



KITCHEN



SEAFOOD KITCHEN

Sandsend



SEAFOOD

# A LA CARTE

## Menu

Perfected for darker nights spent cosying up to a new season of flavours, our Main Menu is all you need. At The Fish Cottage, Sandsend, discover dishes inspired by only the finest of ingredients, promising a few more excuses to indulge in Sandsend.

Treat yourself to a tantalising appetiser of Pan Seared Scallops, or indulge over mains like our Seafood Chowder Pie or award-winning Fish & Chips. And save room for the extravagance of our Winter Spiced Poached Pear, because you deserve it...

*Make memories, The Fish Cottage way.*



Please scan to view allergen information



## At A Glance

With dishes inspired by the season, spoil yourself at The Fish Cottage, Sandsend soon.

There's a flavour for every occasion on our À La Carte menu, promising a stylish setting for every moment made special.

## Lyndesfarne oysters

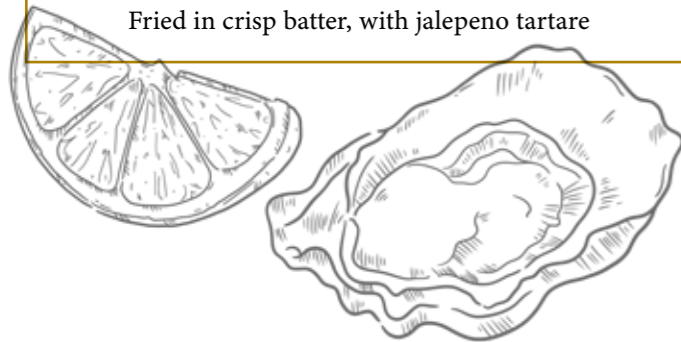
Taster 3.50 | 3 for 12 | 6 for 22

### NATURAL

With shallot vinegar, lemon and tabasco sauce\* or bloody Mary Sauce

### CRISPY (VE)

Fried in crisp batter, with jalapeno tartare



## Nibbles

### SOURDOUGH & BUTTER (V\*) 4.5

Served with smoked kipper butter or olive oil & balsamic vinegar.

### BEETROOT HUMMUS 5

Feta & pomegranate, toasted sourdough

### NOCELLARA OLIVES (VE) 4.50

Premium Italian pitted green olives.

### PICKLED SEAFOOD 4.50

Mussels, cockles and clams in house pickling liquor.

### SMOKED SALMON BRUSCHETTA 5

With marscepone, fresh dill, & crispy capers

## Signature Fries

### WHITBY CRAB FRIES 11.95

Skin on seasoned fries, with White & brown crab meat, sirachia sauce, topped with spring onion & chilli, pickled pink onions and corriander

### NDUJA FRIES 8.95

Skin on seasoned fries, with spicy nduja sausage, sirachia sauce, topped with spring onion & chilli, pickled pink onions and corriander

### TRUFFLE FRIES 5.50

Skin on seasoned fries, with truffle oil, grated parmesan & chives

# WELCOME TO THE FISH COTTAGE



## Starters & sharers

### SHETLAND MUSSELS Starter 12 | Main 20

In classic white wine, cream & garlic moules mariniere sauce, served with toasted sourdough

### NDUJA & PORK MEATBALLS 11

In a rich tomato & basil sauce, parmesan shavings & sourdough

### GAMBAS PIL PIL 12.50

King prawns in sizzling garlic & chilli oil topped with parsley and served with toasted sourdough

### PAN SEARED SCALLOPS 14.50

With tarragon pea puree, parmesan crisps & salmon roe

### BURRATA SALAD 12.50

Pickled pear, fig chutney, red chicory & hazlenut

### SMOKED HADDOCK & SWEETCORN CHOWDER 12.00

served with herb oil & sourdough

### WHITBY CRAB COCKTAIL 13.50

Baby gem salad, avocado parfait & pickled cucumber

### SALT & PEPPER SQUID 11.50

Crispy fried squid, oak-smoked garlic & lemon aioli dip

## Mains

### KING PRAWN RISOTTO 24

Safron risotto, garlic king prawns, confit tomatoes & fresh gremolata

### PAN FRIED SEABASS 26

Lemon beurre blanc & winter ratatouille

### HERB CRUSTED HAKE 28

Citrus veloute, charred leeks, parmentier potatoes & herb oil

### VENISON & MUSHROOM BOURGIGNON 26

Truffled mashed potato & winter greens

### DAILY SPECIALS

Don't forget to check out our blackboards for a selection dishes which utilise the best of today's catch

## Traditional

All of our fish is responsibly sourced from MSA approved sustainable fishing stock. Sourced through our local Whitby fishmonger our product comes straight from the sea to your plate. We can guarantee that all of our fish is always fresh, and never frozen.

### FISH & CHIPS Regular 18 (haddock or cod) | Large 21 (cod only)

Choose from between our line caught haddock, or North Sea cod, served with chunky chips, homemade tartare sauce and a lemon wedge

### WHITBY SCAMPI 18

Extra large breaded Whitby scampi, served with chunky chips, garden peas, homemade tartare sauce and a lemon wedge

## Classic Sides & Sauces

Mushy Peas 3 | Garden Peas 3 | Chip Shop Curry 3 | Bread & Butter 2.5 | Toasted Sourdough 3

Chips 4 | Fries 4 | Truffle Fries 5.5 | New Potatoes 4 | House salad 4 | Seasonal Greens 4 | House Slaw 4

## THE FISH EXPERIENCE

*by the masters of fish*

### RESPONSIBLY SOURCED PRIME FRESH FISH

All of our fish are served with lemon herb butter, lemon wedge, sourdough, your choice of fish sauce and green salad dressing.

Accompanied by your choice of fries, baby potatoes or sauteed greens.

### How it works...

#### CHOOSE YOUR FISH

from our seasonal favourites,

#### CHOOSE A SAUCE

each chosen by our chefs to accompany fish perfectly,

#### CHOOSE YOUR SIDE

your choice or chips, fries, potatoes or greens

*Check out our*

## FISH EXPERIENCE MENU

*for full details (subject to availability)*

## Tacos & Taco Racks

All served on a bed of dressed asian slaw, pickled radish and coriander, in soft flour tortillas with lime wedges with your choice of seasoned fries or leaves salad.

### FISH TACOS 17

Prime cod goujons in crisp signature batter with jalapeno tartare, spring onions & chillis

### PRAWN TACOS 17

King prawns with garlic and lemon aioli in crisp signature batter, with spring onion & mixed chillis

### CURRIED CAULIFLOWER TACOS 15

Roast curried cauliflower with, coriander & lemon vegan mayo with pomegranate & cucumber

### FISH COTTAGE TACO RACK

Half Rack 22 | Full Rack Sharer 39

Struggling to decide which taco to choose?

Then try them all instead! Served with skin on fries

### UPGRADE YOUR FRIES

Crab Fries (+£7.95 Supplement)

Nduja Fries (+£4.95 Supplement)

Truffle Fries (+£2.50 Supplement)