



CRAB MANOR HOTEL  
CRAB & LOBSTER RESTAURANT

## Set Sunday Lunch

2 courses £30 or 3 courses £35

### Starter

**Soup of the day**, toasted sourdough

**Pan- fried red mullet**, aubergine purée & whipped parsley butter

**Shetland mussels**, toasted sourdough bread

**Ham ballotine**, piccalilli puree, frisée & radish salad

**Tomato & avocado bruschetta**, sour dough, basil oil

**Smoked salmon terrine**, cucumber, chive oil, fresh dill

### Main

All roasts are served with duck fat roasties, roasted roots, red cabbage,  
seasonal greens & Yorkshire pudding

**Roast Sirloin of Beef**

**Roast Loin of Pork**

**Roast Chicken Breast**

**\*add a cauliflower cheese for the table to share (serves 2/3 people) £4.5**

**Fish & chips**, local ale batter, house tartare sauce, mushy peas

**Shetland mussels**, toasted sourdough bread, fries

**Home-baked fish pie**, seasonal greens

**Pan fried seabass nicoise**, new potatoes, fine beans, olives, sun blush tomatoes

**Gnocchi**, sundried tomatoes, toasted pine nuts, crispy cavolo nero, asparagus

### Dessert

**Sticky toffee pudding**, vanilla ice cream

**Caramelised lemon tarte**, frozen aerated white chocolate

**Ice cream or sorbet**, a selection of home churned ice cream & sorbet

**Affogato caffe**, vanilla ice cream, espresso

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 any allergies or dietary requirements\*\*\*

A discretionary service charge of 10% will be added to your bill, this is shared between all the staff



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## Sunday A-la-Carte

### Starter

**Fish soup**, gruyere croute 16

**Grilled queenie scallops**, cheddar, Gruyere, fresh breadcrumbs  
Six £21, Nine £29, Twelve 38

**Twice baked cheese soufflé**, cheddar & gruyere cheese, parmesan cream 15

#### Oysters (each)

Classic 4.0

Rockefeller 5.5

### Main

**Lobster, thermidor or roasted in garlic butter**  
with chips, new potatoes or fries and salad  
Half 37, Full 73

**Whole, pan roasted lemon sole**, lemon & caper butter, broccoli, new potatoes 37

**10oz Sirloin steak**, triple cooked chips, salad, grilled tomatoes,  
flat cap mushroom, peppercorn sauce 41

**Chalk stream trout**, Hen of the Woods, broccoli, potato, fish cream 27

**Fresh rigatoni**, cherry tomato, ricotta, basil, crispy parsnips 18

### Sides

Tenderstem broccoli 4

Creamed mash 4

Triple cooked chips 4

Truffle & parmesan fries 6

### Dessert

**Strawberry pavlova**, strawberry sorbet 10

**Chocolate mousse**, passion fruit tuille, cocoa nibs 10

**Vanilla panna cotta**, poached rhubarb 10

All fish may contain bones.

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