



Set Menu

2 Courses £28 3 Courses £35

Served Wednesday to Saturday Lunch 12:00-14:30, Wednesday -Sunday 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



CRAB MANOR HOTEL
CRAB & LOBSTER RESTAURANT

~Lunchtime Extras ~

Oysters

Shallot red wine vinegar, Tabasco

Four - 16

Six - 24

Twelve - 48

Grilled Queenie Scallops

Shallots, garlic butter, Gruyère, breadcrumbs

Six - 18

Twelve - 36

Chunky Fish Soup 20

Croutons with Rouille & Gruyere

Prawn Cocktail 15

Bread & butter, tomato shot (GFA)

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Lobster 85, half 45

Grilled lobster with tiger prawns & scallops, fries, side salad (GF)

Thermidor, or Garlic Butter

Surf & Turf 80

Fillet steak, lobster with king prawns, queenie scallops & garlic butter, triple cooked chips, confit tomato, king oyster mushroom (GF).

Fillet Steak 45

Triple cooked chips, confit tomato, king oyster mushroom, Roscoff onion
Accompanied by one sauce from our selection of side dishes

Sirloin Steak 35

Triple cooked chips, confit tomato, king oyster mushrooms
Accompanied by one sauce from our selection of side dishes

Seafood Platter 120

Full Lobster Thermidor, crab cake, 6 grilled Queenie scallops, lobster bisque, fries, side salad (2 to share)

Chateaubriand 110

Confit tomatoes, king oyster mushrooms, choice of 2 sauces, triple cooked chips, side salad (2 to share)

~Sides~

New potatoes 6

Truffle fries 6

Triple cooked chips 5

Skinny fries 5

Green vegetable panache 6

Mixed salad, house dressing 5

Diane, wild mushroom, peppercorn or blue cheese sauce, beef jus 5

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