



CRAB MANOR HOTEL  
CRAB & LOBSTER RESTAURANT

## Starter

**Oysters £4 each (GF)**

**Grilled Queenie Scallops**, six 24, twelve 42

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

**Ham Hock Terrine**, 15

Piccalilli gel, lightly pickled heritage carrots, homemade toasted bread

**Soup of the Day** 12

Toasted sourdough

**Crab Cakes** 17

Lobster Bisque, poached egg, spinach

**Moules Mariniere** 15 (GF)

Toasted sourdough

**Twice Baked Cheese Souffle** 15 (V)

Parmesan cream, spinach

**Garlic & Chilli Prawns** 20

Homemade toasted bread

**Goats Cheese & Beetroot Roulade** 16 (V) (GF)

Herb crumb, beetroot ketchup, homemade bread

THIS IS A SAMPLE MENU – ALL DISHES SUBJECT TO MARKET  
AVAILABILITY

All fish may contain bones.

\*Consuming raw or undercooked seafood may increase your risk of foodborne illnesses, 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 staff.



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## Main

### **Lobster With Queenie Scallops & King Prawns, half 45, full 85**

Thermidor or roasted garlic butter, triple cooked chips, new potatoes or fries

### **Coastal Comfort, 32**

Medley of seafood, white wine beurre blanc, potato & parmesan tuille

### **Asian Seabass, 28**

Pho broth, glass noodles

### **Herb Crusted Cod, 32**

Carrot and lobster puree, purple sweet potato 32

### **Coq au Vin, 28 (GF)**

Pomme puree, wild mushrooms, baby rainbow carrots

### **Wild Mushroom and Truffle Risotto, (GF) (V) 26**

Parmesan, rocket

### **Fillet steak, 53**

8oz fillet, bone marrow butter, hand cut chips

### **Surf & Turf, 91**

Fillet steak, half garlic lobster, queen scallops, king prawns, triple cooked chips

### **Seafood Tagliolino 32**

Crab, mussels, prawns, in a light butter sauce

## SIDES

Truffle & Parmesan Fries 6.5 - Salt Baked Mash 6 - Triple Cooked Chips 5

Vegetable Panache 6 - Peppercorn Sauce 5

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## Dessert

### **Fluffy Pannacotta with Liquid Cherry Heart, 15 (GF) (VG)**

Crumble soil, cherry gel

### **Chocolate Truffle Brownie, 15 (GF)**

Hazelnut ice cream

### **Baked Pear, 15**

In pastry, candied pear, pear gel, pear sorbet  
(allow 15 minutes cooking time)

### **Caramelised Banana & Rum Tart, 13**

Fudge sauce

### **White Chocolate Baked Cheesecake, 15**

Gooseberry compote, chocolate sauce

### **Ice Cream or Sorbet, 10**

Selection of home churned ice cream and sorbet

### **Cheese Board, 22**

Selection of three cheeses, served with all the trimmings

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