

The Crab & Lobster Dining Pod Menu

Starters

Lindisfarne Oysters

Served on Ice with Tabasco and Shallot Vinegar

Six £14.00 | Nine £21.00 | Twelve £28.00

(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)

'Hodgson's' Oak Smoked Salmon

Lemon, Caper & Soft Herb Salad

£12.00

The "Crab's" Prawn Cocktail

Large Prawns, Cucumber Jelly, Baby Gem Lettuce, Avocado, Single Malt Marie Rose, Crevette Fritters

£13.00

Grilled Queenie Scallops

Roast Shallots, Garlic Herb Butter, Mature Cheddar, Gruyere Cheese, Fresh Breadcrumbs

Six £13.50 | Nine £20.00 | Twelve £27.00

The Main Part

The Crab & Lobster Plateau Fruits de Mer

(to be shared by 2 people)

Lindisfarne Oysters, Whitby Crab, Crevettes, Langoustines, Steamed Salmon, Smoked Salmon, Mussels, Baked Scallops & Prawns

Herb Buttered New Potatoes, Green Salad, Chive Mayonnaise, Aioli, Whiskey Marie Rose

£75.00

The Crab & Lobster Plateau Fruits de Mer Royale

(with Full Steamed Lobster)

£95.00

Roast Prime Aged Fillet of Beef

Wilted Spinach, Portobello Mushroom, Vine Tomatoes, Charred Shallots, Peppercorn Sauce, Hand Cut Chips

£40.00

Lobster Thermidor

Lobster, Scallop & Prawn Thermidor, Salad Pot & New Potatoes

Half - £30.00 / Full - £60.00

Slowly Braised Moroccan Spiced Lamb

Dried Fruit Cous Cous, Yoghurt Dressing, Flatbreads

£26.00

The "Crab's" Fish Pie

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

£22.00

To Finish...

The "Crab's" Assiette

A Plate of all the Desserts in Miniature. Perfect for Sharing

£18.00

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