

Crab Manor Hotel
Crab & Lobster Restaurant

~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
Croute 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

Chicken Liver Parfait 14
Red onion & apple chutney, toasted home-made brioche (GFA)

Moules Mariniere 15
Toasted sourdough (GFA)

Prawn Cocktail 15
Bread & butter, Bloody Mary (GFA)

*Sample Menu, all dishes are subject to market availability.

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



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~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)

Pan Seared Hake 32
Sweet potato, carrot, confit courgette, lemon beurre blanc (GF)

Pan fried Sea Bass 32
Mediterranean vegetables, Provencal sauce, patatas bravas (GFA)

Parma Ham Wrapped Roasted Monkfish 34
Beetroot puree, charred sweetcorn, lobster bisque (GFA)

Baked Cod 34
Crushed new potatoes, spinach and saffron beurre blanc (GF)

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, Flat cap mushroom (GF).

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Fillet Steak 45
Triple cooked chips, confit tomato, Flat cap mushroom, Roscoff onion
Accompanied by one sauce from our selection of side dishes

Sirloin Steak 35
Triple cooked chips, confit tomato, Flat cap mushroom
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
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

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~Dessert~

Bread and Butter Pudding 12
Vanilla custard

Forest Fruit Cheesecake 15
Strawberry sauce

Sticky Toffee Pudding 12
Hot fudge sauce, vanilla ice cream (GFA)

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

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