

Homemade Desserts

Classic crème brulee
 Chocolate brownie with vanilla ice cream
 Lemon meringue cheesecake
 Abbots choice cheddar, Yorkshire blue & Vignotte cheese served with
 homemade chutney, crackers and celery
 All 4.90
 Vanilla ice cream
 3.00

Hot Drinks

Espresso	Large Latte
2.00	3.00
Double espresso	Large Cappuccino
2.40	3.00
Latte	Large Americano
2.20	3.00
Cappuccino	Large Mocha
2.20	3.00
Americano	Hot Chocolate
2.20	2.50
Mocha	Pot of Yorkshire Tea
2.20	2.00

Liqueur Coffee

Baileys, Irish Whisky, Kahlua, Cointreau
 All £4.90

Accommodation

We offer three luxury en suite rooms above the Moon & Sixpence. Please check online tariff for prices or ask at bar. We are happy to show you around the rooms whenever possible. More information is available from the bar staff.

Breakfast

Served from 9.30am-12.00pm

Bacon sandwich with fresh tomato or mushroom
 4.00
 Pork and chive sausage sandwich
 4.00
 Bacon & poached eggs on toast
 6.00
 Cheese, tomato and pesto omelette
 6.00
 Finest Scottish smoked salmon & scrambled eggs on English muffin
 7.00
 Whitby Kippers & brown bread
 7.00
 Full English
 Sausage, poached eggs, baked beans, bacon, grilled tomato, mushroom,
 black pudding & toast
 8.00
 Toast with marmalade & jam
 1.95

Sandwiches

Served 12 till 6

Smoked salmon & cream cheese
 Crayfish & sweet chilli
 Pork steak & Yorkshire blue cheese
 Vignotte cheese & caramelised onion chutney
 Cod fillet fish fingers & tartare sauce
 B.L.T
 All 7.90
 Whitby crab sandwich
 8.90
 Served on a white or wholemeal bread with
 homemade coleslaw and hand-cut chips

Oysters

Half dozen Colchester oysters, lemon & shallot vinaigrette 8.50

Starters

Olives, mixed toasted bread with balsamic vinegar and olive oil

3.95

Homemade chicken & vegetable soup or carrot & coriander served with a warm roll

4.90

Baked field mushrooms stuffed with black olive tapenade & parmesan

5.90

Smoked salmon mousse with wholemeal toast, cucumber relish

5.90

Ham, pea & mint terrine with red onion chutney & toast

5.90

Cod, Whitby crab & coriander fishcakes with citrus mayo

6.90

Shetland mussels in white wine cream & garlic served with a warm bread roll

6.90

King prawns

Herb battered king prawns with sweet chilli mayo

Half dozen 7.50 dozen 14.00

Whitby scampi with homemade tartare sauce

6.90

Oven baked king prawns with chorizo, spinach and cherry tomatoes

7.50

Pan fried king scallops with chorizo and a pea & mint puree

7.50

For Two - Oven baked garlic and rosemary Camembert with toasted bread and red onion chutney

10.90

Seafood Platter

King scallop, Salmon, King prawns, Smoked haddock, Cod, Whitby crab and smoked salmon with new pots and a herb salad

For one 16.50 For two 30.00

Moon & Sixpence Burgers

8oz Home made beef burger with chips, relish & salad

Choose two toppings from Mature cheddar, Yorkshire blue, chorizo, smoked bacon or onion rings

9.90

(extra toppings 1.00)

Mains

Fish pie - Home-made topped with cheese and crab mash with seasonal vegetables

9.90

Pea, mint & Vignotte cheese risotto topped with poached egg

9.90

Cod - Local caught deep fried pieces in beer batter with mushy peas, tartare sauce and hand cut chips

9.90

Yorkshire sausages with mash & caramelised onion gravy

9.90

Haddock - Poached smoked haddock on a Fortunes smoked bacon & Savoy cabbage chowder

9.90

Roast peppers, aubergine, courgette & plum tomato lasagne with oregano served with a mixed salad & garlic croute

9.90

Chicken, mushroom & cider pie served with a side of vegetables and hand cut chips

9.90

21 day aged 10 oz Rib eye steak with whole roasted tomato & hand cut chips

16.90

Thick cut lamb cutlets, carrot & horseradish puree & buttered spinach

14.90

Cod loin & roast salmon with roasted peppers & pine nuts

14.90

Whole roast Sea bass stuffed with rosemary & lemon

14.90

All served with buttered new potatoes & broccoli

Side orders

new potatoes, mixed salad, seasonal vegetables, hand cut chips, onion rings
peppercorn sauce, blue cheese sauce All 2.75