ON ARRIVAL

PROSECCO, BRUT TERRE DI SANT'ALBERTO 150ML 9
Veneto, Italy

CHAMPAGNE, JACQUES BONCOEUR BRUT RESERVE 150ML 12
Champagne, France

MARINATED OLIVES 4

MIXED ENTRÉE SELECTION 7.5
Locally baked sourdough with makerel pâté, dipping oil and marinated olives.

3 LINDISFARNE OYSTERS 13
Served with a shot of Bloody Mary (Recommended by Marco Pierre White)

STARTERS

QUEENIE SCALLOPS 12
Seared Queenie scallops, with garlic butter, Gruyère & Emmental cheese, samphire and lemon.

LUXURY PRAWN COCKTAIL 15
Atlantic prawns, smoked salmon & crevette, with iceberg lettuce, Marie-Rose sauce. Served with lemon and toasted sourdough.

MACKEREL PÂTÉ 12
Delicious homemade mackerel pâté served with toasted sourdough.

GAMBAS PIL PIL 13
King prawns, garlic & chilli oil served with toasted sourdough.

GARLIC MUSHROOMS 15
Fresh mushrooms, garlic butter, served with toasted sourdough.

FISHERMAN'S WIFE SEAFOOD CHOWDER 13
Smoked haddock, leek & potato chowder served with toasted sourdough.

SHETLAND MUSSELS 13
Classic moules marinière cooked in white wine, cream and garlic OR Thai infused in a spicy tomato & coconut broth with coriander oil, both served with toasted sourdough.

Allergies? Please speak to a staff member for full allergen information, as some dishes may contain common allergens. Our allergen folder is available upon request.

HARBOUR FAVOURITES

Traditionally cooked using beef dripping.

Established over 70 years ago we still prepare our fish & chips with the methods and care that started it all, ensuring the same unmistakable quality, freshness, and flavour that families have enjoyed for decades.

SMALL HADDOCK & CHIPS 15
Smaller portion of haddock fillet in a golden crispy batter, served with chips, lemon and homemade tartare sauce.

REGULAR HADDOCK & CHIPS 19
Delicious haddock fillet in a golden crispy batter, served with thick cut chips, lemon and tangy tartare sauce.

LARGE HADDOCK & CHIPS 24
Our best catch. Beautiful haddock fillet in a light beef dripping batter, served with thick cut chips, lemon and homemade tartare sauce.

COD & CHIPS 22
Top quality cod fillet in a golden crispy batter, served with thick cut chips and homemade tartare sauce.

WHITBY 'SCAMPI' & CHIPS 20
Breaded scampi served with thick cut beef dripping chips, salad garish, lemon and homemade tartare sauce.

ON THE SIDE

CHIPS/FRIES	4
BUTTERED NEW POTATOES	4
BUTTERED SAMPHIRE	4
GARDEN SALAD	5
MUSHY PEAS/GARDEN PEAS	2
PEAS À LA FRANÇAISE *(contains bacon)*	5
CURRY SAUCE/GRAVY	2
TOASTED SOURDOUGH & SALTED BUTTER	3
SLICED BREAD & BUTTER	0.5
ONION RINGS WITH AIOLI	5.5

FROM THE SEA

PAN FRIED SALMON 26
Pan fried salmon fillet served on a crispy potato rosti, peas à la francaise and buerre blanc.

FISHERMAN'S WIFE FISH PIE 22
Poached smoked haddock, Atlantic prawns and delicate cod in a rich mornay sauce, topped with a gratinated herb mash.

PAN ROASTED HALIBUT 35
Delicate pan roasted halibut served with tenderstem broccoli, buttered potatoes, lemongrass, coconut & coriander sauce.

FROM THE LAND

FISHERMAN'S WIFE BEEF BURGER 19.5
8oz beef burger in a toasted brioche bun, topped with cheese, bacon and caramelised onions, served with fries, salad, gherkin and onion rings. Add extra patty £3.00.

CRISPY CHICKEN SCHNITZEL 23
Chicken breast coated in a crispy crumb served with a fried hens egg dressed peppery rocket and a grain mustard sauce.

SEARED LAMBS LIVER 20
Seared lambs liver with smoked bacon, mustard pomme puree, tenderstem broccoli, red onion jus and crispy onion rings.

VEGETARIAN

WILD MUSHROOM AND LEEK RISOTTO 21
Served with griddled asparagus and an organic poached hens egg.

