

Menu

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

Starters:

Estbek Hot Smoked (wild) Salmon

Caught just off Sandsend this fine Salmon is hot smoked and served with a Cucumber & Dill Mayonnaise and salad garnish

Crab Claw's - 9.85 (1.00)

locally caught crab claws, with a panko crumb, deep fried and served with a spring onion garnish and sweet chilli dipping

Estbek Goats Cheese Salad - 8.85 (-)

this flavoursome salad is made using our own made cheese, with beetroot & candied walnuts

Whitby Squid in crispy caper batter - 9.65 (1.00)

served in a caper batter, with a garlic mayonnaise dip & salad garnish

Cod Goujons - 8.25 (-)

in a light Black Sheep Ale batter, with tarter sauce

Smoked Salmon Parcel - 9.85 (1.00)

our salmon mousse served wrapped in our own smoked salmon, served with freshly baked bread & salad garnish

Seafood Sharing Platter - 10.45 (1.75) Price per person

For a minimum of two people to share: A combination of our locally caught Squid & our own smoke salmon mousse, Whitebait & Cod Goujons, with freshly baked bread and dips

Cashew Nut, Citrus & Herb Pate - 8.65 v (-)

served with toasted Brioche bread & salad garnish

Whitebait - 8.25 (-)

in a light Black Sheep Ale batter, with spicy tarter sauce

Aduki & Lentil Bean Soup - 8.25 v (-)

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

House Water:

To help reduced our carbon foot print & because like you we feel water prices in restaurants have become staggeringly expensive we no longer stock bottled water having installed a specialist filtered & carbonised water system and where ordering a bottle of wine it is served complimentary and where not a small charge will be made to cover costs (£1.25 small bottle & £2.50 large bottle)



Main Course:

Please note: We carefully cook all our fresh fish so that it is served as lightly cooked as possible, not wanting to overcook and destroy the flavours of our great seafoods, as a consequence the fish often releases water at this point and you may notice some juices on your plate, although we take every care to remove as much as we can prior to serving.

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 new potato, cucumber & English samphire salad & accompanying choice of sauce:

Fillet of Whitby Plaice - 24.95 (-)

Fillet of Whitby Cod - 24.45 (-)

Fillet of Whitby Hake - 24.45 (-)

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

Creamy Crab Sauce - 2.50

***(first of the season)* Whitby Sea Trout - 26.95 (-)**

This fantastic locally caught sea trout is served pan seared and with a cucumber & English samphire salad, new potatoes

Baked Whitby Crab - 25.95 (-)

Whole Whitby Crab, baked with a mixture of Celery, Fennel, Smoked Paprika and topped with breadcrumbs cucumber & English samphire salad & chunky chips

Whitby Cod with Lobster & Crayfish Cream Sauce - 26.95 (4.00)

Pan seared & served with a creamy Lobster & Crayfish sauce, with new potatoes & steamed vegetables*

Estbek Seafood Pie - 26.95

Our finest seafood's consisting of; Lobster, Cod, Crayfish tails, brown shrimp & served in a seafood stack and topped with sliced and seared king scallops, served with new potatoes and cucumber & English samphire salad

Whole Whitby Lobster - 39.00 (16.00)

Whole locally caught lobster with crayfish & brown shrimp and served with your choice of; Light Thermidor sauce, Seaweed butter or Provencal Tomato sauce, served with accompanying chunky chips!

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

Moorland Fillet steak served with a Shiraz glaze & on a bed of onions & mushrooms, and served with chunky chips & steamed vegetables

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

Combining these three ingredients & with a little chilli and pepper as a warming stew, served with baked bread

Vegetable Cannelloni - 23.95 v (-)

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

** = if you would prefer a herb side salad instead of seasonal vegetables please let us know when you order*

Sides:

Portion of chunky chips: 3.50 / Herb Salad (sml): 3.00 / Bread with Basil oil -or- Butter £1 (per person)

Temptation List:

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!

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

Any Three - (perfect for one person) - 10.75 (2.00)

Any Five - (idea for a couple to share) - 17.45 (8.95, inclusive if sharing)

Any Ten - (idea for a three to share) - 31.95 (23.95, if sharing: 15.00)

All Seventeen - (Just because you can) - 52.95 (44.95, if sharing: 36.00)

Tonights selection:

Hot Marmalade Pudding

Using our own made Marmalade this steamed pudding is served with dash of cream

Summer Pudding

the quintessential English summer time dessert!

Apricot & Tokaji Ice-Cream

A light creamy ice-cream made with a hint of the famed Tokaji wine & served in a waffle basket

Jam Sponge Pudding

Made with our own Damson Jam!

Salted Caramel Pot

This creamy caramel pot has a rich salty hint, served with whipped cream

Gooseberry Fool Ice-Cream

made using our own garden gooseberries, in this creamy home made ice-cream, served in a waffle cone basket

Rhubarb & Custard Ice-Cream

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

Blackcurrant Cheesecake Ice-Cream

made with the fruits grown in our garden last summer, rich and creamy with a blackcurrant kick, in a waffle basket

Creme Brulee

rich creamy brûlée with traditional crunchy top!

Raspberry Pavlova

Meringue, topped with cream and fresh Raspberries

Old English Rhubarb Trifle

Made with our own garden rhubarb & served with whipped cream & flaked almonds

Treacle Tart Ice-Cream

A creamy ice-cream made with crumbed treacle tart and served in a waffle cone basket

Ginger Ice-Cream Bombe

A creamy Vanilla ice-cream with a hint of Stem Ginger, with a ginger biscuit base & topped with Stem Ginger!

Mojito Sorbet

The classic Cuban drink served as a refreshing, but flavour packed sorbet, served in a waffle basket

Peanut & Raspberry Ripple Coconut Ice-Cream *(vegan)*

This rich peanut ice-cream made with coconut cream, making a flavoursome Vegan ice-cream

Pina Colada Sorbet

With Pineapple, Coconut & a good/large dash of Rum, served in a waffle basket

Cranberry, Ginger & Tonic Sorbet

Our own homemade sorbets are served in a waffle basket

Dessert Wines:

Tokaji 5 Puttonyos (*Royal Tokaji - Hungary*) - 7.00(50ml) - or- 9.50(70ml)

Cabernet Sauvignon Icewine (*Pillitteri Estate - Canada*) - 5.00(50ml) - or- 6.50(70ml)

Rutherglen Muscat (*Yalumba - Australia*) - 5.50(50ml) - or- 7.50(70ml)