

HOT DRINKS MENU



Pot of Yorkshire Tea for One/Two	£1.99/£3.49
Pot of Speciality Fruit Tea for One	£1.99
Pot of Earl Grey Tea for One	£1.99
Cafetiere of Coffee:	
Small (for 2 cups)	£2.99
Medium (for 4 cups)	£3.99
Large (for 6 cups)	£4.99
Cafe Latte	£2.69
Americano	£2.69
Cappuccino	£2.69
Cafe Espresso	£1.99
Hot Chocolate	£2.99
Machiato	£2.69



We locally source as many of our ingredients as possible

Cold Drinks

Coke Zero/Diet Coca Cola	
Schweppes Lemonade/Fanta Orange:	
Small	£1.69
Large	£2.39
Glass Bottle Coke	£2.59
Still/Sparkling Mineral Water	£1.99
J2O (variety of flavours available)	£2.59
Appletiser	£1.79
Fresh Orange or Apple Juice	£1.79
Large Water	£3.50

Alcoholic Drinks

San Miguel (½ Pint)	£2.39
San Miguel (Pint)	£4.69
John Smiths (½ Pint)	£2.19
John Smiths (Pint)	£4.19
Selection of Bottled Beers, from...	£3.49
Becks Blue (non-alcoholic)	£1.99
House Wine by the glass:	
Small (125ml)	£3.49
Medium (175ml)	£4.49
Large (250ml)	£5.99
Magners Cider	£3.99
Dark Fruit Cider (½ Pint)	£2.19
Dark Fruit Cider (Pint)	£4.20
A selection of locally brewed Baytown Beers	£4.50
Mixers	£1.99
Selection of liqueurs and spirits available	
Specialist Wine list	PLEASE ASK

LINDISFARNE OYSTERS

Served in one of the following ways

- On ice with chorizo and red onion
- Warm with tarragon butter
- Warm with chorizo and chilli butter
- Grilled with a lemon and herb crust
- Grilled with a wild mushroom cream

6 - £11.99 AND 12 - £21.99

www.thefishermanswife.co.uk



the FISHERMANS Wife

Fresh from the field and the sea

2019 MENU

taste | colour | texture



We're looking forward to another year of exciting dishes to tantalise your taste buds.

Here at the fishermans wife we are pleased to present to you, our new award winning menu with a few additions to our already extensive menu.

We are pleased to offer a menu with sustainability and freshness in mind, along with possibly the best views on the east coast.

PLEASE LOOK AT OUR DAILY & WEEKLY SPECIALS



THE TEAM

Steven Bushby - Manager, Shaun Inglis - Head Chef
Anna Csato-Thubron and Jemma Puckrin - Front of House Managers
Francis Clark and Steve Bond - Kitchen Team

Starters

Prawn Cocktail £7.99
Norwegian luxury prawns and homemade Marie Rose sauce, served on a bed of crisp salad with a lemon garnish

MUSSELS Starter £7.89 / Main £12.99
Fresh, juicy Shetland mussels cooked in a smooth white wine, cream, shallot and garlic liquor, served with a crusty roll

Soup of the Day £4.99
Our Chef's homemade soup of the day, served with a crusty roll. Please ask your waiter for today's choice

Tiger Prawns £7.89
Tiger prawns cooked in a light golden batter on sweet chilli sauce dressed with pea shoots

Trio of Salmon £8.25
Smoked, oak roast and poached salmon served on mixed dressed leaves, smoked paprika mayonnaise and micro herbs

Whitby Crab and Prawn Cocktail £8.99
Whitby crab and Norwegian prawns on crisp salad with Marie Rose sauce and lemon mayonnaise

Deep Fried Squid £8.25
Deep fried squid, lightly coated fresh squid, with a chilli lime and mayonnaise, spring onion garnish

Fisherman's Wife Specials

SMALL HADDOCK AND CHIPS

Smaller portion of top quality haddock fillet, in a golden, crispy batter with freshly cut chips, wedge of lemon
£9.99

MEDIUM HADDOCK AND CHIPS

Top quality haddock fillet. In a light crispy batter, with freshly cut chips, wedge of lemon
£12.99

JUMBO HADDOCK AND CHIPS

Large 12oz haddock fillet in a golden crispy batter with freshly cut chips, wedge of lemon. For those with a large appetite!
£14.99

Lightly Battered Cod and Chips £13.99
Lightly battered fillet of cod, cooked in a golden, crispy batter, with freshly cut chips

