

THE STABLES

PROUDLY PART OF THE INN COLLECTION GROUP

STARTERS

Soup of the Day

Chef's homemade soup, served with crusty roll — 6.00

Chilli Crab Cakes

With sweet chilli and dressed leaves (416 kcal) — 9.50

Deep Fried Goat's Cheese Bonbons

Drizzled with honey, on a bed of dressed leaf (535 kcal) — 7.50

Cajun Spiced Battered Chicken

Chicken strips coated in a Cajun-spiced batter served with a honey & soy sauce dip (570 kcal) — 7.50

Loaded Potato Skins

Crispy potato skins loaded with melted mozzarella cheese, spring onions, red chillies and sour cream (704 kcal) — 7.00

Caprese Salad

Beef tomatoes, buffalo mozzarella, basil oil and crispy basil (358 kcal) — 7.00

CHARGRILL

8oz Bistro Rump Steak

Cooked to your liking and served with homemade chips, grilled tomato, mushrooms and onion rings (638 kcal) — 26.00

10oz Gammon Steak

With fried egg, pineapple and homemade chips (941 kcal) — 15.00

Angus Burger

8oz Aberdeen Angus beef patty served in a brioche bun with cheese, sliced tomato, red onion and gherkins, with homemade chips and sweet chilli slaw (1352 kcal) — 15.00

Parmo Burger

Deep-fried breadcrumb chicken breast with cheesy béchamel sauce, served in a brioche bun with cheese, sliced tomato, red onion and gherkins, with chips and sweet chilli slaw (1143 kcal) — 15.00

Spicy Bean Burger

Breadcrumb bean burger served in a brioche bun with cheese, sliced tomato, red onion and gherkins, with homemade chips and sweet chilli slaw (512 kcal) — 14.00

PIZZA

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

Margherita

Homemade pizza sauce, mozzarella and basil (1355 kcal) — 10.00

The Greek

Homemade pizza sauce, black olives, red onion, buffalo mozzarella, feta, sun-dried tomatoes and oregano oil (1335 kcal) — 11.00

Barbecue Chicken

Barbecue sauce base, chicken breast, red onions and grilled sweetcorn (852 kcal) — 12.50

Spicy Meat Feast

Homemade pizza sauce with mozzarella, beef, pepperoni, ham and chicken (1443 kcal) — 12.50

MAINS

Steak Pie

Tender beef chunks cooked in local ale stock, encased in shortcrust pastry and served with roasted vegetables, chips and pan gravy (1078 kcal) — 16.00

Crispy Chilli Beef Salad Bowl

Deep-fried rump strips with mixed salad, sweet chilli sauce, spring onion and chopped chilli (772 kcal) — 15.00

Crispy Fish Tacos

Chunks of fish in spicy batter served with soft shell tacos, sweet chilli slaw, lime aioli and homemade chips (994 kcal) — 15.50

Lamb Rump

Pan-roasted lamb rump served with creamed potatoes, buttered greens and a lamb & rosemary jus (701 kcal) — 27.50

Chicken Parmesan

Breadcrumb chicken breast, deep-fried and loaded with béchamel sauce and topped with three cheeses, served with homemade chips, dressed salad leaves and garlic mayonnaise (1175 kcal) — 16.00

Add extra jalapeños, chillies, pepperoni, mushrooms, pineapple or onions — 1.00 per topping

Tikka Masala

Chef's homemade tikka masala sauce, pilau rice and naan bread. Vegetable & Chickpea (840 kcal) — 14.00
Chicken (1073 kcal) — 16.00

Braised Pig's Cheeks

Gently braised in sherry and chicken stock, served with pan-fried vegetables, potato cake and a sherry jus (602 kcal) — 15.00

We're famous for / Traditional Fish & Chips

Beer-battered fillet of fish served with homemade chips, scraps, mushy peas and our own tartare sauce (1067 kcal) — 16.00

Whitby Scampi

Wholetail scampi with homemade chips, garden peas, dressed salad garnish and our own tartare sauce (969 kcal) — 16.00

Pan-Fried Salmon

On a bed of roasted asparagus, with a lemon beurre blanc and a side of sautéed potatoes (942 kcal) — 19.50

