



CRAB MANOR HOTEL
CRAB & LOBSTER RESTAURANT

Set Menu

2 Courses £28 3 Courses £35

Every Evening 17:00-18:00

~To Start~

Soup of the Day

Toasted sourdough (GFA, Ve)

Twice Baked Cheese Souffle

Mustard and spinach cream (V)

Moules Mariniere

Toasted sourdough (GFA)

Chicken Parfait

Red onion & apple chutney, toasted home-made brioche, crispy chicken skin (GFA)

Soft Shell Crab

Asian slaw, tomato & chilli dressing

~Main Course~

The Crab's Fish & Chips

Whitby haddock, hand-cut chips, mushy peas, tartar sauce (GF)

Pan Fried Sea Bass

New potatoes, sundried tomatoes, olives (GF)

Pan Roasted Chicken

Wild mushrooms, Diane sauce, wild mushroom duxelles, potato fondant (GF)

Fish Pie

Haddock, salmon, prawns, queenie scallops, seasonal greens (GF)

Paleron Steak

Peppercorn sauce, triple cooked chips (GF)

Mezzaluna Wild Mushroom Pasta

Wild mushroom sauce (Ve)

~Dessert~

Pistachio Pavé 15

Vanilla sponge base, raspberry coulis, mango spheres (GF, Ve)

Apple Tart

Pouring cream

Raspberry & Coconut Cheesecake

Strawberry sauce

Sticky Toffee Pudding

Hot fudge sauce, vanilla ice cream (GF)

Ice Cream or Sorbet

A selection of home churned ice creams or sorbets

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

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 allergies or dietary requirements

All fish may contain bones