

# Lunch at 'The Crab'

2 Courses £28 3 Courses £32

# To Begin...

# Cream of Sweetcorn & Chilli Soup Maple Corn Bread

# Ham Hock Terrine Pickled Vegetables, Pease Pudding

## Prawn & Crayfish Cocktail Bloody Mary Shot

### Heritage Tomato & Avocado Bruschetta Sour Dough, Basil Oil

# **Grilled Sardines**Lemon, Leaves

## Whipped Chicken Liver Parfait Leaves, Caramelised Onion Chutney, Toasted Sour Dough

**Crispy Devilled White Bait**Sauce Tartar, Lemon, Fried Parsley



## 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

#### **Pan Fried Seabass**

Warm Salad Nicoise

#### **Chicken Caesar Salad**

Chicken Breast, Anchovies, Garlic and Herb Croute, Cos, House Caesar Dressing

#### **Organic Salmon**

New Potatoes, Tenderstem Broccoli, Sauce Hollandaise

### Spicy Fish and 5 Bean Fricassée

Mediterranean Cous Cous, Sour Cream

#### **Lobster Roll**

New England Style, Celery, Lettuce, Lemon Mayo, Brioche Roll, Salt & Pepper Fries

#### Gnocchi

Artichoke, Mediterranean Vegetables, Olives, Pesto

#### **Shetland Mussels**

Mariniere or Tomato & Chilli, Crusty Bread, Fries

# Add a Side... £4

Lemon Buttered Tenderstem Broccoli

Red Onion & Tomato Salad

**Buttered Greens** 

Creamy Mash

**Tripple Cooked Chips** 

Salt & Pepper Fries

Truffle Fries (£2 supplement)



# And Finally...

# White Chocolate Panna Cotta Poached Strawberry, Shortbread Crumb

## Coconut and Raspberry Pavlova Raspberry Sorbet

**Banana Sticky Toffee Pudding**Peanut Butter Ice Cream

Chocolate Crème Brulée Mango Madeleine

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