



THE MARINE HOTEL
RESTAURANT & PIANO BAR



THEMARINEWHITBY



@THEMARINEWHITBY

The Marine

MARINE PARADE WHITBY EST 2008

BREAKFAST SERVED
8.30AM - 11.30AM

MAIN MENU SERVED
12.00 PM - 10.00 PM

LUNCH MENU SERVED
12.00PM - 6PM

BREAKFAST

ENGLISH - BACK BACON, LOCAL SAUSAGE, BAKED BEANS, TOAST, POACHED EGG, MUSHROOMS, BLACK PUDDING, TOMATOES £10

VEGETARIAN - AVOCADO, TOAST, EGGS, TOMATOES, MUSHROOM £10

WHITBY LOBSTER BENEDICT - LOBSTER, TOASTED MUFFIN, HOLLANDAISE £19

MUSHROOMS - SAUTÉED WILD MUSHROOM, FRIED EGG, ANCHOVY & GARLIC £9 EGGS BENEDICT - ENGLISH MUFFIN, BACON, POACHED EGGS, HOLLANDAISE £9

GRAVADLAX - BEETROOT CURED SALMON, SCRAMBLED EGG, GRANARY £9 AVOCADO - CRUSHED AVOCADO, POMEGRANATE, FETA, TOASTED SOURDOUGH £9

KIPPERS - WHITBY KIPPERS, MUSTARD BUTTER, GRANARY £10 KEDGEREE - SMOKED HADDOCK KEDGEREE, HARD BOILED EGG £10

LIVER - PAN FRIED DEVILLED OX LIVER, TOAST £9 BACON OR SAUSAGE BREAKFAST ROLL WITH A CHOICE OF FRIED EGG, ROAST TOMATO, FIELD MUSHROOM OR BLACK PUDDING £5

