



Festive Menu

2 Courses £30 3 Courses £38

Served Lunchtime 12:00-14:30, excluding 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)

Mushroom & Chestnut Tart (V)

Truffle Cream, caramelised onion, crispy shallots, Madeira jus

Duck Terrine

Pear, gingerbread

Cured Salmon

Beetroot textures, horseradish crème fraiche

~Main Course~

Roast Turkey Breast

Sage & cranberry stuffing, with all the trimmings

The Crab's Fish & Chips

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

Roast Cod Loin

Saffron potatoes, mussels, spinach, Champagne velouté

Fish Pie

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

Braised Beef Short Rib

Parsnip & celeriac puree, heritage carrots, red wine jus

Mezzaluna Wild Mushroom Pasta

Wild mushroom sauce (Ve)

~Dessert~

Bailey's Cheesecake

Winter fruit compote (GF)

Christmas Pudding

Brandy sauce (Ve)

Warm Chocolate & Clementine Brownie

Vanilla ice cream

Apple and Ginger 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

~A la Carte Extras ~

Oysters

Shallots 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, Bloody Mary (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 (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

*Please note

This is a 'sample' menu only & dishes may change due to market availability*

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