

MAIN MENU

THE STABLES — PROUDLY PART OF THE INN COLLECTION GROUP

SNACKS & STARTERS

Soup of the Day

Served with butter and crusty bread (v) — 7.00

Northumberland Estates Venison & Pork Sausage Roll

With apple ketchup — 7.00

Chicken & Pancetta Terrine

With tarragon mayonnaise — 10.00

Steamed Mussels

Mussels steamed in white wine and garlic cream sauce,
served with sourdough — 11.00

Seafood Tempura

Fried mixed seafood with lime mayonnaise — 9.50

Wensleydale Cheddar Cheese Croquettes

With heirloom tomato jam (v) — 7.00

Broad Bean Hummus

With whipped goat's cheese and warm flatbread (v) — 7.50

Roasted Vegetable Bruschetta

With olive tapenade (VG) — 7.50

FROM THE GRILL

Our steaks are seasoned with our own unique recipe and cooked in a special broiler at 1600-1800° Fahrenheit to sear the outside of the meat and keep the inside tender and juicy.

8oz Rump — 15.50 **8oz Sirloin** — 23.00 **6oz Fillet** — 27.00

Cooked to your liking, served with garlic roasted flat cap
mushroom and roasted plum tomato

Surf Your Turf

Add three king prawns in garlic butter to your steak — 5.00

Add Garlic Butter, Peppercorn or Béarnaise sauce — 3.00

Pork Cutlet

With cider apple sauce — 12.00

Barnsley Chop

With homemade mint sauce — 20.00

Broiler Sides — 2.00 each

Thick-Cut Chips / Local Cheese Macaroni Cheese / Onion Strings

Creamed Spinach & Bacon / Red Onion, Tomato & Rocket Salad

Buttered Corn on the Cob / Truffle & Parmesan Fries

Sautéed Mushrooms / Roasted Bone Marrow

Mixed Grill

Half chicken breast, sausage, 4oz rump steak, black pudding,
fried egg, traditional garnish and thick-cut chips — 19.00

Lemon, Garlic & Herb Spatchcock Chicken

Buttered corn on the cob, buttermilk slaw and fries — 14.00

The Stables Burger

6oz chuck steak burger served in a toasted sesame brioche bun
with smoked cheddar, gem lettuce, tomato and pickles, topped
with ICG burger sauce. Served with fries — 13.50

Northumberland Estates Venison Burger

Served in a toasted brioche bun with blue cheese, topped with
apple ketchup. Served with thick-cut chips — 12.00

Seared Tuna Steak

With niçoise salad — 14.00

MAINS

Traditional Fish & Chips

Fish fillet in crisp batter served with thick-cut chips, chef's tartare
sauce, mushy peas and lemon wedge — 17.00

Pie of the Week

Please ask our team for today's choice of pie, served with
seasonal vegetables and a choice of thick-cut chips or
mashed potato — 17.00

Scampi & Chips

Whitby scampi served with thick-cut chips, chef's tartare sauce,
mushy peas and lemon wedge — 16.50

Stables Chicken Parmesan

Panko-coated chicken breast topped with béchamel sauce
and cheese, with thick-cut chips and salad
garnish — 18.00

MAINS

Chopped Salad

Tomato, cucumber, lettuce, beetroot, radish, avocado, egg and fresh herbs, with dijon mustard dressing (v) — 12.50

Add Grilled Chicken — 6.00 Add Crispy Bacon — 5.00

Add Prawns — 6.50

Prawn Linguine

With prawns, courgette and chilli — 17.00

Sweet Potato & Coconut Curry

Served with fragrant steamed rice (VG) — 16.00

Yorkshire Cheddar Macaroni Cheese

With tomato and red onion salad (v) — 15.00

Pan-Roasted Chicken Supreme

With pancetta lardons, pearl onions and a creamy mead sauce with spring onion mash, pea & bacon broth — 18.00

