

The Marine

Oysters

Fresh British rock oysters dressed with either:

Honey & black pepper - Pickled ginger - Catalan - Shallot vinaigrette - Scotch bonnet vodka -
Bacon Jam - Garlic butter 3 / £9 6 / £17 12 / £32

Raw, Cured & Caviar

Classic Beef Tartare, egg yolk £10 Oscietra caviar, ice, blinis 20 gram £59 30 gram £79
Marine home cured dill gravadlax £10 Whitby Mackerel Ceviche, lime & chilli £10

Appetisers

Traditional Prawn cocktail £9
Pea & mint soup, Burrata £8
Fillet of mackerel bruschetta, slow roasted tomato, oregano £9
Whitby crab linguine, chilli & garlic £12
King scallops, garlic butter £13
Burrata, asparagus, roasted tomato £10

Classics

Mackerel : Whole roast Whitby mackerel, tomato & onion salad £12
Smoked haddock, mashed potato, spinach, poached egg £14
Whitby Crab sandwich, hand cut chips & mayonnaise £12
Pork schnitzel, lemon & thyme £12
Braised artichoke salad, Burrata, butter beans, pea & mint £14
Dressed Whitby Crab £15
Fish and chips : Cod, chips, peas, tartare sauce £15
Shellfish linguine : Lobster, crevettes, King scallops prawns, white wine, chilli, garlic £27
Whitby Lobster ; lobster with Garlic butter & french fries £15 / £29
Chilled Seafood Platter For two : Whole lobster, Whitby crab, oysters, prawns, marine gravadlax, crevettes £75
Platter for one : (Half Lobster, Whole crab) £45

Summer Set Menu Two course £19

Appetisers

Whitby mackerel bruschetta, roasted tomatoes, oregano - Pea & mint soup, burrata - Classic Prawn cocktail

Main Course

Fish and chips : Cod, chips, peas, tartare sauce - Smoked haddock, mashed potato, spinach, poached egg
Braised artichoke salad, Burrata, butter beans, pea & mint

Sides

Hand cut chips Jersey royal new potatoes Bread salad, red onion, roasted tomatoes, anchovies
French fries Braised artichoke salad all £3.50

Desserts

Lemon tart, cream - Berry pavlova - English Strawberries, lemon curd, shortbread -
Stilton & oat cakes All £6

Please make your server aware of any allergies or intolerances