LINGUINE AL POMODORO 15
Linguine, cherry tomatoes, basil, lemon, white wine and peccorini cheese. Finished with extra virgin olive oil.

SPECIALIST WINE LIST

Enhance your dining experience with our carefully curated wine list. Whether you prefer a crisp Sauvignon Blanc, a buttery Chardonnay or a refreshing Rosé, our selection of wine offers the ideal pairing for every dish.

SEAFOOD SPECIALS

Fresh & Locally sourced Lobster

LINDISFARNE OYSTERS 20/39
Served on crushed ice with shallot vinegar, Tabasco® & lemon. ***Available as 6 or 12.***

SHETLAND MUSSELS 13/21
Classic moules marinière white wine, cream and garlic OR Thai infused in a spicy tomato & coconut broth with coriander oil, Both served with toasted sourdough.

WHITBY LOBSTER HALF/FULL 25/49
Cooked in garlic butter, thermidor sauce or served cold with fries, chips or new potatoes. ***Friday/Saturday only.***

COLD SEAFOOD PLATTER 35/65
An enticing selection of seafood. Oysters, smoked and oak roast salmon, peppered mackerel, mackerel pâté, king prawns, prawn cocktail, bread & butter and chips or fries

SPECIALS

Check out the blackboards for all of our weekly special dishes.

the FISHERMANS Wife

the FISHERMANS Wife

LOW TIDE MENU

2 courses £24 | 3 courses £28

STARTER

CLASSIC PRAWN COCKTAIL
Atlantic prawns, iceberg lettuce and tomatoes in a Marie Rose sauce, served with bread & butter.

SMOKED HADDOCK CHOWDER
A creamy chowder with smoked haddock, fresh seafood, soft potato and sweet vegetables. Served with toasted sourdough.

QUEENIE SCALLOPS
Gratinated queenie scallops grilled in the shell with garlic butter, Gruyère & Emmental cheese, samphire and lemon.

MAIN COURSE

TRADITIONAL FISH & CHIPS
Succulent haddock fillet in a golden crispy batter, served with thick cut chips and curry sauce, peas or gravy.

FISHERMAN'S WIFE FISH PIE
Poached smoked haddock, Atlantic prawns and delicate cod in a rich mornay sauce, topped with a gratinated herb mash.

LINGUINE AL POMODORO
Linguine, cherry tomatoes, basil, lemon, white wine, peccorini cheese.

SEARED LAMB'S LIVER
Seared lamb's liver with smoked bacon, mustard pomme puree, tenderstem broccoli, red onion jus and crispy onion rings.

DESSERT

TRIO OF NORTHERN BLOC ICE CREAM

STICKY TOFFEE PUDDING VANILLA ICE CREAM

CLASSIC VANILLA CRÈME BRÛLÉE WITH SHORTBREAD BISCUIT

the FISHERMANS Wife

GIN MENU

CLASSIC GORDON'S 8.5
Gordon's London Dry Gin. Premium Tonic. Garnished with lime.

GORDON'S PINK 8.5
Gordon's Pink Gin, Premium Tonic. Garnished with sliced strawberries.

SECRET GARDEN 11.0
Raisthorpe bramble & saffron Gin. Premium Tonic. Garnished with Raspberries & Basil.

WHITBY COASTAL 5.5
Botanicals of the Whitby coast. Premium Tonic, Garnished with Lemon

SLINGSBY RHUBARB 8.5
Slingsby Rhubarb Gin. Premium Tonic. Garnished with Raspberries & Orange peel.

BOMBAY SAPPHIRE 8.5
Bombay Sapphire Gin. Premium Tonic. Garnished with lime & Coriander.

MASONS TEA 8.5
Masons Tea Edition Gin. Premium Tonic. Garnished with lemon.

MONKEY 47 11.0
Monkey 47 Gin. Premium Tonic. Garnished with Grapefruit peel and rosemary sprigs.

Or Create Your Own

GIN *25ML* 3.5 *50ML* 5.5

GORDON'S ORIGINAL, GORDON'S PINK, SLINGSBY RHUBARB, SECRET GARDEN, WHITBY ORIGINAL, RAISTHORPE BRAMBLE & SAFFRON*, BOMBAY SAPHIRE, MASONS TEA, MONKEY 47*

**PREMIUM GINS ADD £2*

YORKSHIRE TONICS *200ML* 2.5

PREMIUM, SKINNY, APPLE & ELDERFLOWER