Root Vegetable, Petit Pois, Wilted Spinach,
Tomato & Herbs
Starter £8.00 Main £14.50

Risotto of Wild Mushrooms

Fennel & Courgettes with Crispy Onion Rings
Starter £8.00 Main £16.00

Stir Fry of Oriental Vegetables

Soft Noodles, Hoisin Sauce, Crispy Leeks & Parsnips
£14.00

Side Dishes - £4.00

Hand Cut Chips with Garlic Mayonnaise,
House Mixed Salad,
Olive, Tomato & Balsamic Rocket Salad,
Bashed Roots with Cracked Black Pepper Butter,
Buttered Greens,
Buttery Mash

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