Tomato & Basil Risotto

Finished with toasted pine nuts and basil crisps (672 kcal) — 14.00

Pan-Roasted Chicken Supreme

Chicken supreme filled with crispy bacon and mozzarella cheese, served with sautéed potatoes and a barbecue red wine reduction (811 kcal) — 16.00

Cheese & Chorizo Pasta Bake

Fusilli pasta in a rich tomato sauce with chorizo and a hint of chilli, topped with grated red cheddar and baked crispy breadcrumbs (640 kcal) — 14.00

Greek Salad

Feta cheese, cucumber, red onion, tomato and black olives served with toasted bread and an oregano oil (304 kcal) — 13.00

Chicken Ranch Salad

Grilled chicken, bacon, toasted croutons, mixed leaves, Caesar salad dressing and finished with Parmesan (602 kcal) — 14.00

LUNCH

Available Monday–Saturday from 11am until 5pm. All served with homemade chips

Hot Meat Dip

Ask for today's choice, in a sub roll with gravy — 11.00

Philly Cheesesteak

Thinly sliced steak & melted cheese in a sub roll (621 kcal) — 12.00

Classic BLT

Bacon, lettuce and tomato served in a sub roll (809 kcal) — 10.00

Veggie Haggis

Topped with gravy and served in a sub roll (522 kcal) — 9.00

Chicken Gyros

Chargrilled marinated chicken with flatbread, salad and tzatziki, served with homemade chips (733 kcal) — 12.00

BBQ Chicken Flatbread

Topped with cheese, with salad and chips (676 kcal) — 12.00

COLD SANDWICHES

Served on white or brown bloomer bread with homemade chips

Cheese & Tomato (427 kcal) — 8.00

BBQ Chicken (609 kcal) — 10.00

Smoked Salmon, Cream Cheese & Chive (608 kcal) — 11.00

Ham & Mustard (730 kcal) — 10.00

DESSERTS

Cheesecake of the Day

Ask server for today's flavour — 7.00

Warm Bakewell Tart

Served with cream (662 kcal) — 7.00

Vegan Chocolate Tart

With plant-based double cream (653 kcal) — 6.00

Sticky Toffee Pudding Jar

Layered with butterscotch sauce, cream and vanilla ice cream (1579 kcal) — 8.00

Strawberry Shortbread Stack

Chantilly cream, fresh strawberry and sauce (617 kcal) — 7.50

Lemon Meringue Roulade

With frozen raspberries (489 kcal) — 7.50

Beacon Farms Ice Cream & Sorbets

(Ask for our daily flavours)

Regular flavours per scoop: Vanilla (163 kcal), Chocolate (192 kcal), Strawberry (183 kcal), Orange Sorbet (113 kcal), Lemon Sorbet (116)

Two scoops — 4.50



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 2000 kcs 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, YO211TL. Tel: 01947 820986. Email: info@thestableswhitby.co.uk



THE STABLES

WHITBY

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

CHILDREN'S MENU

Mains — 7.00 / Desserts — 3.00

MAINS

Chargrilled Paprika Chicken Fajitas

With a tomato salsa (462 kcal)

Cumberland Sausage

With mash or chips, peas and gravy (745 kcal)

Chicken & Bacon Linguine

With a creamy sauce (676 kcal)

Cheese & Tomato Pizza

Served with chips and salad (853 kcal)

Mini Fish & Chips

Served with peas (790 kcal)

Kids' Super Food Pasta

A medley of broccoli, cherry tomatoes and spinach in a rich tomato ragu (675 kcal)

DESSERTS

Sticky Toffee Pudding

With toffee sauce (385 kcal)

Ice Cream

(107 kcal)

SIDES

Chips (295 kcal) — 4.00 **Side Salad** (116 kcal) — 4.00

Vegetables (274 kcal) — 4.00 **Sweet Chilli Slaw** (165 kcal) — 4.00

Garlic Bread (269 kcal) — 4.00 (With cheese (476 kcal) — 6.00)

SUNDAYS

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

Roast Topside of Beef

With horseradish sauce — 15.00

Roast Leg of Pork

With apple sauce and crackling — 15.00

Roast Turkey

With cranberry sauce — 15.00

Nut Roast Wellington

With vegetarian gravy — 13.00

All served with creamy mashed potato, crispy roast potatoes, seasonal vegetables, homemade Yorkshire pudding, stuffing and our roast meat (or veggie) gravy