



## LUNCH MENU

SERVED DAILY 12-5

### SANDWICHES

*Top three sandwiches you can Choose from either white bloomer, brown bloomer or gluten free bread*

<b>Mary Mays Crab sandwich</b>	13
Our very own boat catches crabs 30miles from this coast line; a mix of white and brown crab meat	
<b>Chicken Caesar</b>	12
A diced mix of; Roasted chicken, streaky bacon, cos lettuce croutons coated in a homemade Caesar dressing	
<b>Grilled Halloumi and Roasted red pepper tapenade</b>	11
Slices of grilled Halloumi and homemade savoury rich spread made from roasted red pepper and olives	
<b>Fish finger buttie</b>	13
Beef dripping battered haddock goujons, homemade tartare sauce, mushy peas and cos lettuce	
<b>Mary Mays Lobster Roll</b>	16
Our very own boat catches crabs 30miles from this coastline lobster claw meat served in a sub roll with cos lettuce and Old Buoy sauce	
<b>Steak Ciabatta</b>	16
4oz Flat Iron Steak cooked to your liking on a toasted Ciabatta with rocket and a peppercorn sauce	
<b>Roast of the day</b>	12
Ask the server for today's slow cooked meat served in a stottie with a homemade gravy	

### BAR PICKIES:

<b>SAPORI MIXED OLIVES</b>	7
Sapori D'italia Mixed Green and Black Pitted Olives	
<b>TOASTED BREADS + OILS</b>	6
Selection of Breads, Garlic oil and Chilli Oil	
<b>SUNDRIED RED PEPPER + TOMATO TAPANADE AND FLATBREAD</b>	6
Toasted Flatbread and Homemade Tapenade	
<b>LINDISFARNE OYSTERS</b>	3.5 each
Served with tabasco and homemade vinegarette	

### SOFT SHELL TACOS *choice of fillings:*

<b>Bang Bang Cauliflower</b>	12
<b>Salmon and avocado salsa</b>	14
<b>Mary May's Local Lobster Claw Meat and pineapple salsa</b>	15



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### LIGHT LUNCH

Mary Mays Crab soup Served with Sourdough	13
Soup of the day (GF/V) Served with Sourdough	8
Craster Kipper Cooked in a lemon Butter on toasted sourdough and Grilled Tomato	12
Crab Loaded Fries Mary May's Crab and Old Buoy Sauce	12
Lobster Loaded Fries Loaded Fries with Mary May's Lobster Claw Meat and Old Buoy Sauce	16
Mussels Marinier Blue shell mussels in a shallot garlic and white wine cream sauce served with sourdough	13
Homemade Monkfish Scampi Hand cut Monkfish Coasted in Crispy Panko Breadcrumbs, fries and tartar sauce	18
Old Buoy inn Smash Burger Smashed beef patty topped with smoked cheddar cheese, Steak Bacon, cos lettuce, red onion and a homemade burger sauce in a toasted brioche bun with fries	17
Beer battered haddock Haddock fillet cooked in Beef Dripping and proper sea salt chips with homemade tartare sauce and mushy peas	17

*As all of our food is homemade and locally sourced all meals subject to availability  
Please inform us of any dietary restrictions or requirements to ensure you allow us to prepare your dishes appropriately*