

Sample menu only - all dishes subject to market availability

A La Carte Menu

~To Start~

Oysters

Shallot red wine vinegar, Tabasco

Four - 16

Six - 24

Twelve - 48

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Grilled Queenie Scallops

Shallots, garlic butter, Gruyère, breadcrumbs

Six - 18

Twelve - 36

Chunky Fish Soup 20

Croutons with Rouille & Gruyere

Soup of the Day 12

Toasted sourdough (GFA)

Twice Baked Cheese Souffle 15

Mustard & spinach cream (V)

Crab Cake 18

Lobster bisque, poached egg, spinach, lemon & tarragon creme fraiche

Moules Mariniere 15

Toasted sourdough (GFA)

Chicken Liver Parfait 14

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

Prawn Cocktail 15

Bread & butter, Bloody Mary (GFA)

~Main~

Lobster

Full Lobster 85

Half Lobster 45

Lobster with king prawns & queenie scallops, fries, side salad (GF)

Thermidor, or Garlic Butter

The Crab's Fish & Chips 30

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

Roast Cod 32

Sweet potato, carrot, mooli, lemon beurre blanc (GF)

Pan Seared Hake 34

Cauliflower puree, wild mushroom compote, almond crumb (GF)

Pan fried Sea Bass Linguine 32

Prawns, mussels, seafood & lobster bisque (GFA)

Parma Ham Wrapped Roasted Monkfish 34

Beetroot puree, beetroot crisps, charred sweetcorn, smoked bacon sauce (GFA)

Crab & Lobster Tortello 32

Caper & lemon butter sauce

Surf & Turf 80

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

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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

Trio of Pork 30

Pork tenderloin & belly, braised pork cheek, Hasselback potato, kale, roasted apple puree, apple cider jus

Pan Roasted Chicken 28

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

Mezzaluna Wild Mushroom Pasta 26

Wild mushroom sauce (Ve)

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Seafood Platter 120

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

Chateaubriand 110

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

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

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 any allergies or dietary requirements

All fish may contain bones

~Dessert~

Pistachio Pavé 15

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

Apple Tart 15

Calvados ice cream, pouring cream (V)

Raspberry & Coconut Cheesecake 15

Strawberry sauce

Sticky Toffee Pudding 12

Hot fudge sauce, vanilla ice cream (GF)

Chocolate Mousse 15

Cocoa nibs, poppy seed biscuit, passion fruit sorbet (GF)

Ice Cream or Sorbet 10

A selection of home churned ice creams or sorbets (GFA)

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Cheese 25

Selection of four cheeses

Homemade chutney, pickled grapes, celery, quince paste, homemade fruitcake, crackers