



CRAB MANOR HOTEL
CRAB & LOBSTER RESTAURANT

Set Sunday Lunch

2 courses £30 - 3 courses £35

Oysters £4 each

Starter

Soup of the day, toasted sourdough

Smoked chicken Caesar salad

Fishcakes, kale, fish cream (can be served with fries as a main course)

Moules mariniere, toasted sourdough

Tomato and avocado Bruschetta (vg)

Main

Aged grand reserve roast Sirloin of Beef

Roast Pork Loin, crackling

Thyme and garlic roast Chicken breast

All roasts are served with roasted potatoes, roasted roots, red cabbage,
seasonal greens & Yorkshire pudding//

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

Beer battered haddock & chips, tartare sauce, mushy peas

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

Chalk stream trout, hen of the woods, broccoli, ratte potato, fish cream

Fishcakes, kale, fish cream, skinny fries

Home-baked fish pie, seasonal greens

Roast butternut squash risotto (vg)

Dessert

Apple Tarte tatin, vanilla ice cream

Sticky Toffee Pudding, vanilla ice cream GF

Baileys Cheesecake, coffee cream, chocolate ice cream, sesame tuille

Pistachio Delice, chocolate & pistachio mousse, pistachio ice cream (V&GF)

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

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 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

Classic Oysters 4 (each)

Grilled Queenie Scallops

Roast shallots, garlic herb butter, cheddar, Gruyere, fresh breadcrumbs

Six 24, Nine 32, Twelve 42

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

Main

Lobster, Queen Scallops, King Prawns, Salad, Triple Cooked Chips, New Potatoes or Fries
(Thermidor or Roasted Garlic Butter)

Half 45, Full 85

10oz Sirloin steak or 8oz fillet, triple cooked chips, Caesar salad,
peppercorn sauce 45 / 53

Halibut, Cauliflower Puree, Broccoli, Roasted Almond Dressing 36

Wild mushroom & black truffle ravioli, Crème Fraîche, parmesan, 26

Catch of the Day, please ask server

Sides

Tenderstem broccoli 4

Buttered new potatoes 4

Triple cooked chips 4

Truffle & parmesan fries 5

Caesar salad 5.5

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