



Lunch

2-course £28 • 3-course £35

Oysters £4 each (GF)

STARTER

Soup of the Day, toasted sourdough (GF)

Crab Cakes, lobster mayonnaise

Twice Baked Cheese Souffle, cheddar & gruyere cheese, parmesan cream (V)

Moules Mariniere, toasted sourdough (GF)

Chicken Parfait, red onion chutney puree, toasted homemade bread (GF)

Ham Croquettes, saffron mayonnaise

MAIN

Crab Linguini, coriander, chilli, lemon butter

Wild Mushroom Risotto, parmesan (VG) (GF)

Fish Pie, seasonal greens

Paleron Steak, peppercorn sauce, triple cooked chips (GF)

Roast Chicken, mustard sauce, mash, seasonal greens

The Crab's Fish & Chips, Whitby haddock, hand cut chips, mushy peas, chunky tartare sauce (GF)

DESSERT

Fluffy Pannacotta with Liquid Cherry Heart, crumble soil, cherry gel (GF) (VG)

Chocolate Truffle Brownie, hazelnut ice cream (GF)

Caramelised Banana & Rum Tart, fudge sauce

White Chocolate Baked Cheesecake, gooseberry compote, chocolate sauce

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

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

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

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