



CRAB MANOR HOTEL

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

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

(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 "Crab's" Spare Ribs

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

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

To Begin With

Prawn Bocker Glory

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

£13.00

Twice Baked Cheese Soufflé

Wensleydale, Cheddar & Leek, Spiced Parsnip & Pear Veloute,
Pickled Pear & Toffee Walnuts

£11.00

Grilled Thai King Prawns

Thai Slaw Salad, Garlic & Sweet Basil Flat Breads,
Coconut, Sweet Basil Sauce

Starter **£13.00** | Main **£26.00**

(Main Course served with French Fries & Mayonnaise)

Pressed Terrine

Free Range Chicken, Duck Confit, Ham Hock & Black Pudding,
Sage & Onion Brioche, Winter Chutney, Hazelnut Salad

£11.00

Baked Crab

Hand Picked White & Brown Crab, Prawns, Scallops, Wilted Spinach,
Butternut Squash, Brioche Herb & Cheese Crust

£13.00

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

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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

Honey Glazed North East Cod Chunk

Potato & Shallot Terrine, Cauliflower & Almond Puree,
Seared King Scallop, Roast Chicken Gravy

£26.00

Goan 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

£23.00

Posh Fish 'n' Chips

Confit of Lemon & Herb Sea Trout, 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, 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 Roasted Halibut Loin

Celeriac Fondant, Baby Spinach, Roast Celeriac & Apple,
Scottish Mussels, Cider & Clotted Cream Sauce

£27.00

Roast Loin of Faceby Farm Lamb

Minted Beans, Heritage Carrots & Mange Tout,
Pommes Anna, Crispy Lamb Sweetbreads, Redcurrant Gravy

£28.00

Roast Indian Spiced Sea Trout

Biryani Rice, Onion Fritters
With Warm Lobster, Prawn, Cucumber & Mint Raita

£26.00

Herb Crusted Loin of Local Venison

Carrot & Celeriac Rosti, Red Apple Cabbage,
Venison & Damson Sausage Roll, Port & Burgundy Sauce

£28.00

Chargrilled Prime Ribeye Steak

Roasted Chicken Cream, Wild Mushroom, Pancetta
Green Peppercorns, Frites

£28.00

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, Spiced Parsnip & Pear Veloute,
Pickled Pear & Toffee Walnuts

£11.00

Fresh Pappardelle Pasta

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

Starter **£7.00** | Main **£14.00**

Vegan

Risotto of Wild Mushrooms

Fennel & Courgettes with Crispy Onion Rings

Starter **£8.00** | Main **£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 Apricot, Roast Hazelnut Praline & Honey Croissant Pudding

Vanilla Custard, Honey & Nutmeg Ice Cream

£9.00

Warm Pear & Almond Tart

Pear Ice Cream, Stem Ginger Custard

£9.00

Baked Seville Orange & Whisky Marmalade Cheesecake

Marinated Oranges, Local Yoghurt Ice Cream

£9.00

Baileys Mint Chocolate Chip Crème Brûlée

Cappuccino Topping, Warm Clementine Cookie

£9.00

Aimee's Sticky Date, Apple & Ginger Pudding

Toffee Sauce, Tahitian Vanilla Ice Cream, Jug of Cream

£9.00

'Baked Alaska'

Lemon Sponge, Raspberry Confiture, Tutti Frutti Ice Cream,
Crystalized Fruits, Crème Anglaise

£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

'Warm Savoury'

Creamed Roquefort, Lightly Spiced Brioche Toast, Fig Jam & Truffle Balsamic

£9.00

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