

Starter*

Oysters 4 -£16, 6-£24, 12-£48

Soup of the Day

toasted sourdough (GFA)

Chicken Parfait, red onion chutney puree, toasted home-made bread (GFA)

Soft Shell Crab, chilli & tomato jam

Pulled Pork & Cheddar Croquettes, mustard sauce

Moules Mariniere, toasted sourdough (GFA)

Twice Baked Cheese Souffle, parmesan cream (V)

Crab Cake, lobster aioli

Burrata, heritage tomato, peach, balsamic glaze (GF) (V)

Main*

Crab & Lobster Tortello, caper and lemon butter sauce

Roast Chicken, mustard sauce, mashed potatoes, seasonal greens

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

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

Fish Pie, haddock, salmon, prawns, queenie scallops, seasonal greens

Lion's Mane Mushroom Steak (VE)(GF) cherry tomatoes, mushrooms, courgettes, wild mushroom sauce, triple cooked chips.

Lobster

Lobster

Grilled lobster with tiger prawns & scallops, frites, side salad

Thermidor, or Garlic Butter

Supplement

Full Lobster £64

Half Lobster £24

Grill

Fillet Steak, triple cooked chips, cherry tomatoes, mushrooms, bone marrow butter

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

Pork Belly, mustard sauce, mashed potato, seasonal greens

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

Supplement

£25

£15

£10

£60

Dessert*

Pistachio Parfait, white chocolate fennel sauce, apricot salsa (GF)

Baked Japanese Cheesecake, (GF) gin marinated strawberries

Lime Cake, coconut ice cream (GF) (V)

Lemon Tart, raspberry texture, raspberry sorbet

Black Forest Gateaux, cherry ice cream (GF)

Set Menu



2- course £28 *

3-course £35 *

Served Monday to Saturday Lunch

12:00-14:30

Every Evening

17:00-18:00

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

Ice Cream & Sorbet

Home churned ice cream & sorbet

Please ask your server for today's selection

Sample menu - all dishes subject to market availability

*THE SET LUNCH PRICE IS FOR DISHES FROM THE STARTER, MAIN & DESSERT SECTIONS OF THE MENU.
A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL, THIS IS SHARED BETWEEN ALL THE STAFF

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