

## Cold Drinks

|  |                            |
|--|----------------------------|
| Coke Zero/Diet Coca Cola                       | £2.99                      |
| Schweppes Lemonade/Fanta Orange                |                            |
| Glass Bottle Coke                              | £2.99                      |
| J20 (variety of flavours available)            | £2.99                      |
| Fentimans Ginger Beer                          | £2.99                      |
| Fentimans Dandelion & Burdock                  | £2.99                      |
| Appletiser                                     | £2.99                      |
| Fresh Orange or Apple Juice                    | £1.99                      |
| Harrogate Spa Mineral Water still or sparkling | Small £1.99<br>Large £3.50 |

## Hot Drinks

|                                     |                                |
|-------------------------------------|--------------------------------|
| Pot of Yorkshire Tea                | for one £2.49<br>for two £3.99 |
| Pot of Speciality Fruit Tea for One | £2.49                          |
| Pot of Earl Grey Tea for One        | £2.49                          |
| Latte                               | £3.49                          |
| Americano                           | £2.99                          |
| Cappuccino                          | £3.49                          |
| Espresso                            | £2.79                          |
| Hot Chocolate                       | £3.49                          |
| Macchiato                           | £3.49                          |

## Beer & Cider

|   |       |
|---|-------|
| San Miguel (½ Pint)                         | £3.95 |
| San Miguel (Pint)                           | £6.75 |
| John Smiths (½ Pint)                        | £3.60 |
| John Smiths (Pint)                          | £6.70 |
| Selection of Bottled Beers, from...         | £4.70 |
| Heineken 0                                  | £4.29 |
| Somersby Cider (½ Pint)                     | £3.95 |
| Somersby Cider (Pint)                       | £6.95 |
| Guinness (Pint)                             | £6.95 |
| A selection of locally brewed Baytown Beers | £5.70 |
| Mixers                                      | £2.25 |



A selection of liqueurs, spirits and a specialist wine list is available to compliment your meal

*Please ask a member of staff*



[WWW.THEFISHERMANSWIFE.CO.UK](http://WWW.THEFISHERMANSWIFE.CO.UK)



the  
**FISHERMANS**  
*Wife*

*Fresh from the field and the sea*

# 2024 MENU



## WELCOME TO THE FISHERMAN'S WIFE

*Please browse our menu, bringing together the finest locally sourced ingredients, complimented with the best views of the east coast.*

*We hope you enjoy your meal with us today and we look forward to welcoming you back again soon.*



Steven Bushby - General Manager  
Anna Csato - Front of House Manager

## On Arrival

**Prosecco, Brut Terre di Sant'Alberto** £8.95  
Veneto, Italy

**Champagne, Jacques BonCoeur Brut Reserve** £11.95  
Champagne, France

**Bread Selection, Balsamic & Oil** £4.95

**Marinated Olives** £2.95

**Mixed Entrée Selection** £8.50

Selection of locally sourced bread served with homemade red onion chutney, marinated olives, bread and butter.

## Starters

**Prawn Cocktail** £9.95  
Classic prawn cocktail, in a homemade Marie Rose sauce, served with brown bread & butter.

**Garlic Crevettes** £12.99  
Whole crevettes pan fried in garlic butter served with fresh parsley and toasted sourdough bread.

**Cold Seafood Platter** £12.99  
Smoked and oak roast salmon, mini prawn cocktail, mackerel pâté and brown bread.

**Moules Mariniere** £12.99/£18.99  
Fresh Shetland mussels cooked in garlic, white wine and cream, served with sourdough bread.

## On the Side

Freshly cut chips £3.95

Buttered new potatoes £3.95

Buttered samphire £3.95

Curry Sauce/Gravy £1.95

Garden or Mushy peas £1.95

Toasted sourdough & butter £2.95

Floured bread bun £1.50

## From the Fryer

Traditionally cooked using beef dripping

**Small Haddock and Chips** £13.99

Smaller portion of top quality haddock fillet in a golden crispy batter, served with freshly cut chips.

**Medium Haddock and Chips** £16.99

Top quality haddock fillet in a golden crispy batter, served with freshly cut chips.

**Large Haddock and Chips** £20.99

Large 12oz haddock fillet in a golden crispy batter, served with freshly cut chips.

**Cod and Chips** £17.99

Lightly battered fillet of cod, cooked in a traditional beef dripping batter, served with freshly cut chips.

**Fisherman's Wife Famous Yorkshire Fishcake** £9.99

Enjoyed for over 50 years, our fishcakes are made with tender fish pieces and mashed potato, cooked in a golden crispy batter served with a salad garnish and sweet chilli sauce. **Add Chips 1.95p.**

**Whitby Scampi** £15.99

Locally sourced breaded scampi, served with freshly cut chips, tartare sauce and lemon.



## Mains

**Prawn Katsu Curry** £18.99

Breaded tiger prawns served with homemade Katsu curry, lime and coriander rice and mixed leaf.

**Fisherman's Wife Fish Pie** £19.99

Smoked haddock, cod, poached salmon and luxury prawns, in a creamy parsley sauce and cheddar mash.

**Fillet of Sea Bass (GF)** £23.95

Crispy skin sea bass served with roasted seasonal vegetables and a creamy red pepper sauce, basil oil

**Flat Fish of the Day** £ P.O.A

See our specials board for more information

**Fisherman's Wife Burger** £16.99

Two Radfords 4oz beef patty's with caramelised onions, American cheese, homemade burger sauce, salad and served with seasoned fries.

## Vegetarian

**Cauliflower Katsu (V) (VE)** £14.95

Pan roasted cauliflower steak served with Katsu curry, lime and coriander rice and mixed leaf.

**Vegetable Gratin** £14.99

Seasonal vegetables baked in a red pepper sauce topped with a mixed herb crumb, served with garlic bread and salad.

## Fresh Salad

Served with chips or new potatoes and brown bread & butter.

**Fisherman's Wife Prawn Salad** £16.99

Luxury prawns, crevettes and crayfish tails served on a bed of mixed salad with Marie Rose sauce.

**Whitby Crab Salad** £19.99

Whitby dressed crab, served with a mixed leaf salad, lemon and dill mayonnaise.

**Salmon Salad** £17.99

Poached salmon, marinated olives, pomegranate seeds and feta, served on a bed of mixed leaf salad with lemon and dill mayonnaise.

## Seafood Specials

All locally sourced

**Lindisfarne Oysters** £15.95/£28.95

Served on ice with mignonette sauce, Tabasco® & lemon. *Available as 6 or 12.*

**6 Battered Lindisfarne Oysters** £18.95

Battered oysters served with pickled vegetables and lemon aioli.

**Whole Lobster** £ P.O.A

Cooked in garlic butter, thermidor sauce or served cold with salad, fries or new potatoes. *Add 3 crevettes for £3.95.*

**Seafood Platter (for 1 or 2)** £30/£55

Oysters, smoked salmon, oak roast salmon, crevettes, succulent prawns, dressed crab and mackerel pâté.

**Fruit De Mer (For 2 people)** £85

Whole lobster, dressed crab, crevettes, prawns and Lindisfarne oysters, served with a selection of sauces and brown bread and butter.

*Proudly sponsoring Whitby Lobster Hatchery. We donate £1.00 for every lobster we sell.*

