

## **- Sample Menu -**

Here is our sample menu based on recent favourites here at Estbek. Please note, the menu changes daily depending on the catch of the day & the season of the year, prices shown are reflective of market prices & will be subject to change.

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

### **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.

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### **Starters:**

#### **Whitby Crab Spring Roll - 14.45** (4.00)

Classical spring roll with a true Whitby twist

#### **Shetland King Scallops - 14.95** (5.00)

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

#### **Cheese Spring Rolls - 10.25** v (-)

A combination of Goats, Parmesan, Cream cheese & cheddar, served with a warmed Green Tomato Chutney

#### **Beetroot Cured Gavalax - 13.25** (3.00)

Freshly cured here at Estbek and served with a horseradish sour cream, rye bread and Lemon Jelly

#### **Cod Goujons - 12.45** (2.45)

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

#### **Whitebait - 9.45** (-) Highly Recommended

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

#### **Smoked Salmon Mousse - 9.45** (-)

Made with our own smoked salmon & served with melba toast

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

A flavoursome bisque made with locally grown zucchini

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## **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, with parmentier potato and steamed seasonal vegetables with a lemon & mint dressing

Fillet of Whitby Hake - 27.95\* (-)

Fillet of Whitby Cod - 31.95\* (2.00)

Fillet of Whitby Plaice - 29.95\* (-)

Fillet of Whitby Halibut - 32.95\* (-)

*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 & Parsley Butter

### **Estbek Seafood Pie - 31.95 (-) \***

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

### **Cod and Smoked Haddock Mornay - 31.95 (-)\***

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

### **Whitby Crab Thermidor - 33.95 (2.00)**

Finest locally caught Crab, encapsulated in our light Thermidor sauce, Parmesan topping and then oven baked, served with Parmesan side salad & chunky chips

### **Whole Whitby Lobster - Price dependent on market prices**

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!

### **Shiraz Glazed Fillet Steak (approx 10oz) - 48.50 (17.50) limited quantity**

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

### **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: 4.50 / Garden Salad (sml): 4.00 / Bread with Basil oil -or- Butter £2.00 (per person)

\* = sorry but due to the current fish market prices (particularly cod) are at record highs

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

*Here's our dessert list, we are sure you will agree there's lots to choose from, because we have so many different desserts 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 are 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, that's not a problem, two of our mini desserts makes one small dessert - just let us know what you would prefer.*

Any Two - (a small for one person) - 9.65 (-)

Any Three - (perfect for one person) - 12.65 (3.25)

Any Five - (ideal for a couple to share) - 19.95 (inclusive if sharing)

Any Ten - 39.00 (ideal for dessert lovers!)

### **Crème Brûlée**

Always our most popular dessert

### **Chocolate Espresso Pot**

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

### **Estbek Lemon Meringue**

Lemon curd, meringue, ice-cream & whipped cream, topped with almonds

### **Bread & Butter Pudding**

Made with rich mincemeat - as a Christmas twist

### **Summer Fruits Trifle**

Topped with toasted almonds

### **Eve's Pudding**

With locally grown apples & light sponge

### **Steamed Jam Sponge**

Served with a dash of cream

### **Lemon Posset**

served with whipped cream

### **Sticky Ginger Toffee**

Served with hot ginger toffee sauce

### **Cherry Bakewell Pudding**

Rich cherry topped with light almond sponge

### **Raspberry Eton mess**

Classical dessert with fresh raspberries

### **Drambuie Pot du creme**

served with whipped cream and a dash of drambuie

## **Rich Chocolate Ice-Cream**

### **Honeycomb Ice-Cream**

### **Blackcurrant Sorbet**

### **Lemon Sorbet**

### **Blood Orange Sorbet**

### **Raspberry Sorbet**

### **Vanilla Pod Ice-Cream**

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## **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) - 6.00(50ml) - or- 7.95(70ml)

*Soft ripe apricots with a hint a marmalade luscious & moreish*

Seifried Sweet Anges Riesling (New Zealand) - 6.50(50ml) - or- 8.65(70ml)

*Zesty Lemony with sherbet, good acidity but with a great soft sweetness - perfect with our brûlée!*

### **Cheese Board:**

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

Three Cheese - 16.95 *(inclusive if sharing)*

Tonights selection is **Mature Cheddar / Cheshire / Stilton**

### **Ports & Tawny:**

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

Taylor's 'LBV' Port - 4.50(50ml) - or- 6.25(70ml)

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

30 Year Old Tawny Port (Grahams) - 9.50(50ml) - or- 12.95(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

**£7.75**

#### **Auchentoshan Whiskey & Coffee**

This smooth whisky with coffee or tea

**£9.25**

#### **Talisker 20 year old & coffee**

Exceptionally rare whisky bottled in 1982, with coffee or tea

**£28.50**

#### **Crème de Groseille (récurrent liqueur) & Coffee**

Homemade Redcurrent Liqueur with coffee or tea

**£8.45**

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