

# Sunday at "The Crab" - Sample Menu

## Starters

A Cocktail of Large Prawns & Crayfish, Crevette Fritter, Marie Rose, Wholemeal Soldiers - £9.00

Mussel Mariniere, Garlic, Thyme, Shallots & White Wine Cream Sauce - £9.00

Grilled Half Shell Fresh Queenie Scallops, Gruyere Cheese, Fresh Breadcrumbs & Garlic Butter,  
Six - £12.00 Nine - £18.00 Twelve - £24.00

Thin Tart of Local Goat Cheese & Red Onion Marmalade, Beetroot Salad, Dijon Mustard Ice Cream - £6.50

Crispy Fishcakes of Local Codling, Haddock & Salmon, Creamed Winter Greens, Poached Hens Egg - £8.00

The Crab's Chunky Fish Soup, Mussels, Scallops & King Prawns, Garlic Croutes, Rouille & Gruyere Cheese - £9.00

A Leek, Fennel & Wild Mushroom Soup, Truffle Oil, Crisp Wensleydale Spring Roll - £5.50

A Twice Baked Wensleydale & Ribblesdale Soufflé, Orange Braised Carrot, Pine Nut Salad, Raspberry Vinaigrette - £6.50

A Plate of Bleikers Smoked Salmon, Pea Shoot Salad, Warm Shallot Pancakes, Herb Mayonnaise- £10.00

Crispy Spring Rolls of Marinated Chicken & Vegetable Stir Fry, Mango & Noodle Salad, Hoi Sin Dipping Sauce - £8.50

A Pot of Duck & Chicken Liver Parfait, Orange and Thyme Jelly, Granary Toasts and Orchard Chutney - £7.00

Lindisfarne Oysters on Ice with Shallot Vinegar

Six £13.00 Nine £19.50 Twelve £26.00

## Main Courses

Roast Prime Grand Reserve Sirloin of Beef, Yorkshire pudding, Onions, Roasties & Vegetables - £17.00

Roast Shoulder of Local Free Range Pork, Sage & Onion Stuffing, Apple Compote, Roasties, Crackling, Vegetables - £16.00

Deep Fried Fillet of Hartlepool Fish Market Haddock, Skipton Ale Batter, Proper Chips, Minted Mushy Peas, Tartare Sauce - £15.00

The Crabs Lobster, Scallop & Prawn Thermidor, with a Salad Pot and New Potatoes - Half - £24.00 - Full - £48.00

Roast Garlic Lobster with Scallops & King Prawns, Chips, Green Salad and Herb Mayonnaise - Half - £24.00 - Full - £48.00

Slowly Braised Faceby Farm Lamb Shank, Roasted Root Vegetables, Mint & Basil Mash - £16.00

Seared Fillet of Sea Bass, Spinach, Risotto of Cured Fish, Baby Spinach & Petit Pois & Herb Veloute - £15.00

Loin of Wester Ross Salmon, Fresh Whitby Crab Crust, Charlotte Potatoes, Lobster Bisque - £16.00

Oven Roast Leg of Barbury Duck Confit, Black Pudding & Roast Onion Potatoes, Sage Gravy - £16.00

Steamed Hodgeson's Natural Cured Haddock, Cheesy Bacon Mash, Poached Egg, Wholegrain Mustard Sauce, Crispy Onion Rings - £17.50

Pan Roast Fillet of Halibut, Wild Mushrooms, Smoke Bacon, Curly Kale, Crispy Potato Gateau, Red Wine Sauce - £20.00

Steamed Fillet of Lemon Sole, Asparagus, Lobster & Prawn Mousse, Buttered Spinach, New Potatoes, Capers & Herb Cream - £18.00

## Desserts

Warm Apple & Raspberry Crumble Tart, Vanilla Custard, Cherry Ice Cream - £7.50

Baked Banana Cheesecake, Dark Chocolate Sauce, Toffee Ice Cream - £7.50

Aimee's Sticky Date & Toffee Pudding, Butterscotch Sauce, Pear Ice Cream - £7.50

'A Mess'

Yorkshire Rhubarb, Crushed Meringue, Whipped Cream, Wild Strawberry Ice Cream, Raspberry Sauce - £7.50

Bailey's Cappuccino Crème Brûlée, Whipped Cream, Praline Crunch, Ginger Cookies - £7.50

A Selection of Home Churned Ice Creams, Maple Toffee Sauce, Shortbreads - £6.50

The Cheese Board - £9.50

Wensleydale, Bowlands, Barncliffe Brie, Mrs Bells Yorkshire Blue, Smoked Ribblesdale  
Wafers, Grapes, Celery, Home Made Fruit Loaf and Chutney

Coffee, Latte, Espresso, Macchiato or Cappuccino, Italian Biscotti & Chocolate Truffles - £3.60

*For further information on any item on our menu, including ingredients and information on food allergies and intolerances  
Please ask a member of staff before ordering your food*