

## Cold Drinks

Coke Zero/Diet Coca Cola	£2.99
Schweppes Lemonade/Fanta Orange	
Glass Bottle Coke	£3.25
J2O (variety of flavours available)	£2.99
Fentimans Ginger Beer	£2.99
Fentimans Dandelion & Burdock	£2.99
Appletiser	£2.99
Fresh Orange or Apple Juice	£2.50
Mineral Water (Still/sparkling)	Small £2.29
	Large £3.70
Mixers	£2.25

## Hot Drinks

Pot of Yorkshire Tea	for one £2.49
	for two £3.99
Pot of Speciality Fruit Tea for One	£2.89
Pot of Earl Grey Tea for One	£2.89
Latte	£3.49
Cappuccino	£3.49
Flat White	£3.49
Americano	£2.99
Macchiato	£2.99
Espresso	£2.79
Hot Chocolate	£3.49
Extra shot	£0.50

## On Draught

Birra Moretti (½ Pint)	£3.75
Birra Moretti (Pint)	£6.75
Cruzcampo (½ Pint)	£3.70
Cruzcampo (Pint)	£6.70
Lager Shandy (½ Pint)	£3.55
Lager Shandy (Pint)	£6.50
Heineken 0 (½ Pint)	£2.85
Heineken 0 (Pint)	£4.99
Guinness (Pint)	£5.99
Inch's Cider (½ Pint)	£3.55
Inch's Cider (Pint)	£6.50

## Bottles

Corona (330ml)	£4.50
Peroni (330ml)	£4.50
Old Mout Berries & Cherries (500ml)	£5.70
Baytown Beers (500ml)	£5.70

## Spirits

Spirits	£3.85
Premium Spirits	£4.49

*A specialist wine list is available*



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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 150ml £8.95**  
Veneto, Italy

**Champagne, Jacques BonCoeur Brut Reserve 150ml £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.

**Gambas Pil Pil £12.99**  
Succulent tiger prawns with garlic and chilli oil served with warm toasted sourdough.

**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/Garden or Mushy peas **£1.95**

Toasted sourdough & butter **£2.95**

Slice of bread & butter **£0.50**

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 £10.99**

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 2.99p.**

**Whitby Scampi £15.99**

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



## Mains

**Fillet of Salmon £23.95**

Oven roasted salmon fillet served on a bed of teriyaki noodles, stir fried with chilli oil.

**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 £17.99**

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

## Vegetarian

**Halloumi (V) £14.95**

Delicately grilled halloumi cheese served with a hot honey dressing and a fresh seasonal salad.

**Vegetable Gratin (V) £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 £18.99**

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

**Whitby Crab Salad £20.99**

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

**Salmon Salad £18.99**

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 Lindasfarne 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.*