Grilled Lamb's Liver

Bubble & squeak, rich gravy and caramelised onions — 16.00

Mussels & Fries

Mussels steamed in white wine and garlic cream sauce, served with fries — 18.00

Mushroom Burger

Stuffed with vegan cheese served in a toasted potato brioche bun with thick-cut chips (VG) — 16.00

Monkfish, King Prawn & Coconut Curry

With steamed fragrant rice — 17.00

PIZZAS

Our pizzas are hand rolled on site and cooked in our stone pizza oven

Margherita

Fresh tomato sauce, basil leaves, extra virgin olive oil (v) — 10.00

Pepperoni

Napoli sauce, mozzarella, pepperoni — 13.00

Ham & Mushroom

Hand-carved ham, mushrooms, Parmesan shavings — 12.00

Stagioni

Mushrooms, artichokes, black olives, prosciutto — 14.00

Napolitana

Mozzarella, anchovies, Napoli sauce and olive oil — 12.00

Prosciutto Crudo

Prosciutto, mozzarella, tomato sauce and basil — 14.00

Pizza Vegetariana

Grilled courgette, roasted peppers, black olives and fresh rocket (v) — 12.00

Dough Balls

Freshly baked in our pizza oven, with garlic butter (v) — 7.00

Garlic Bread with Mozzarella

Fresh from the pizza oven topped with mozzarella (v) — 9.50



Scan here for all allergy and dietary information, or speak to a member of our team

All our food is cooked to order which may result in a longer than average waiting time during busy periods, thank you for your patience

Terms & Conditions: Menu descriptions may not list full dish contents. All weights shown on the menu are raw weight, the final cooked weight may vary due to cooking time or process. Adults need around 2,000 kJ per day. Due to using fresh game produce on our menus please note that some dishes may contain traces of bone or shot. All menu items are subject to availability. Prices include VAT at the current rate. Visa and MasterCard are accepted and Maestro/Delta/Amex where applicable, together with personal cheques when accompanied by an appropriate banker's card. All products may contain nuts or nut derivatives. Please note that all of our meat and fish products may contain bones. If you have any queries or comments please do not hesitate to contact us at: The Stables, Guisborough Road, Whitby, YO21 1TL. Tel: 01947 451 032. Email: info@thestableswhitby.co.uk

CHILDREN'S MENU

Fish & Chips

Thick-cut chips and peas — 8.00

Steak & Chips

Served with fries and garlic butter — 10.00

Grilled Chicken Goujons

With fries, buttered corn on the cob and broccoli — 7.50

Burger & Fries

4oz beef patty in a brioche bun, served with fries — 7.50

Kids Ploughman's

Thick-sliced ham, cheddar cheese, carrot and cucumber sticks, hummus and crusty bread — 8.00

Linguine

With roasted tomato sauce and parmesan cheese (v) — 7.50

DESSERTS

Warm Chocolate Pudding

With vanilla ice cream (v) — 4.00

Banana Split

Vanilla and chocolate ice cream, fresh banana and whipped cream (v) — 4.00

Northern Bloc Ice Cream or Sorbet

Please ask a member of our team for today's flavour — 4.00

SUNDAY LUNCH

Served 12 noon – 5.00pm, every Sunday (subject to availability)

Roast Topside of Beef

Slow-roasted beef topside, served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy — 17.00

Roast Pork Loin

Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy — 16.00

Roast Turkey

Served with sausage meat stuffing, roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy — 16.00

Roast Vegetable Gratin

Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and vegetarian gravy (v) — 16.00

Children's sizes are available

SIDES

Thick-Cut Chips (v) — 3.50 Onion Rings (v) — 4.00

Seasonal Salad (VG) — 4.00 Seasonal Vegetables (v) — 4.00

Mashed Potato (v) — 4.00 Classic Coleslaw (v) — 4.00

Garlic Bread (v) — 4.00

Please order your food at the bar, quoting your table number when ordering. Please ask our team for today's choice of specials.

We hope you enjoy your meal.

Please note, specials may not be available during peak seasons

Menu available 12 noon – 9.00pm