

# Lunch at 'The Crab'

2 Courses £28

3 Courses £32

## To Begin...

### **Courgette & Mint Soup**

Crème Fraiche, Courgette Crisp

### **Ham Hock Terrine**

Pease Pudding, Pickled Vegetables

### **The 'Crab's' Prawn Cocktail**

Scorched Lemon, Bloody Mary

### **Heritage Tomato & Avocado Bruschetta**

Sour Dough, Basil Oil

### **Grilled Sardines**

Lemon, Leaves

## The Main Event...

### **Pan Fried Rump Steak**

Heritage Tomato, Red Onion, Rocket, Shaved Parmesan, Balsamic

### **'The Crabs' Fish & Chips**

Whitby Haddock, Ale Batter, Hand cut Chips, Mushy Peas, Tartar Sauce

### **Seabass**

Warm Salad Nicoise

### **Slow Roast Pork Belly**

Black Pudding Mash, Rainbow Chard, Calvados Jus

### **Pan Roasted Loin of Cod**

Potted Shrimps, Prawn Butter

### **Hispi Cabbage**

Mediterranean Vegetables, Burrata, Basil Oil

All fish may contain bones.

\*CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

\*\*\*Please inform your server if you have and allergies or dietary requirements\*\*\*



And Finally...

**Chocolate Caramel Tart**  
Popcorn

**Orange & Ginger Mille Feuille**  
Orange Sorbet

**Rhubarb Cheesecake**  
Almond, Raspberries

**Sticky Date & Pecan Pudding**  
Toffee Sauce

**Cherry Crème Brulée**  
Pistachio Financier

**Ice Cream or Sorbet**  
A Selection of Home Churned Ice Creams or Sorbets

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