



CRAB MANOR HOTEL
CRAB & LOBSTER RESTAURANT

Sample Menu only - subject to market availability

Sunday Lunch

2 Courses £28 3 Courses £35

Served Sunday 12:00 to 14:30

~To Start~

Soup of the Day

Toasted sourdough (GFA, Ve)

Moules Mariniere

Toasted sourdough (GFA)

Chicken Parfait

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

Chicken Cesar salad

Cos lettuce, Caesar dressing, anchovy, parmesan, croutons (GFA)

Prawn Cocktail

Bread & butter, Bloody Mary (GFA)

~Main Course~

Sunday Roast

Roast Beef, Roasted Chicken Breast, Roast Pork Loin (All three for an extra £5)

Served with Yorkshire pudding, roast potatoes, roasted roots, red cabbage

Add cauliflower cheese £5

The Crab's Fish & Chips

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

Crab & Lobster Tortello

Caper butter sauce

Pan Fried Sea Bass

New potatoes, sundried tomatoes, fine beans, olives (GF)

Mezzaluna Wild Mushroom Pasta

Wild mushroom sauce (Ve)

~Dessert~

Pistachio Pavé

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



~Sunday Lunch Extras ~

Oysters

Four - 16, Six - 24, Twelve - 48

Grilled Queenie Scallops

Six - 18, Twelve - 36

Shallots, garlic butter, Gruyère, breadcrumbs

Chunky Fish Soup 20

Croutons with Rouille & Gruyère

Prawn Cocktail 15

Bread & butter, Bloody Mary (GFA)

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Lobster

Whole 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 (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

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

Mixed salad, house dressing 5

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