



• BLACKSMITHS •
• CLAYWORTH •

MAIN MENU

THE BEST MALDON OYSTERS

Natural - Vinaigrette & Tabasco
 Rockefeller
 Crispy & Wasabi Mayo
 Bloody Mary
 Vietnamese

3 for 12.50



NIBBLES

- Marinated olives, garlic, rosemary, extra virgin olive oil 5
- Homemade breads, artisan Yorkshire butter & roast red pepper hummus 6
- Devilled whitebait, tartare sauce 6
- Truffle mac n' cheese bites, gruyère, truffle mayo 6

STARTERS

- Royal Greenland Prawn Cocktail 13.5
Tasty large prawns, marie rose sauce, topped with a crevette
- Chicken Liver Parfait 11
Toasted sourdough, artisan Yorkshire butter, homemade chutney
- Posh Mushrooms on Toast 11
Wild mushrooms in a cream tarragon sauce, toasted focaccia, topped with a poached Cacklebean egg
- Twice Baked Croxton Manor Cheddar Soufflé 12.5
- Crispy Chilli Beef 12.5
Marinated strips of rump steak, pickled carrots, sweet chilli sauce
- Tempura King Prawns 12.5
Sweet chilli sauce

MAIN COURSE

- Homemade Steak & Ale Pie 22.5
Mash or homemade chips, vegetables, gravy
- Chicken & Chorizo 22.5
Chicken breast stuffed with chorizo & mozzarella, wrapped in pancetta, wilted spinach, homemade chips, tomato & red pepper sauce
- Fillet Of Sea Bass 24.5
On crushed new potatoes, sun blush tomato & chive butter sauce, vegetables
- Gourmet Dry Aged Burger 20
Crispy lettuce, tomato, bacon, coleslaw, onion rings, cheese, burger sauce, brioche bun, homemade chips
- Beer Battered North Sea Fish & Chips 20
Homemade mushy peas, tartare sauce

SALADS

- Royal Greenland Prawn & Hand Sliced Alfred Enderby Smoked Salmon Salad 22.5
Homemade potato salad
- Chicken, Bacon, Soft Boiled Egg Salad 22.5
Caesar dressing

FEASTING PLATTERS FOR 2 TO SHARE

- Ultimate Seafood Feast 110
Whole lobster garlic & chilli, prawn cocktails, cod goujons, garlic & chilli king prawns, ½ shell scallops with cheese crust, oysters Rockefeller, salt & pepper squid, tempura king prawns, skinny fries, salad, sauces
- Steak & Seafood Platter 90
Dry aged ribeye steak, prawn cocktails, tempura king prawns, oyster Rockefeller, cod goujons, ½ shell king scallops with cheese crust, skinny fries, salad, Béarnaise sauce, tartare sauce, sweet chilli sauce
- Steak & Lobster Platter 100
500g Chateaubriand + whole lobster garlic & chilli butter, field mushroom, confit tomato, homemade chips, caesar salad, Béarnaise sauce
- Fillet of Beef Chateaubriand 90
750g prime fillet, roasted & sliced, field mushroom & tomato garnish, Caesar salad, homemade chips, onion rings, bearnaise sauce

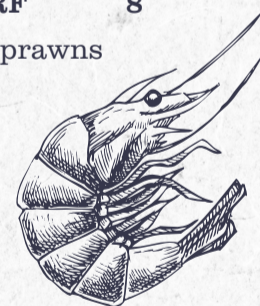


FROM THE GRILL

- 28 Day Aged 10oz Sirloin Steak 32
Field mushroom, confit tomato, homemade chips, Caesar salad
- 28 Day Aged 12oz Ribeye Steak 38
Field mushroom, confit tomato, homemade chips, Caesar salad
- 28 Day Aged 8oz Fillet Steak 42
Field mushroom, confit tomato, homemade chips, Caesar salad

- STEAK SAUCES** 4
- Béarnaise
 - Colston Basset Stilton
 - Peppercorn
 - Diane

- GO SURF & TURF** 8
- Add garlic king prawns to any steak



- Seafood Platter for 1 person 49.50
½ Lobster garlic & chilli, prawn cocktail, Whitby crab, ½ shell scallop cheese crust, oyster Rockefeller, tempura king prawns, cod goujons, tartare sauce, skinny fries, salad
- East Coast Lobster Market Price
direct to us from the Boat
- Cold with salad, new potatoes & mayonnaise
- Thermidor, skinny fries & salad
- Garlic & chilli butter, skinny fries & salad