OYSTERS

FRESH BRITISH ROCK OYSTERS

WITH A CHOICE OF

BLOODY MARY SAUCE

LIME & CUCUMBER

SPINACH & TARRAGON BUTTER

CATALAN - CHORIZO & SHALLOT

SHALLOT VINAIGRETTE

3 £9 6 £16 12 £29

PLEASE MAKE STAFF AWARE OF ALLERGIES
OR INTOLERANCES

LUNCH

ALL DISHES £12

FISH & CHIPS - COD, HANDCUT CHIPS, MUSHY PEAS & TARTARE

SCAMPI - WHOLE TAIL WHITBY SCAMPI, CHIPS, PEAS

KIPPERS - NOBLE'S KIPPERS, MUSTARD BUTTER, GRANARY

HALLOUMI - DEEP FRIED HALLOUMI, HAND CUT CHIPS, MUSHY PEAS

WHITBY CRAB LINGUINE, CHILLI & GARLIC

WHITBY CRAB SANDWICH, HAND CUT CHIPS & MAYONNAISE

CRAB

TRADITIONAL DRESSED WHITBY CRAB, BROWN BREAD & BUTTER

£15

LOBSTER

HALF WHITBY LOBSTER, FRENCH FRIES, SALAD

£19

RAW, CURED & CAVIAR

CLASSIC BEEF TARTARE, EGG YOLK
£9

MARINE HOME CURED BEETROOT
GRAVADLAX
£9

LOCALLY SMOKED PLATE OF FINEST
SALMON, SODA BREAD
£10

OSCIETRA CAVIAR, ICE, BLINIS
20 GRAM £59
30 GRAM £79

PLEASE MAKE STAFF AWARE OF
ALLERGIES OR INTOLERANCES



APPETISERS

CHARGRILLED SQUID, SMOKED MAYONNAISE £10 CLASSIC BEEF TARTARE, EGG YOLK £9 SQUASH, CUMIN & CORIANDER SOUP £8

FILLET OF SEA BASS BRUSCHETTA, SLOW ROASTED TOMATO, OREGANO £9 PAN FRIED CREVETTES, GARLIC & CHILLI £10

LOCALLY SMOKED PLATE OF FINEST SALMON, SOURDOUGH £10 MARINE HOME CURED BEETROOT GRAVADLAX £9

BURRATA CAPRESE SALAD £9 TRADITIONAL DRESSED WHITBY CRAB £15 KING SCALLOPS, GARLIC BUTTER £12



FISH & SHELLFISH

SPAGHETTI VONGOLE

CLAMS, SPAGHETTI, WHITE WINE, GARLIC, CHILLI
£16

MARINE ROYAL FISH PIE

SCALLOP, COD, SMOKED HADDOCK, PRAWN, MORNAY SAUCE
£16

SHELLFISH LINGUINE

LOBSTER, CLAMS, CREVETTES, KING SCALLOPS PRAWNS, WHITE
WINE, CHILLI, GARLIC
£26

WHOLE LOBSTER

WHOLE LOBSTER WITH GARLIC, THERMIDOR OR CHILLED,
SERVED WITH FRENCH FRIES, HOUSE SALAD
£29

FISH AND CHIPS

REGULAR COD, CHIPS, PEAS, TARTARE SAUCE
£14

LARGE COD OR HADDOCK, CHIPS, PEAS
£16

SALMON

OVEN BAKED SALMON
, ENGLISH ASPARAGUS, BEURRE BLANC
£20

HALIBUT

PAN FRIED HALIBUT, COURGETTE & TOMATO SALAD, SALSA VERDE
£25

DOVER SOLE

WHOLE DOVER SOLE, BEURRE NOISSETTE, BROWN SHRIMP, CAPERS
£35

SEAFOOD PLATTER FOR TWO

WHOLE LOBSTER, WHITBY CRAB,
OYSTERS, PRAWNS, MARINE GRAVADLAX, CREVETTES
£75

PLATTER FOR ONE (HALF LOBSTER, WHOLE CRAB)
£45

AUTUMN SET MENU

TWO COURSE £19

APPETISERS

FILLET OF SEA BASS BRUSCHETTA, ROASTED TOMATOES, OREGANO

TREACLE CURED GRAVADLAX

CLASSIC BEEF TARTARE

SQUASH, CUMIN & CORIANDER SOUP

CLASSIC PRAWN COCKTAIL

MAIN COURSE

MOULES FRITES

WILD MUSHROOM RISOTTO, PARMESAN

WHITBY LOBSTER - 1/2 WHITBY LOBSTER, GARLIC BUTTER, SALAD

SLOW ROASTED SHIN OF BEEF, CRUSTY BREAD

PAN ROASTED FILLET OF COD, CURRIED MUSSEL SAUCE

COD AND CHIPS, MUSHY PEAS, HOMEMADE TARTARE SAUCE

SIDE ORDERS

HAND CUT CHIPS ONION RINGS

BUTTERED NEW POTATOES SOURDOUGH WITH CAFÉ DE PARIS BUTTER

GREEK SALAD BUTTERED SPRING CABBAGE

£3.50

TENDER STEM BROCCOLI, TOASTED ALMONDS

£4.50

TWO COURSE

£19

SERVED FROM 12PM UNTIL 10PM

AVAILABLE SUNDAY - FRIDAY

EXCLUDES SATURDAYS

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VEGETARIAN

RISOTTO

WILD MUSHROOM, PARMESAN
£15

PASTA

RIGATONI PASTA, BURRATA, SLOW ROASTED TOMATOES, OREGANO
£15

BEEF

10OZ FILLET OF BEEF, DIANE SAUCE, TRIPLE COOKED CHIPS
£35

ON THE SIDE

HAND CUT CHIPS

BUTTERED NEW POTATOES

SOURDOUGH WITH CAFÉ DE PARIS BUTTER

GREEK SALAD

ROASTED BEETS, THYME, ROSEMARY

£3.50

TENDER STEM BROCCOLI, TOASTED ALMONDS

£4.50

DESSERTS

CHOCOLATE BROWNIE, VANILLA ICE CREAM

NORMANDY APPLE TART, CALVADOS CREAM

STICKY TOFFEE PUDDING, TOFFEE SAUCE, ICE CREAM

AFFOCATO

£6

CHEESE

STILTON, YORKSHIRE BLUE & ABBOTS GOLD CHEDDAR

WITH BEETROOT CHUTNEY & OAT CAKES

£9

BARON BIGOD

DELICIOUS ENGLISH STYLE BRIE, OAT CAKES