

# Eighteen57

Grimsby has been known as a port and fishing town since it was founded by the Danes in the 9<sup>th</sup> century A.D. Just 20 miles from Grimsby, Eighteen57 aims to utilise this fantastic local resource wherever possible as well as embracing other fantastic suppliers such as our award winning Lincolnshire Red Beef.

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.

Provenance, local suppliers and seasonality are absolutely key to our food philosophy. More details of our simply amazing local suppliers can be found at the back of your menu.

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

Paul Montgomery

Resort Executive Chef

Dinner Inclusive Guests receive a £26 allowance towards dining in Eighteen57

Menus may not list all ingredients

For Special Dietary or Allergy advice please speak to your server

# Eighteen57

## Tasting Menu

A Gourmet tour of Eighteen57's culinary highlights

£39.00 for 6 courses

Chefs amuse bouche

Grimsby hot smoked salmon, lemon,  
Roquette, Thai basil

Shetland rope grown mussels marinière

Lincolnshire Red 28 day matured 6oz beef fillet  
with seared Icelandic king prawn's, lobster bisque, creamed horseradish

or

Line caught Brixham sea bass  
with mussel, crab and scampi risotto

Daily pre dessert

Eighteen57 signature tasting trio  
Chocolate fondant, glazed lemon tart and vanilla pod ice cream

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## To Start

Rope grown Shetland mussels, bloody Mary liquor

£7.95

Signature Scarborough coast crab cakes,  
lemon and chive crème fraîche

£9.75

King prawn cocktail, Marie rose sauce

£12.75

Grimsby hot smoked salmon, lemon,  
roquette and Thai basil

£7.75

Spring pea and honey roast gammon ham soup,

focaccia croutons

£6.95

Spinach and ricotta ravioli, tomato fondue,  
shaved parmesan

£8.95

Confit local rabbit and wood pigeon terrine, elderflower jelly,

toasted brioche

£8.95

Foie gras brûlée, Armagnac cherries,  
warm brioche

£10.95

Poached English asparagus, hollandaise sauce

£8.95

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To Continue

Market special, today's accompaniments

£market price

Seared hand dived scallops, belly pork, English asparagus,  
crispy pancetta, cider sauce

£22.75

Pan fried Cornish turbot, celeriac purée, braised baby gems  
green beans and vanilla sauce

£27.00

Poached Colchester lobster, king prawns, potato and caviar Salad

£34.25

Line caught Brixham sea bass  
with mussel, crab and scampi risotto

£23.50

Lincolnshire Red 28 day matured 8oz beef fillet

With seared Icelandic king prawn's, lobster bisque, creamed horseradish

£32.00

Roast new season rack of Lincolnshire lamb, herb crumb, cocotte potatoes,  
baby leeks, mint jus

£29.95

Chilled ballotine of organically fed salmon, poached king prawn,  
caviar and mascarpone

£27.95

Grimsby smoked haddock, breaded duck egg, grilled leeks,  
watercress, radish and spring onion salad

£19.75

Potato and celeriac rosti, mature goats cheese, grilled broccoli  
with buttered baby spinach and sweet tomato cumin sauce

£17.50

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## To Finish

Local cheese with a selection of accompaniments

2 cheeses	£7.95
3 cheeses	£9.95
4 cheeses	£10.95

Glazed lemon tart, chilled Yorkshire strawberries

£6.75

A selection of Lincolnshire dairy ice creams

£6.50

Chocolate fondant with vanilla pod ice cream

£8.50

Baked vanilla cheesecake with brandied cherries

£6.75

Vanilla crème brûlée with chocolate chip cookie

£5.95

Tiramisu with Savoyard biscuit

£5.95

Platter of fresh fruit, warm milk and dark chocolate dips

Great to share

£7.95

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