

Menu

Where staying in our Accommodation: *please choose any three courses & where applicable supplement prices are in brackets, please no substitutions.*

Whitby Lobster Bisque - 13.75 (3.50)

Richly flavoured bisque with shredded local lobster

Estbek Smoked Salmon - 12.45 (-)

Smoked in our own smokehouse, hand carved and served with a horseradish mayonnaise & freshly baked bread

Whitby Crab Spring Roll - 14.45 (4.00)

Classical spring roll with a true Whitby twist by using local caught crab & served with sweet chilli dipping sauce

Cod Goujons - 12.45 (-)

With a light crisp batter, served with an Tarter mayonnaise & salad garnish

Shetland King Scallops - 14.95 (5.00)

Served pan seared with a pea puree & a sprinkle of dried seaweed

Cheese Spring Rolls - 10.45 (-)

A medley of Cheddar, Mozzarella & Goats cheese in these classical spring rolls, served with spring onion garnish

Pea & Zucchini Quinoa Bisque - 8.85 *vegan* (-)

A flavoursome bisque made with locally grown zucchini

Chef Requests (Allergies / Intolerances):

We all at some stage in our life have an allergy or intolerance to certain foods, at Estbek we are always happy to discuss & help cater dishes to individual needs, as all our allergies etc are uniquely personal we believe your dish should be the same.

Main Course:

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 a sprinkle of black pepper, presented with accompanying choice of sauce, duchess potatoes and steamed seasonal vegetables

Fillet of Whitby Halibut - 32.95* (-)

Fillet of Whitby Cod - 31.95* (-)

Fillet of Whitby Cod - 28.95* (-)

Please choose your accompanying sauce:

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

Lemon & Dill Cream Sauce

Seaweed Butter

Tomato, Dill & Courgette Sauce

Whole Whitby Lobster - priced at daily market price (not always available)

Whole locally caught lobster and crayfish, and served with your choice of; Light Thermidor sauce or Seaweed butter - served with accompanying chunky chips and Parmesan Salad!

Whitby Halibut with Creamy Lobster Sauce - 35.95 (2.00)

Served pan seared with a creamy Lobster sauce and with Duchess potatoes and steamed vegetables

Cod and Smoked Haddock Mornay - 32.95 (-)

Both these great fish are served as a medley in three scallop shells and topped with parmesan, served with chunky chips steamed seasonal vegetables

Estbek Seafood Pie - 32.95 (-)

Our finest seafood's consisting of; Lobster, Cod, Crayfish tails & served in a seafood stack and topped with sliced and seared king scallops, Duchess potato & steamed seasonal vegetables

Shiraz Glazed Fillet Steak (approx 10oz) - 54.50 (24.50) limited quantity

Moorland Fillet steak served with a Shiraz glaze & on a bed of onions, and served with chunky chips & side salad

Cashew Nut & Butternut Squash Thai Style Curry - 23.95 *vegetarian, but can be served vegan* (-)

A mild Thai styled curry, with a coconut milk base, served with Peshwari nan bread

Aubergine & Bean Chili - 21.95 *vegetarian, but can be served vegan* (-)

Served with soured cream swirl and chunky chips

Sweet Potato and Lentil - 21.95 *vegan* (-)

This mixed warming Sweet Potato, root vegetables and lentils and freshly baked bread

Seaweed Chowder - 22.95 *vegetarian, but can be served vegan* (-)

This creamy chowder (made with oat milk) served with chunky chips (or bread if served as vegan)

Sides:

Chunky chips: 5.00 / Garden Salad (sml): 5.00 / Bread with Olive oil & balsamic -or- Butter £3.00 (per person)

Our Temptation Of Mini Desserts, Ice-Creams & Sorbets:

Here's our dessert list, we are sure you will agree theres lots to choose from, because we have so many different deserts we often carry limited numbers of each, so please accept our apologies if we run out and we don't want to rush you, as the tables yours for the night but nor do we want you to feel that we have forgotten you so if you're ready to order desserts before we return please let a member of our team know! And if you don't want to try two desserts and just prefer one, thats not a problem, two of our mini deserts makes one small desert - just let us know what you would prefer.

Any Two - (a small for one person) - 9.85 (-)

Any Three - (perfect for one person) - 12.85 (3.25)

Any Five - (ideal for a couple to share) - 20.75 (inclusive if sharing)

Any Ten - 40.00 (ideal for dessert lovers!)

Creme Brûlée

Always one of our most popular desserts

Caramel & Hazelnut Eton mess

Made with hazelnut meringue & rich caramel sauce!

Redcurrant & White Chocolate Cream

Refreshing with a creamy taste

Boozy Caramelised Pineapple Pavlova

With a hint of rum!

Chocolate Espresso Pot

a rich pot-du-creme, served with whipped cream

Raspberry Trifle

With whipped cream & toasted almonds

Blackcurrant Jam Sponge

With a dash of pouring cream

Marmalade Frangipane

With our home-made marmalade & light almond sponge

Estbek Lemon Meringue

Our take on the classic pudding

Lemon Posset

Served with whipped cream

Cherry Bakewell Pudding

With light almond sponge

Honeycomb Ice-Cream

Lemon Sorbet

Melon & Coconut Sorbet

Chocolate Flake Ice-Cream

Dessert Wine:

Heggies Vineyard Botrytis Riesling (Australia) - 6.00(50ml) - or- 7.95(70ml) - Highly Recommended!

Lemon & lime freshness combine with a soft sweetness, delicate texture & mineral notes

Yalumba FSW7C Botrytis Viognier (Australia) - 6.50(50ml) - or- 8.65(70ml)

Soft ripe apricots with a hint a marmalade luscious & moreish

Cheese Board:

served with a selection of biscuits, butter & Estbek made chutney!

Three Cheese - 16.95 *(inclusive if sharing)*

Please choose any three from tonight's selection; **Mature Cheddar / Wensleydale / Shropshire Blue / Stilton / Brie**

Ports & Tawny:

Yalumba Antique Tawny - 6.00(50ml) - or- 7.95(70ml)

10 Year Old Tawny Port (Grahams) - 4.50(50ml) - or- 6.25(70ml)

20 Year Old Tawny Port (Grahams) - 6.00(50ml) - or- 7.95(70ml)

Madeira:

Blandy's Duke of Clarence - 4.00(50ml) - or- 5.75(70ml)

Blandy's 5 Year Old Sercial Madeira - 5.00(50ml) - or- 6.95(70ml)

& To Finish Your Meal:

In addition to our regular coffee's (cafetière, stove top espresso, Cappuccino, Latte), tea's or infusions.

Armagnac VSOP & Coffee

Our cognac served with cafetière of coffee or tea

£8.75

Armagnac VS & Coffee

Our cognac served with cafetière of coffee or tea

£7.95

Glenfiddich Whiskey & Coffee

This smooth whisky with coffee or tea

£8.75

Talisker 20 year old & coffee

Exceptionally rare whisky bottled in 1982, with coffee or tea

£28.50

Estbek Made Redcurrant Liqueur & Coffee

Homemade Redcurrant Liqueur with coffee or tea

£7.25

if you would prefer Espresso please add £1.50, or £2 for cappuccino, latte & double espresso

Grappa Cavone

Served with filter coffee or tea

£7.95