

THE POSTGATE.

The Postgate, Egton Bridge, Whitby, North Yorkshire, YO21 1UX

Telephone: 01947 895241 – www.postgateinn.com

Sample Menu

Starters

Homemade Chicken Liver Parfait

Served on dressed mixed lettuce with homemade chutney and crisp ciabatta bread.

Classic Grilled Black Pudding

On wholegrain mustard mash, cloaked with a citrus and red currant glaze

For a king of entrée's, add 3 plump king scallops. \$4 supplement.

Prawn Cocktail

"We all love it!" with mixed lettuce, marie-rose sauce and brown bread and butter.

A brochette of French Bread

Topped with goats' cheese and homemade red onion marmalade

served on a salad of sun blushed tomatoes & chili oil.

Crispy Deep-Fried Whitebait

With homemade garlic and tarragon mayonnaise, green salad served

with brown bread and butter.

Homemade Soup

With hot crispy bread and butter

Brie Cheese Deep-Fried in Batter

Served on a mixed lettuce salad with chillied cranberry relish

King Scallops Seared in Lemon Butter

Served on a balsamic salad with red onion marmalade.

Mains

Escalope of Beef Fillet

Baked wrapped in bacon, glazed with stilton cheese, served on a madeira and mushroom sauce with fresh vegetables & potatoes.

Fillet of Beef Stroganoff

With paprika brandy cream & fresh lime and braised rice.

Fresh Whitby Hake

Cooked in lemon butter served on parsley mash glazed with a prawn mornay sauce.

New Season Noisettes of Yorkshire Lamb

Cooked pink served on a minted pea mash with Thirsk black pudding and a madeira and heather honey sauce.

Supreme of Chicken

Baked in bacon on to a cheesy leek sauce & cream, gnocchi pasta glazed with cheddar cheese.

Medallions of Fresh Monkfish

Cooked with white wine mixed capsicums, cherry tomato, garlic & chorizo sausage.

Bombay Monkfish

With an array of mixed capsicums, onions, garlic, tomatoes, coconut milk & aromatic spices with apple and raisin rice & fresh cooked chapatti.

Locally Smoked Haddock

Cooked in butter served on a grain mustard mash topped with leek and mushroom sauce glazed with mature cheddar cheese.

Locally Smoked Haddock Chowder

Cooked in a curried chowder with tomato, potato, fresh spinach and a boiled egg, served with apple and raisin rice & poppadom.

Fresh King Scallops

Sauteed with mushrooms & garlic served on a tomato and tarragon mash with a brandy cream sauce, bacon lardons & a cheddar glaze.

Fresh King Scallops & Monkfish

Simmered in white wine with tomato and prawns finished with cream, served on a smoked haddock mash glazed with parmesan cheese

Prime Beef Steak Wellington

Baked in puff pastry with homemade liver pate, rich mushroom and madeira sauce

Tornados of Beef Fillet

Cooked to your liking served on black pudding mash, served with seared king scallops and a port wine reduction.

Radford's Prime Matured Beef Steaks

Fillet Steak

Sirloin Steak

All steaks served with onion rings, mushrooms, tomato & homemade chutney

Accompanied with either fresh vegetables or salad, chips or new potatoes.