

## Starters

Mediterranean Fish Soup, Seared Salmon & King Scallop,  
Braised Baby Fennel, Spicy Red Pepper Rouille, Olive Oil Croutons  
£9.50

Hand Picked Whitby Crab, Gravalax, New Potato, Shallot & Chive Tian, Salmon Rillettes,  
Caper, Mustard Seed & Dill Dressing  
£9.75

Chicken Liver Parfait, White Truffle Butter, Warm Toasted Brioche, Rosemary Croutons, Onion Jam  
£8.75  
*Glass of Chilled Sauvignon Blanc Coopers Creek 125ml £5.00*

Duck Confit, Bamboo Shoot & Water Chestnut Spring Roll, Orange Pickled Baby Carrots,  
Wilted Pak Choi & Sesame Salad, Hoi Sin Dressing  
£8.75

Seared Grand Reserve Beef Fillet, Rocket, Pickled Ginger & Parmesan Salad, Balsamic Syrup  
£10.75 (Main 16.75)  
*Glass of Parson Nose Shiraz 125ml £5.00*

Japanese 'Panko' Crusted Goat's Cheese Fritters, Spanish Chorizo & Onion Jam,  
Basil Pesto, Sweet Pine Nut & Wild Rocket Salad  
£8.75

Seared King Scallops, Roast Pork Belly, Calvados & Apple Puree,  
Crispy Apple & Baby Rocket Salad, Pork Scratchings  
£13.50

Crispy Thai Marinated Tiger Prawns, Celeriac & Wasabi Remoulade,  
Hot Roasted Chilli 'Sriracha' Mayonnaise, Ginger Pickled Chinese Radish  
£9.75 (Main £16.75)

Blue Cheese, Crispy Walnut, Star Anise Poached Pear, Chicory Salad, Herb Vinaigrette  
£8.75

Irish 'Carlingford Loch' Oysters  
Served on Ice - Raspberry, Red Wine & Shallot Vinegar **or**  
Hot Crunchy Oysters, Hoi Sin & Sweet Chilli  
(6)£11.75 (9)£15.75 (12)£19.75

Cured & Smoked Fish Platter - Home Cured Gravalax, Whisky Smoked Salmon, Sweet Onion  
Pickled Herrings, Marinated Anchovies, Beetroot Pickle, Horseradish Cream, Granary Toast  
£10.75

House Specialty Platter for Two  
Crispy Tiger Prawns - Celeriac & Sriracha, Irish Oysters on Ice, Goat's Cheese  
Fritters - Onion Jam, Gravalax, Whisky Smoked Salmon, Heifer Soup, Blue Cheese Cheesecake,  
Chicken Liver Parfait, Crab & Potato Salad, Duck Rolls & Hoi Sin  
£12.75 per Person (minimum 2 people)

An optional 10% service charge will be added to your bill for the hard work & dedication of the Staff,  
if you would prefer to decline from this please inform your waiter

## Mains - 'The Classics'

'Banana Leaf' Baked Bream Fillets, Whitby White Crab, Thai 'Kakaeng Kari'  
Peanut Satay Coconut Cream, Crispy Shallots & Cashew Nuts, Cardamom  
& Star Anise Buttered Rice, Cucumber Riata  
£ 20.50

Our Famous Fish & Chips, Crackling Black Sheep Beer Batter, Posh Peas,  
Hand Cut Goose Fat Chips, Tartar Sauce, Malt Salt  
£ 16.25 - Giant: £ 22.75

Fish & Shellfish Pie - Scottish Salmon, Smoked Haddock, King Prawn, Scallop, Fennel, Spinach, Capers,  
Mature Cheddar, Potato & Nutmeg Crust, Herb Cream, Buttered Seasonal Greens  
£ 16.50 - £ 21.50 with Lobster

### *Three Flavours of Whitby Lobster*

Lobster, Prawn & Fennel 'Fish Pie', Lobster & King Scallop Thermidor, Crispy Lobster Claw,  
Brown Shrimp, Tomato & Red Onion Salsa, Tartar Sauce  
£ 23.00

Maple Roast Whitby Lobster Salad - Whitby Lobster, King Scallops, Tiger Prawns, Crispy Belly Pork &  
Smoked Bacon, Baby Gem, Blush Tomato & Croutons, Sweet Maple Syrup Dressing  
Try The Heifer's Most Controversial Dish!! £ 22.75 (Starter £ 14.50)

Charred Grand Reserve Beef, Sauté of Pancetta, Wild Mushrooms, Spinach & Baby Onions,  
Café de Paris Butter, Blush Tomato & Rocket, Madeira Jus, Goose Fat Chips  
10oz Rib Eye £ 22.95 - 8oz Beef Fillet Medallions £ 29.50

## A bit on the side?

Cauliflower, Mature Cheddar & Whole Grain Mustard Gratin  
Rocket & Parmesan Salad - Seasonal Vegetables & Herb Butter  
Crispy Onion Rings & Garlic Mayonnaise  
Hand Cut Fat Chips or Thin Chips, Sweet Chilli Salsa  
Garden Pea, Baby Gem & Crispy Prosciutto Salad  
£ 3.50

# Specials added daily