



CRAB MANOR HOTEL
CRAB & LOBSTER RESTAURANT

Just waiting to be discovered

Food 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

A Rack of Sticky Oriental 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**

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, Seasonal Greens,
Smoked Bacon & Leek Cream, Poached Egg

£10.50

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, Prawn & Scallops, Wilted Spinach,
Roast Butternut Squash Puree, Mature Cheddar, Herb Brioche Crust

£13.00

Twice Baked Cheese Soufflé

Wensleydale, Cheddar & Leek,
Lightly Spiced Parsnip & Granny Smith Cream

£11.00

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**

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)

Terrine of Yorkshire Game

Brandied Prunes, Smoked Bacon, Hazelnut Brioche,
"Aimees" Plum & Ginger Chutney

£11.00

Seared Breast of Wood Pigeon

With Risotto of Chestnuts, Beetroot, Wild Mushroom & Kale

£12.00

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

£9.00

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

Grilled Halibut Loin

Braised Green Lentils, Leek & Bacon,
Hot Pot Potatoes, Mushroom Gravy

£24.00

Malaysian Fish Curry with King Prawns

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

£25.00

The "Crab's" Fish Pie

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

£22.00

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,
Seabass, Battered Haddock, Crushed Petit Pois, Chunky Prawn Tartare Sauce

£26.00

Roast Garlic Buttered Lobster

Queenie Scallops, King Prawns,
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 Fritters, Burgundy Sauce, Hand Cut Chips

£36.00

A Plate of Faceby Farm Lamb

Herb Crusted Loin, Braised Shoulder, Shepherds Pie,
Rosemary & Garlic Roasties, Apple & Mint Jelly

£26.00

Roast Loin of Local Venison

Rosti Potato, Blackberries & Pear, Roast Squash,
Celeriac, Port & Redcurrant Sauce

£26.00

Honey Glazed North East Coast Cod Chunk

Winter Ratatouille, Prawns & Lemon Beurre Blanc,
Charlotte Potatoes

£26.00

Pan Fried Fillet of Sea Trout

Fresh Crab & Lobster Crust, Prawn Bisque,
Parsley & Chive Mash

£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

Olive, Tomato &
Balsamic Roquette Salad

Buttered Greens

Buttery Mash

Mashed Roots with Cracked Pepper Butter

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Vegetarian Choice

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, Cheddar & Leek,
Lightly Spiced Parsnip & Granny Smith Cream

£11.00

Fresh Pappardelle Pasta

Broad Beans, Asparagus, 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 Roquette Salad

Buttered Greens

Buttery Mash

Mashed Roots with Cracked Pepper Butter

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And finally...

Warm White Chocolate Apricot & Raspberry Croissant Pudding

Vanilla Custard, Dark Chocolate Ice Cream

£9.00

"Aimee's" Sticky Date, Apple & Ginger Pudding

Toffee Sauce, Tahitian Vanilla Ice Cream, Jug of Cream

£9.00

Warm Pear & Almond Tart

Cinnamon Crunch Ice Cream, Stem Ginger Anglaise

£9.00

Baked Fudge & Walnut Cheesecake

Butterscotch Sauce, Coffee Ripple Ice Cream

£9.00

A Trio of Crème Brulees

Spiced Plum, Baileys Choc Chip,
Sugared Lemon, Snaps & Shortbreads

£9.00

Dark Belgian Chocolate & Orange Mousse

Spiced Fruit Brioche, Yoghurt Sorbet, Caramelised Figs, Cocoa Syrup

£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

Cheese Board

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

£13.00

WHY NOT ADD A GLASS OF PORT OR DESSERT WINE...

Coffees & Teas

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

£4.00

