

THIS MENU IS PRINTED
ON SUSTAINABLE PAPER
MADE FROM SEAWEED!

TODAY'S FRESH CRAB

We endeavour to bring you the very finest shellfish from the icy cold waters of the British Isles, and are lucky to be able to serve fresh British Crab year-round.

WEYMOUTH COCK CRAB

Braised in its own bisque *OR* served cold with dips.

Served with fresh-cut chips & Lievito sourdough

HALF CRAB: £31 WHOLE CRAB: £62

TODAY'S DESSERTS

ENGLISH APPLE CRUMBLE with vanilla custard. £7.50

STICKY TOFFEE PUDDING with toffee sauce & clotted cream ice cream. £7.50

CLASSIC CHOCOLATE MOUSSE with vanilla ice cream. £7.50

PURBECK ICE CREAM *OR* SORBET please ask your server for available flavours £2.00 per scoop

HONOURING A CLASSIC BRITISH INSTITUTION

FISHERMAN'S LUNCH

Choose from

PRIME NORTH ATLANTIC COD FILLET
with chips, mushy peas & tartare sauce

HOMEMADE SMOKED SALMON FISHCAKE
with chips, mushy peas & tartare sauce

SEA HARVEST MUSSELS
with chips & roast garlic aioli

All served with
A MUG OF YORKSHIRE TEA

SERVED MON to FRI | NOON 'til 2.30PM |

£15
PER PERSON

TO BOOK A TABLE, GO ONLINE TO: WWW.THESCALLOPSHELL.CO.UK/BOOK