Lightly Battered Plaice Fillet £12.99
Large thick plaice fillet, cooked in a light, crispy batter and served with freshly cut chips

Breaded Whitby Scampi £11.99
Locally caught breaded scampi, served with freshly cut chips and a salad garnish

Lightly Battered Halibut £16.99
Lightly battered halibut from the north east coast, deep fried and served with freshly cut chips and crushed garden peas

The Fisherman's Wife Famous Yorkshire Fishcake £7.49
People of Yorkshire have been eating The Fisherman's Wife famous homemade fishcakes for over 50 years, made with tender fish pieces and mashed potato, cooked in a golden, crispy batter, served with a salad garnish
Add Chips 0.95p

Bit on the side

Mushy Peas £1.59
Garden Peas £1.59
Curry Sauce £1.59
Portion of freshly cut chips £2.49
Homemade Gravy £1.59
New Potatoes £2.59
Crusty Roll and Butter £1.29
Mixed Salad £2.99
Baked Beans £1.59
Bread & Butter £0.39
Seasonal Vegetables £2.59
Scraps FREE

Speciality Dishes

Chef's Homemade Seafood Curry £14.99
Our chef's own seafood curry with a selection of fresh seafood, served with a lime and coriander rice and a naan bread

Fillet of Haddock £14.99
Pan fried haddock on garlic mash, with a creamy Samphire and prawn sauce

Homemade Fish Pie £13.99
Fish pie, chunky pieces of smoked haddock, cod, poached salmon and luxury prawns, in a creamy white sauce with parsley and cheddar cheese topped with mash potato, served with seasonal vegetables

Fillet of Sea Bass £14.99
Pan fried sea bass fillet with sautéed potatoes, baby gem lettuce, English peas and a tartare cream sauce

We locally source as many of our ingredients as possible

Scottish Salmon £14.99
Fillet of fresh Scottish salmon, served on mixed green vegetables, hollandaise sauce and new potatoes

Seafood Linguine £14.99
A selection of fresh seafood cooked in a lemon butter sauce

Halibut £P.O.A
Pan fried east coast halibut, dauphinoise potatoes, samphire and a crab butter

Flat Fish of the Day £P.O.A
Please ask your server for today's availability of flat fish

Something not so Fishy!

Steak Pie £13.99
Award winning steak pie from Radford's of Sleights family butchers, made with 100% prime beef and served with freshly cut chips and vegetables

Radfords Homemade Burger £11.99
Radfords homemade caramelised onion burger, cheddar cheese and bacon in a brioche bun, served with french fries and a salad garnish

Fresh Salads

served with freshly cut chips or new potatoes

Mixed Cold Seafood Platter for one £19.99

Shared Platter for two £35.00
A platter of smoked salmon, roast salmon, fresh Whitby crab, luxury prawns and smoked mackerel on a bed of mixed salad

The Fisherman's Wife Famous Prawn Salad £13.99
Selection of luxury Norwegian prawns and a crevette served with crisp mixed salad, coleslaw, Marie Rose sauce and brown bread and butter

Poached Salmon £13.99
Poached salmon fillet on fresh salad, black olives and feta cheese served with coleslaw and brown bread

Whitby Crab Salad £13.99
Local dressed crab in a shell with crisp mixed salad, coleslaw, lemon mayonnaise and brown bread and butter

Vegetarian

Vegetable Linguine £10.99
Fresh seasonal vegetables cooked in a tomato and basil sauce

Homemade Vegetable Curry £10.99
Fresh seasonal vegetables, cooked in our own curry sauce served with lime and coriander rice and a naan bread

LOCALLY CAUGHT LOBSTER

LOBSTER THERMIDOR P.O.A
Grilled whole lobster with thermidor sauce, topped with gruyere cheese served, with salad garnish and chips or new potatoes

LOBSTER SALAD P.O.A
A whole lobster served with seasonal salad and freshly cut chips or new potatoes

GARLIC LOBSTER P.O.A
Grilled lobster in garlic butter, served with salad garnish and chips or new potatoes

HALF LOBSTER P.O.A
Half a thermidor and tiger prawns, served with salad garnish and chips or new potatoes

99% of our lobsters are freshly caught by Andy and Bryan of A B Shellfish, using lobster pots in the bay right outside our restaurant.



All our fish is sustainably sourced from the cold deep waters of Iceland and Norway and our potatoes are locally grown