

## **Light Lunch & Snack Menu**

**Available: Monday –Saturday 1230-1530hrs**

### **Oyster Bar**

Fresh Rock Oysters, Pink Shallot Vinaigrette, Lemon and Tabasco: **3 for £7.50 / 6 for £13**  
Oyster Taster, Pink Shallot Vinaigrette, Lemon & Tabasco: **£3.50 each**

### **Boards**

#### **Seacuterie:**

*Perfect with a Fizz or Sauvignon Flight (see overleaf)*

Prawns, Shrimp to Peel, Capers, Cherry Tomatoes, Pickled Vegetables, Seafood Aioli, Fresh Bread **£14**

**Or**

Whitby Dressed Crab, Pickled Vegetables, Cherry Tomatoes, Seafood Aioli, Fresh Bread **£14**

#### **Charcuterie:**

Lishman's of Ilkley Charcuterie & Cured Meats, Pickled Vegetables, Flavoured Breads and Butters, Chutneys **£14**

*Perfect with a Red Flight (see overleaf)*

Dry Cured Ham, Crackling, Picalilli, Cherry Tomatoes, Pickled Vegetables, Chutneys, Fresh Bread **£12**

#### **Cheese:**

3 Cheeses, Olives, Cherry Tomatoes, Roasted Garlic, Pickled Vegetables, Chutneys, Fresh Bread **(v) £12**

#### **Snacks or Sides:**

Bread, Olives & Balsamic **£4.50**  
Homemade Fries & Truffle Aioli **£4**  
Homemade Cajun Spiced Nuts **£4**  
Potted Crab, Fresh Bread **£6**

## **Flights**

### **Fizz Flight - £20**

75ml each of:

Prosecco Treviso DOC, Astoria Estate, Veneto, Italy  
Bella Conchi Brut Seleccion, Penedes, Spain  
Champagne Météyer Brut Tradition, Champagne, France

### **Sauvignon Blanc Flight -£13.50**

75ml each of:

Sauvignon Blanc, Terres Cortal, Languedoc, France  
Sauvignon Blanc, Sileni Estate, Marlborough, New Zealand  
Sancerre, Domaine Girard, Loire, France

### **Red Flight - £14**

75ml each of:

Merlot, Karu Estate, Valle Central, Chile  
Pinot Noir, Frunza, Romania  
Malbec, Cavalo Preto, Mendoza, Argentina