



CRAB MANOR HOTEL  
CRAB & LOBSTER RESTAURANT

## 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 any allergies or dietary requirements\*\*\*

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