



Lindisfarne oysters

Cold: lemon, shallot vinegar, tabasco

1 oyster: 4.50 / 6 oyster: 25.00

Hot: garlic butter

1 oyster: 4.50 / 6 oyster: 25.00

Cold seafood platter

oysters, crab claw, langoustine,
crevettes, smoked salmon,
prawns, mussels, clams
35 / 68 for 2

Cold seafood royale

half lobster per person, oysters,
crab claw, langoustine,
crevettes, smoked salmon,
prawns, mussels, clams
62 / 120 for 2

Hot shellfish bowl

crevettes, prawns, crab claw,
langoustines, queen scallops,
oyster, mussels, clams,
wine and garlic butter
35.95
add half lobster (market price)

Moules

garlic, shallots, cream,
white wine
14.50 / 19.95

Fresh native lobster

whole (1-1.4lb) 49.95 / half 25

Choice of:

Classic Thermidor
Grilled with garlic butter
Cold with crisp salad and mayonnaise

Queen scallops

garlic butter,
gruyere
14.95 / 24.95

FISH ON THE BONE

Grilled Dover sole

(on the bone only)
herb butter, tartare sauce
49.95

Whole Nidderdale trout

(on the bone only)
beurre noisette, capers,
almonds, seeds (n)
26.95

SURF AND TURF

8oz Yorkshire dry aged sirloin steak

roasted roscoff onion, rocket salad,
peppercorn sauce
31.95

Half native lobster

and 8oz Yorkshire dry aged
sirloin steak
54.00

Please inform a member of the team if you have any food allergies or dietary requirements



STARTERS

Smoked salmon pate
toasted brown bread
10.95

King scallops
heritage tomatoes, citrus chimichurri,
crispy Parma ham
14.95

Smoked scallop & crab mousse
pickled cucumber, radish,
olive oil crostini
11.95

Trio
Atlantic prawns, smoked salmon,
Portland crab, rocket salad
13.95

Tuna tartare
sesame scallop toast,
sweet chilli, wakame mayo
13.95

Lobster & langoustine
bisque, croutons
9.95

Classic prawn cocktail
marie rose sauce
9.95

Blue Waldorf salad (v)
blue cheese, celery, apple, grapes,
walnuts, lemon mayo dressing (n)
9.95

MAINS

Pan seared salmon
samphire, pickled cucumber,
chive beurre blanc
25.95

Roasted Halibut
tenderstem broccoli,
mini fondant potato,
chicken butter sauce, herb oil
31.00

Risotto (v)
broad beans, petit pois
9.95 / 17.95

Pan fried cod
crushed new potatoes,
broad beans, peas, shallots,
crispy capers & spinach sauce
27.50

Smoked haddock
creamed mash, pancetta,
wholegrain mustard sauce,
poached egg
24.95

Drum fish pie
creamed mash, cheese crust
23.50

King prawn linguine
chilli, garlic, cherry tomato,
parsley, rocket & pine nuts (n)
23.50

Pan fried sea bream
prawn, artichoke & chive
risotto, wild garlic oil
26.95

SIDES

Marinated Manzanilla olives
4.75

Granary bread and butter
3.95

Gratin dauphinois
5.60

Mixed salad, house dressing
4.90

Seasonal green vegetables
5.00

Buttered new potatoes
4.90

Tenderstem broccoli,
roasted flaked almonds
5.50

Minted garden peas
4.80

Creamed mashed potato
4.90

Wilted baby spinach
4.90

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