



## Starter

Oysters, 4 - £16, 6 - £24, 12 - £48

### Chicken Liver Parfait (GFA) 14

Toasted sourdough

### Crab Cakes 18

Lobster bisque, poached egg, spinach

### Tempura Battered Soft Shell Crab (GF) 20

Tomato and chilli jam

### Moules Mariniere (GFA) 15

Toasted sourdough

### Garlic and Chilli Prawns (GFA) 20

Sourdough toast

### Grilled Queenie Scallops, 24 (six), 42 (twelve)

Shallots, garlic butter, Gruyere, breadcrumbs

### Crab and Lobster Arancini 20

Saffron aioli & salmon roe

### Soup of the Day (GFA) (V) 12

Toasted sourdough

### Twice Baked Cheese Souffle (V) 15

Spinach, parmesan cream

### Chunky Fish Soup (GFA) 20

Croute with rouille & gruyere

### Burrata (GF) (V) 14

Heritage tomato, peaches, balsamic glaze, almonds

### Prawn Cocktail 14

Baby gem lettuce, wholemeal bread

## Main

### Seafood Platter 110

Half lobster, six queenie scallops, prawns, soft shell crab, moules, butter baked cod, triple cooked chips, side salad

### Lobster (GF)

Lobster with king prawns & queenie scallops, frites, side salad

### Thermidor, or Garlic Butter

Full Lobster 85

Half Lobster 45

### Butter Baked Cod (GFA) 32

Crushed new potatoes, chorizo butter sauce

### Homemade Crab & Lobster Tortello 32

Caper and lemon cream sauce

### Roast Chicken Breast (GF) 28

Pearl barley, morels, celeriac puree, red wine jus

### Lemon Sole (GF) 32

Sautéed new potatoes, lemon and caper butter

### Fish Pie (GF) 27

Haddock, salmon, prawns, queenie scallops & seasonal greens.

### The Crab's Fish & Chips (GFA) 30

Whitby haddock, hand cut chips, mushy peas, tartare sauce

### Pan Fried Sea Bass (GF) 30

Chilli and herb seafood linguine, prawns, mussels

### Spring Green Vegetable Risotto (GF) (V) 26

## Grill

### Chateaubriand 110

Cherry tomatoes, mushrooms, bone marrow butter, peppercorn sauce, triple cooked chips, side salad

**Fillet Steak**, triple cooked chips, cherry tomatoes, mushrooms, bone marrow butter (GF) 45

**Sirloin Steak**, triple cooked chips, cherry tomatoes, mushrooms, peppercorn sauce 35

**Trio of Pork**, herb crusted tenderloin, confit pork belly, ham croquette and sweetcorn fritters, glazed with apple jus (GFA) 30

**Surf & Turf**, fillet steak, lobster with king prawns, queenie scallops & garlic butter triple cooked chips, cherry tomatoes, mushrooms. (GF) 80

### Sides

Truffle & parmesan fries 6.5

Salt baked mash 6

Triple cooked chips 5

Vegetable Panache 6

Peppercorn sauce 5

Mixed salad, house dressing 5

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.



## **Dessert**

**Lime Cake (GF) (VG) 12**

Coconut ice cream

**Lemon Tart 15**

Raspberry textures, raspberry sorbet

**Baked Japanese Cheesecake (GF) 15**

Gin marinated strawberries

**Black forest Gateau 15**

Cherry ice cream

**Pistachio Parfait 15**

White chocolate and fennel sauce, apricot salsa

**Ice Cream or Sorbet 10**

Selection of home churned ice cream and sorbet

**Cheese Board 25**

Selection of four cheeses, served with all the trimmings

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