



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, Baby Gems, Asparagus, Mature Cheddar, Herb Brioche Crust

**£13.00**

### **Twice Baked Cheese Soufflé**

Wensleydale, Ribblesdale, Spinach, Ribbons of Carrot, Pickled Blackberries, Roast Pinenuts

**£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)

### **Seared Grand Reserve Aged Beef**

Pickled Shallots, Rocket Leaves, Parmesan Shavings, Truffle Oil

**£14.50**

### **A Parfait of Chicken & Duck Livers**

Foie Gras Butter, Orange Thyme Jelly, Sage & Onion Brioche, Spiced Pear & Apricot Chutney

**£10.00**

### **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

### **Roast Fillet of Sea Trout**

Fresh Crab & Herb Crushed Potatoes,  
Samphire, Crab & Lobster Bisque

**£24.00**

### **Thai Green 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**

Salmon Roulade, Crab & Lobster Fishcake, Seared Swordfish,  
Mackerel, King Scallop, 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, Salad Pot, 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**

### **Faceby Farm Lamb**

Herb Crusted Loin of Lamb, Gratin Potatoes, Minted Fine Beans,  
Carrots, Broad Beans, Apple & Mint Jelly

**£26.00**

### **Roast Haunch Steak of Local Venison**

Wild Mushrooms, Orange,  
Venison & Savoy Cabbage Faggots,  
Braised Potatoes

**£26.00**

### **Roast North East Coast Cod Chunk**

Leek and Potato Terrine, Asparagus, Cucumber,  
Prawns & Scallops, Riesling Cream Velouté

**£26.00**

### **Fillet of Silver Hake**

Parmesan Sun Dried Tomato & Rosemary Crust,  
Olive & Basil Mash, Buttered Courgettes, Cherry Tomato Sauce

**£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

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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, Ribblesdale, Spinach,  
Ribbons of Carrot, Pickled Blackberries, Roast Pinenuts

**£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

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## And finally...

### **The "Crab's" Bocker Glory**

Fresh Raspberry Jelly, Coconut Mousse, Almond Granola, Crushed Meringue, Lime Granita

**£9.00**

### **"Aimee's" Sticky Date, Pear & Walnut Pudding**

Toffee Sauce, Tahitian Vanilla Ice Cream, Jug of Cream

**£9.00**

### **Treacle Tart**

Vanilla Ice Cream, Stem Ginger Custard Sauce

**£9.00**

### **Dark Chocolate Belgian Chocolate Cheesecake**

Roasted Hazelnuts, Pear Ice Cream, Espresso Anglaise

**£9.00**

### **A Trio of Crème Brulees**

Apple & Blackberry, Wild Strawberry, Chocolate Mint Chip

**£9.00**

### **A Parfait of Strawberry & Elderflower**

Peach Ice Cream & Lemon Madeleines

**£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, Leicester Red Devil,  
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**