



CRAB MANOR HOTEL
CRAB & LOBSTER RESTAURANT

Oysters

Carlingford Oysters Rockefeller

£5.5 each

Carlingford Oysters

£4 each

Starters

Grilled Queenie Scallops

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

Six £21, Nine £29, Twelve £38

Fish Soup

Scallops, Prawns, Mussels, Garlic & Gruyere Croute

£16

Shetland Mussels

Mariniere, Crusty Toasted Sour Dough

£16

Twice Baked Cheese Souffle

Cheddar & Gruyere Cheese, Parmesan Cream

£15

Crab and Lobster Cocktail

Prawns, Crab, Lobster, Gazpacho Shot

£19

Seared King Scallops

Pea Puree, Chestnut Velouté, Squid Ink Coral

£20

Japanese Sweet Soy Grilled Mackerel

Pickled Vegetables, Ponzu Gel, Wasabi Mayo

£9.5

XO Crab

Toasted Sourdough, Homemade Mayo, XO Sauce, Smoked Paprika

£14

Individual Smoked Salmon Terrine

Cucumber, Chive Oil, Fresh Dill

£9.5

Chicken Liver Parfait Cannolo

Blackberry Gel, Cocoa Crumble and Candied Kumquat

£ 8.5



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Mains

Thermidor or Roasted Garlic Buttered Lobster

Lobster, Scallops, Prawns, Tarragon, Salad with Chips, New Potatoes or Fries*

Half Lobster £44, Full Lobster £88

*Truffle Fries £1.5 Supplement

Surf & Turf

8 oz Fillet Steak, Half Garlic Lobster,

Tomato & Red Onion Salad, Chips

£91

Grand Reserve Sirloin Steak

Grilled Tomato, Flat Cap Mushroom, Shallots, Rocket & Red Onion Salad, Peppercorn Sauce, Hand Cut Chips

£41

Fish Pie

Selection of Fresh Fish, Gratinated Potato, Seasonal Greens

£25

Haddock & Chips

Tartare Sauce, Mushy Peas

£25

Pan Fried Hake

Ratte Potato, Confit Fennel, Celeriac Puree, Dry Sherry Sauce, and Lemon Foam

£32

Lemon Sole and Lobster Paupiette

Caviar, Lemon and Basil Beurre Blanc, Tenderstem Broccoli

£48

Confit Belly of Pork

Slow Cooked Pork Fillet, Carrot Puree, Roscoff Onion and Fondant Potato

£29

Salmon Wellington

White Wine and Cream Sauce, Dauphinoise Potato, Cavolo Nero

£48

Scallop Risotto

Saffron Sauce, Carrot Crisps, Wakame Powder

£32

Pan Roasted Chicken

Parsnip Puree, Cavolo Nero, Parmentier Potato and Red Wine Jus

£28

Fresh Rigatoni

Cherry Tomato, Hard Ricotta, Basil, Crispy Parsnips

£18

Sides

Truffle and Parmesan Fries £5.5

Mashed Potato £5

Triple Cooked Chips, Grilled Tenderstem Broccoli, Mixed Salad £4

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



CRAB MANOR HOTEL
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pudding

Orange Sticky Toffee Pudding

Vanilla Ice Cream

£10

Apple Cheesecake

Caramel Ice Cream

£10

Pear Crème Brûlée

Pecan Cookie

£10

Deconstructed Black Forest Gateau

Cherry Sorbet

£10

Raspberry Bakewell Tart

Raspberry Sorbet

£10

Assiette of Desserts – serves two

A taste of everything

£28

Cheese Board

Quince Jelly, Truffle Honey

3 Cheeses for £16

Any additional £4 per cheese