

Sample Sunday Lunch at “The Crab”

Starters

Salad of Royal Greenland Prawns, Cucumber Jelly, Bloody Mary Relish, Baby Gem,
Single Malt Marie Rose, Crevette Fritter - £10.00

Plate of Bleiker’s Smoked Salmon, Pickled Beetroot, Pea Shoot Salad, Lemon Gel - £11.00

Thin Tart of Local Goat’s Cheese, Red Onion Marmalade, Beetroot Salad, Dijon & Honey Ice Cream - £7.50

Pressed Terrine of Ham Hock, Duck Confit & Black Pudding, Orchard Apple Chutney, Hazelnut Salad, Sage & Onion Brioche - £8.00

Grilled Half Shell Fresh Queenie Scallops, Gruyere Cheese, Fresh Breadcrumbs & Garlic Butter
Six - £13.00 Nine - £19.00 Twelve - £26.00

The “Crab’s” Spiced Sticky Pork Ribs - £12.00

French Onion Soup, Gruyere Cheese, Garlic Croutons - £7.50

Crispy Fishcakes of Codling, Haddock & Roast Salmon, Creamed Greens, Poached Egg - £9.00

Lindisfarne Oysters, Served on Ice with Tabasco & Shallot Vinegar
Six £14.00 Nine £21.00 Twelve £28.00

The “Crab’s” Chunky Fish Soup

Mussels, Scallops & King Prawns, Garlic Croutes, Rouille & Gruyere Cheese - £11.00

Oriental Spiced Beef Fillet Stir Fry, Coriander, Mushroom, Soft Noodles, Crispy Leeks - £8.00

Main Courses

Roast Prime Grand Reserve Sirloin of Beef, Yorkshire Pudding, Onions, Roasties & Vegetables - £18.50

Roast Free Range Shoulder of Pork, Sage & Onion Stuffing, Apple Compote, Roasties, Crackling, Gravy - £17.50

Confit Gressingham Duck Leg, Roast Shallots, Savoy Cabbage, Black Pudding Mash, Port Sauce - £18.00

The Crab’s Lobster, Scallop & Prawn Thermidor, Salad Pot & New Potatoes - Half - £30.00 – Full - £60.00

Roast Garlic Lobster with Scallops & King Prawns, Chips, Herb Mayonnaise - Half - £30.00 – Full - £60.00

Twice Baked Wensleydale Soufflé, Orange Braised Carrot, Pine Nut Salad, Skinny Fries & Mayo - £14.00

Steamed Hodgson’s Natural Cured Haddock, Champ Mash, Poached Egg, Bacon Crumb,
Wholegrain Mustard Sauce, Crispy Onion Rings - £21.00

‘Fish and Chips’

Hartlepool Market Haddock, Crispy Ale Batter, Hand Cut Chips, Minted Mushy Peas & Chunky Tartare Sauce - £17.00

Honey Glazed North East Cod Chunk, Potato & Shallot Terrine, Cauliflower & Almond Puree, Seared King Scallop, Roast Chicken Gravy - £23.00

Chargrilled Swordfish Steak, Goan King Prawn Curry, Steamed Coriander Rice- £22.00

Roast Fillet of Sea Trout, Samphire, Fresh Crab & Herb Crushed Potato, Crab & Lobster Bisque - £18.00

Dessert

Aimee’s Sticky Date, Apple & Ginger Pudding, Toffee Sauce, Vanilla Ice Cream - £7.50

Warm Pear & Almond Tart, Stem Ginger Custard, Pear Ice Cream - £7.50

Bailey’s Mint Chocolate Chip Crème Brûlée, Warm Honey Flapjack, Dark Chocolate Ice Cream - £7.50

Warm Apricot & Hazelnut Croissant Pudding, Vanilla Custard, Raspberry Ice Cream - £7.50

White Chocolate Panna Cotta, Poached Yorkshire Rhubarb, Lemon Madeleines - £7.50

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

A Board of Farmhouse Cheese - £9.50

Wensleydale, Bowlands, Harrogate Blue, Brie, Sparkenhoe Vintage Red Leicester
Aimee’s Fruit Bread, Grapes, Celery, Wafers & Chutney

Coffee, Latte, Espresso or Cappuccino with Italian Biscotti & Chocolate Truffles - £4.00

For further information on food allergies and intolerances please speak to a member of staff before ordering