

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 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 new 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 Eighteen57's Culinary Highlights

£65 for 7 Courses

£85 for 7 Courses and Matching Wines

To Begin

Chef's Amuse Bouche

From the Lochs

Scottish Smoked Salmon (Smoked Locally at Grimsby) served with
Lemon, Capers, Shallots and Walnut Bread

From Sunnier Climes

Traditional Fish Soup with Smoked Anchovies, Croutons and Aioli
Dressing

From the English South Coast

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

To Refresh

Daily Pre Dessert

Sweet Finishes

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

Classic Endings

A Classical Selection of 5 English and Continental Country Cheeses with
Fig Chutney, Celery, and
Water Biscuits

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Menus may not list all ingredients. For Special Dietary or Allergy advice please speak to
your server**

To Start.....

Traditional Irish Bantry Bay Moules Mariniers
£8.75

North Atlantic Mackerel Rilette wrapped in Gravavlax and
served with Confit Cherry Tomato, Pimento and Toasted Brioche
£6.75

5 Lincolnshire Poachers Cheese Gratin Oysters served with Chorizo Salad
£13.75

Classic North Atlantic Langoustine Cocktail with
Homemade Marie Rose Sauce
£11.75

Scottish Hot Smoked Salmon (Smoked Locally at Grimsby) served with
Lemon Dressing, Capers, Shallots and Walnut Bread
£7.75

Traditional Fish Soup with Croutons and Aioli Dressing
£7.50

Warm Plum Tomato and Mozzarella Tart with Onion Marmalade, Red
Chard, Rocket and Pesto Dressing
£7.50

Homemade Scarborough Crab Cakes served with Traditional Caesar
Salad
£9.50

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To Continue.....

Seared Orkney Hand Dived King Scallops with Belly Pork, White Pudding and served with Potato and Cauliflower Purée, Savoy Cabbage and Cider Butter Sauce
£22.75

Newlyn Pan Fried Dover Sole served with Lemon, Capers, Baby Vegetables, New Potatoes and Brown Butter Sauce
£32.00

Chilled Seafood Platter with a Half Lobster and accompanied with Classic Nicoise Salad, Remoulade sauce and Marie Rose sauce
£21.25

8oz Abbey Farm Lincolnshire Red 28 day Matured Sirloin Steak with Hand Cut Chips, Vine Tomato, Field Mushrooms and Flamed Peppercorn Sauce
£23.75

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
£20.50

8oz Abbey Farm Lincolnshire Red 28 Day Matured Beef Fillet with Seared Icelandic King Prawn's, Celeriac and Potato Rosti, Baby Vegetables and Tomato Béarnaise Sauce
£29.00

Rack of New Season English Lamb served with a Dijon Herb Crumb, Dauphinoise Potatoes, Baby Vegetables and Minted Reduction
£26.75

Confit of Shetland Organic Salmon served with Bubble and Squeak, Crisp Pancetta, Cherry Tomatoes and Wild Mushroom Sauce
£18.75

Sweet Potato and Pumpkin Beignet served with Ratatouille and Sweet Pepper and Cumin Salsa
£15.75

Speciality Catch of the day
£Market Price

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To Finish.....

Wild Berry Baked Alaska (Please allow 15 minutes preparation time)

For 1 or 2 to share

£8.75

Homemade Glazed Lemon Tart served with Marmalade Ice Cream

£7.25

Belgium Dark Chocolate Tart with Mascarpone Sorbet

£6.75

Baileys and Banana Crème Brulee served with a Chocolate Chip Cookie

£6.50

A Selection of Beckelberrys Dairy Ice Creams

£6.50

Chocolate Fondant with Tia Maria Sauce and Crème Fraiche

£8.50

Classic Brioche Bread and Butter Pudding with Vanilla Pod Ice 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 £7.25

6 for £8.75

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