

Eighteen57

Grimsby has been known as a port and fishing town since it was founded by the Danes in the 9th century A.D. In 1857 the No.1 Fish Dock opened for business and Grimsby became one of the largest European fishing ports at that time. This was the first of many major developments to come with additional docks being completed in 1877 and 1879.

Grimsby's current Fish Docks and Market were completed in 1996 after a £15 million redevelopment. This re-established Grimsby as one of the biggest fishing hubs in the U.K and has made Grimsby synonymous with quality, freshness and sustainability across Europe. Grimsby continues to expand as people across the world continue to recognise the health benefits of fish.

Just 20 miles from Grimsby, Eighteen57 utilises the freshest possible local fish to create exceptional dishes which focus on simplicity and subtle flavours. Wherever possible Eighteen57 utilises local suppliers and seasonal ingredients to create mouth watering dishes.

With many of the worlds fish stocks close to extinction our menu is written with sustainability in mind and many of the more endangered species such as Cod do not feature for this reason. Fully sustainable species such as Mackerel, Pollock and organic Salmon feature heavily and all of our dishes aim to avoid intensive fishing techniques and utilise more traditional methods.

I truly hope that your meal experience is both memorable and enjoyable at Eighteen57.

Paul Montgomery
Resort Executive Chef

A Taste of Eighteen57...

A Gourmet Tour of Eighteen57s Culinary Highlights

£39.50 for 5 Courses

To Begin

Chef's Amuse Bouche

A Trio of Seafood

Mussels Mariner, Hot smoked Salmon, Colchester oyster

Mini deep fried Pollock, Sea bass with a Scampi Risotto,
Medallion of Matured Beef Fillet

To Refresh

Daily Pre Dessert

Sweet Finishes

A Tasting Trio of Baked Alaska,
Chocolate Fondant and Glazed Lemon Tart

**Dinner Inclusive Guests receive a £25 allowance toward dining in Eighteen57
Menu may not list all ingredients
For Special Dietary or Allergy advice please speak to your server**

To Start.....

Rope Grown Irish Mussels
cooked with coconut cream and fresh coriander
£7.75

Charred Mackerel Fillet
served on fennel, celeriac & orange salad
£7.75

Seared Hand Dived Scallops
with a cauliflower and white truffle puree, maple glazed pancetta
£10.75

Classic King Prawn Cocktail
with homemade Marie Rose sauce
£11.75

Scottish Ben Nevis Hot Smoked Salmon
served with lemon, rocket and Thai basil
£7.75

Six Colchester Oysters
simply served open with lemon
£7.50

Chilled Gazpacho Soup
served with east coast crab and mascarpone
£6.95

Confit of Duck Terrine
with a cherry pickle & balsamic glaze
£8.50

Roasted Globe Artichokes, Cured Tomato & Chicory Salad
served with pecorino
£6.50 (v)

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To Continue.....

Roasted Breast & Confit Leg of Guinea Fowl
with carrot puree, green beans, chateau potato with a thyme jus
£22.75

Rosemary & Mustard Crusted Rack of English lamb
petit ratatouille, fondant potato and sugar snap
£27.00

Pan Fried Fillet of Plaice with King Prawns
simply served with Nicoise salad and lemon
£21.25

8oz Lincolnshire 28 day Matured Sirloin Steak with Hand Cut Chips,
vine tomato, field mushrooms and flamed peppercorn sauce
£24.75

North Atlantic Beer Battered Pollock served with Hand Cut Chips,
mushy peas, homemade ketchup and tartar sauce
£18.75

Line Caught Brixham Sea Bass with Mussel, Crab and Scampi Risotto
£21.50

8oz Lincolnshire 28 Day Matured Beef Fillet
with Seared Icelandic King Prawn's,
celeriac and potato rosti, baby vegetables and tomato Béarnaise sauce
£29.00

Crepes stuffed with Braised Cabbage, Confit Garlic & Tomato Fondue
£14.50 (v)

Organically Fed Confit of Salmon with Pickled Cucumber,
garden peas, new potatoes, served with a clam beurre blanc
£18.75

Spinach & Ricotta Ravioli with a Morel Mushroom Sauce
£15.75 (v)

Specialities Catch of the day
£Market Price

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To Finish.....

Baked Alaska

(Please allow 15 minutes preparation time)

For 1 or 2 to share

£8.75

Glazed Lemon Tart served with Vanilla Pod Ice Cream

£6.25

Belgium Dark Chocolate Tart

£6.75

Vanilla Crème Brulee served with a Chocolate Chip Cookie

£6.50

A Selection of Lincolnshire Dairy Ice Creams

£6.50

Chocolate Fondant with Tia Maria Sauce and Crème Fraiche

£7.50

Sable of Strawberries & Raspberries

Served with clotted cream

£6.75

Platter of Fresh Fruit with Warm Dark and Milk Chocolate Dips

For 1 or 2 to share

£8.50

Selection of English and Continental Cheese

served with water biscuits, fig chutney and walnut bread

4 for £7.75

6 for £9.00

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