

Sample Menu

Below is a sample menu based on our recent favourites here at Estbek. Please note, the menu changes daily based on the catch of the day and the best seasonal produce available.

Where staying in our accommodation: Please choose any three courses, where applicable supplementary charges are in brackets. Please, no substitutions.

Starters:

Smoked Haddock and Leek Gratin - 8.85 (.)

Our locally caught and smoked haddock, in a creamy leek sauce, topped with cheese

Cod Goujons - 8.25 (.)

In a light Black Sheep Ale Batter, with tartare sauce

Smoked Salmon Mousse Parcel - 9.85 (.)

Our own smoked salmon wrapped around a creamy smoked salmon mousse, served with sour dough bread

Seafood starting Platter - 9.65 (1.00 per person)

For a minimum of two people to share: A combination of our creamy smoked salmon mousse wrapped in our own smoked salmon, whitebait and cod goujons, served with freshly baked bread and dips

Whitebait - 8.25 (.)

In a light Black Sheep Ale batter, with spicy tartare sauce

Smoked Salmon with Avocado Ice Cream - 10.75 (2.00)

A unique combination, using our own smoked salmon, served with avocado ice cream and citrus salad

Spicy Bean Goulash (v) - 8.25 (.)

A combination of mixed beans and pulses as a goulash, served with yoghurt dressing

Aduki & Lentil Bean Soup (v) - 8.25 (.)

A mixture of aduki beans, lentils, mushrooms and vegetables served with freshly baked bread

Crab Claws - 9.25 (1.25)

Locally caught crab claws, with a panic crumb, deep fried and served with a spring onion garnish and sweet chilli dipping sauce

Hot Smoked Wild Salmon Salad - 10.45 (2.50)

Our award winning hot smoked salmon (caught off Whitby), served flaked with a chipotle chilli sour cream dressing

Goats Cheese & Sun Blushed Tomato Potato Cakes (v) - 8.25 (.)

Served with spring onion garnish and red chilli pepper dip

Walnut & Roasted Garlic Pate (v) - 8.25 (.)

A combination of walnuts, roasted garlic and chickpeas, served as a pate with melba toast and salad garnish

Warm Chicken Salad - 8.95 (.)

Marinated in Dijon mustard and herbs, with mixed leaf salad and mayonnaise

Mains:

Fresh Fish Selection

Our fresh wild fish is served off the bone with their delicate flavours preserved by pan searing until the flesh has a pearl appearance, and with a squeeze of lemon and sprinkle of black pepper, served with dauphinoise potatoes, seasonal vegetables and accompanying sauce of choice:

Fillet of Whitby Cod - 24.95 (.)
Fillet of Whitby Hake - 24.95 (.)
Fillet of Whitby Plaice - 24.95 (.)
Fillet of Whitby Halibut - 26.95 (.)

Please choose your accompanying sauce:

Served on the side, so as to ensure that you may enjoy the natural flavours of the fish

Lemon Cream Sauce
Seaweed & Lemon Butter
Tomato & Olive Sauce

Whole Whitby Lobster - 44.00 (20.00)

Whole locally caught lobster with crayfish & brown shrimp and served with your choice of either Light Thermidor Sauce, Seaweed Butter or Provencal Tomato Sauce, served with accompanying chunky chips

Estbek Seafood Pie - 26.95

Our finest seafoods combined, consisting of; lobster, cod, crayfish tails, brown shrimp and served in a seafood stack with sliced and seared king scallops, served with new potatoes and samphire and mint peas

Whitby Halibut with Lobster & Crayfish Cream Sauce - 27.95 (4.00)

pan seared halibut served with a creamy lobster and crayfish sauce, with duchess potatoes and seasonal vegetables

Cod, Smoked Haddock & Brown Shrimp Mornay - 26.95 (.)

Served as a medley in three scallop shells and topped with parmesan, served with dauphinoise potatoes and seasonal vegetables

Summertime Seafood Salad - 31.95 (6.00)

A taste of our great coasts summer seafoods: Lobster, crab, hot smoked salmon, cold smoked salmon, smoked salmon mousse and crayfish, served with a mayonnaise dip and new potatoes

Baked Whitby Crab - 25.95 (.)

Whole Whitby crab, mixed with a mixture of celery, fennel and smoked paprika, topped with breadcrumbs and served with samphire and chunky chips

Shiraz Glazed Fillet Steak (approx 10oz) - 38.95 (16.00)

Moorland fillet steak served with a Shiraz glaze and on a bed of onions and mushrooms, served with horseradish mash and tomato and onion medley

Red Lentil, Butternut Squash & Sweet Potato Stew (v) - 21.95 (.)

Combining the three with a little chilli and pepper as a warming stew, served with baked bread

Vegetable Cannelloni (v) - 23.95 (.)

Made with fresh pasta and filled with mozzarella, tomato and mediterranean vegetables, served with salad garnish and homemade garlic bread

Mushroom in a Light Bourguignon Sauce (v) - 24.95 (.)

Wild mushrooms in a light red wine sauce with onions, carrots and garlic, served with garlic and parsley bread

Temptation List:

Any Two (a small for one) - 8.45 (.)

Any Three (perfect for one person) - 10.65 (2.00)

Any Five (ideal for a couple to share) - 16.95 (8.95, inclusive if sharing)

Any Seven (ideal for a three to share) - 22.95 (14.95, if sharing: 6.00)

Rhubarb & Ginger Crumble

Made using our own garden rhubarb with an oat topping

Baileys Coffee

A dessert version of the classic floating coffee, a baileys coffee cream served with double cream

Lemon & Honey Cream

A light, refreshing dessert - with the zing of lemon and the sweetness of honey

Rhubarb & Ginger Trifles

Made using our own garden rhubarb, served with whipped cream and toasted almond flakes

Rhubarb & Ginger Ice Cream

A creamy custard ice cream with our garden rhubarb, served in a waffle basket

Chocolate & Hazelnut Cup

A rich chocolate pot with a hazelnut kick

Caramel Creme Brûlée

Rich, creamy brûlée with traditional crunchy top

Raspberry Pavlova

Meringue topped with cream and fresh raspberries

Salted Caramel Pot du Creme

A soft salted caramel pot du creme

Liquorice & Aniseed Ice Cream

Our homemade ice cream, served in a brandy snap basket

Gooseberry Fool Ice Cream

Made using our own garden gooseberries from last summer's bumper crop!

Sauvignon, Elderflower & Lemon Sorbet

A refreshing summery sorbet

Cranberry, Ginger & Tonic Sorbet

Our own homemade sorbet, served in a waffle basket