

## Starter

Oysters, 4 - £16, 6 - £24, 12 - £48

**Chicken Liver Parfait (GFA) 14**

Toasted sourdough

**Crab Cake 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

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

Toasted sourdough

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

Spinach, parmesan cream

**Chunky Fish Soup (GFA) 20**

Crouté with rouille & gruyere

**Burrata (GF) (V) 14**

Heritage tomato, peaches, balsamic glaze, almonds

## 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 (GF) 32**

Grilled asparagus, wild garlic and pea puree

**Homemade Crab & Lobster Tortello 32**

Caper and lemon cream sauce

**Roasted Chicken Breast (GF) 28**

Hasselback potato, roasted baby carrots and peas, red wine jus

**Pan Seared Hake (GF) 34**

Roasted baby courgettes, wild mushroom, lobster bisque

**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 (GFA) 32**

Chilli and herbs seafood linguine, prawns, mussels

**Lion's Mane Mushroom Steak (VE) (GF) 26**

Cherry tomatoes, mushrooms triple cooked chips, courgettes, wild mushroom sauce.

## 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, 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**

**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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