



CRAB MANOR HOTEL  

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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)

**£14.00**

## **The "Crab's" Spare Rib's**

Sticky Spiced Pork Ribs

**£13.00**

## **Shetland Mussels Mariniere**

Shallots, Garlic, Thyme, White Wine, Cream

**£11.00**

## **The "Crab's" Chunky Fish Soup**

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

**£11.00**

## **Grilled Queenie Scallops**

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

Six **£13.50** | Nine **£20.00** | Twelve **£27.00**

## **Crispy Fishcakes**

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

**£11.00**

## **Prawn Bocker Glory**

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

**£13.00**

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

# To Begin With

## **Twice Baked Cheese Soufflé**

Wensleydale, Cheddar & Leek, Pickled Blackberries,  
Carrot & Pinenuts, Beetroot Gel

**£11.00**

## **Baked Crab**

Hand Picked Crab, Prawn & Scallops, Baby Gems, Wild Spinach,  
Asparagus & Peas, Mature Cheddar, Brioche Herb Crust

**£13.00**

## **Lindisfarne Oysters**

Served on Ice with Tabasco & Shallot Vinegar

Six **£14.00** | Nine **£21.00** | Twelve **£28.00**

Grilled Spicy Sausage, Wasabi Mayonnaise **£4.00**

## **Grilled Tandoori Tiger & King Prawns**

Garlic & Coriander Flat Breads, Mango & Cucumber Yoghurt

Starter **£13.00** | Main **£26.00**

(Main Course served with French Fries & Mayonnaise)

## **Beef Carpaccio**

Grand Reserve Fillet of Beef, Rocket & Watercress,  
Parmesan Shavings, Truffle Oil

**£15.00**

## **Pressed Terrine of Corn Fed Chicken**

Guinea Fowl, Rabbit & Pistachio, Spiced Fruit Chutney, Sage & Onion Brioche

**£11.00**

## **Seared King Scallops, Belly Pork & Black Pudding Terrine**

Braeburn Apple Puree, Red Wine Glaze

**£16.00**

## **Thin Tart of Local Goat's Cheese**

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

**£10.00**

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

## **The "Crab's" Fish Pie**

Market Fish with Scallops, Prawn & Mussel, Fortune Kipper Mash,  
Fresh Crab Meat & Cheddar Crust, Buttered Greens

**£22.00**

## **Grilled Fillet of Sea Bass**

Braised Gem Lettuce, White Wine Cream Sauce,  
Mussels, Scallops & Prawns, Charlotte Potatoes

**£26.00**

## **Malaysian Fish Curry with King Prawns**

Homemade Garlic & Coriander Naan Breads,  
Steamed Fragrant Rice, Pickle Plate

**£25.00**

## **Steamed "Hodgson's" Natural Cured Haddock**

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

**£22.00**

## **Posh Fish 'n' Chips**

Oak Roast Salmon, Codling Fishcake, Seared Swordfish,  
King Scallop, Sea Bass, Battered Haddock, Crushed Petit Pois,  
Chunky Prawn Tartare Sauce

**£26.00**

## **Roast Garlic Buttered Lobster**

Queenie Scallops, King Prawns, Green Salad,  
Chips, Herb Mayonnaise

Half **£26.00** | Full **£52.00**

## **Lobster Thermidor**

Queenie Scallops, King Prawns, Mustard & Brandy Cream Sauce,  
Mature Cheddar, New Potatoes

Half **£26.00** | Full **£52.00**

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# The Main Part

## **Roast Prime Aged Fillet of Beef**

Peppered Spinach, Garlic Roasted Flat Mushroom, Roast Shallots,  
Corned Beef Fritter, Burgundy Sauce, Hand Cut Chips

**£36.00**

## **Pan Roast Fillet of Wild Halibut**

Whitby Crab Crust, Leek & Potato Terrine,  
Chargrilled Cabbage, Crab & Lobster Bisque

**£26.00**

## **Herb Crusted Lamb Loin**

Minted Fine Beans, Carrots & Mange Tout,  
Rosemary & Garlic Roasties, Redcurrant Gravy

**£26.00**

## **Baked Fillet of Silver Hake**

Warm Salad of Mediterranean Vegetables & Chorizo,  
Saffron Potatoes, Romesco Sauce

**£25.00**

## **A Plate of Pork**

Confit Shoulder, Pork Tenderloin, Belly Pork, Black Pudding,  
Apple Purée, Cider Juices, Sage Potatoes

**£26.00**

## **Grilled Prime Aged Grand Reserve Sirlion Steak**

Roast Onion & Chorizo Crust, Hand Cut Chips, Baby Leaf

**£27.00**

## **Side Dishes - £4.00**

Hand Cut Chips with Garlic Mayonnaise

House Mixed Salad

Tomato, Olive & Balsamic Roquette Salad,

Buttered Greens,

Buttery Mash

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# Vegetarian

## **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

**£10.00**

## **Twice Baked Cheese Soufflé**

Wensleydale, Cheddar & Leek, Pickled Blackberries,  
Carrot & Pinenuts, Beetroot Gel

**£11.00**

## **Fresh Pappardelle Pasta**

Broad Beans, Asparagus, Petit Pois,  
Wilted Spinach, Tomato & Herbs

Starter **£7.00** | Main **£14.00**

## **Risotto of Wild Mushrooms**

Fennel & Courgettes with Crispy Onion Rings

Starter **£8.00** | Main **£15.00**

# Vegan

## **Pithivier of Wild Mushrooms & Tofu**

New Potatoes & Herb Gravy

**£15.00**

## **Mango & Chilli Sorbet**

Lemon & Rosemary Shortbreads

**£9.00**

## **Sticky Date, Ginger & Toffee Apple Pudding**

Toffee Sauce

**£9.00**

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## And finally...

### **Warm White Chocolate, Peach & Raspberry Croissant Pudding**

Vanilla Custard, Strawberry Ripple Ice Cream

**£9.00**

### **Glazed Lemon Tart**

Pink Grapefruit Granita, Clementine Sauce

**£9.00**

### **Black Forest Cheesecake**

Cherry Compote, Warm Coffee & Chocolate Pastries

**£9.00**

### **A Trio of Crème Brulée**

Blueberry, Mango, Toasted Coconut & Kiwi

**£9.00**

### **Pimm's Jelly**

Cucumber Sorbet & Poached Strawberries

**£9.00**

### **Aimee's Sticky Date, Apple & Ginger Pudding**

Toffee Sauce, Tahitian Vanilla Ice Cream, Jug of Cream

**£9.00**

### **The "Crab's" Assiette**

A Plate of all the Desserts in Miniature. Perfect for Sharing

**£18.00**

### **A Glass of Aimee's Ice Creams & Sorbets**

Toffee, Fruit Sauce, Shortbreads & Brandy Snaps

**£7.00**

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### **Cheese Board**

Harrogate Blue, Barncliffe Brie, Hawes Wensleydale,  
Bowlands, Sparkenhoe Vintage Red Leicester,  
Wafers, Grapes, Celery, Chutney, Date & Walnut Loaf

**£13.00**

### **After Dinner Drinks**

Italian Bean Coffee, Latte, Espresso, Cappuccino, Selection of Teas,  
Homemade Cherry & Pistachio Biscotti & Dark Belgian Chocolate Truffles

**£4.00**

