



GRAZING PLATTERS MENU

Available from lunchtime daily.

Grazing Platters at The Treasury Whitby

*Designed as a meal for two people,
or for more to share.*

Our platters are built from a carefully curated selection of premium products, chosen not only for their flavour and provenance, but for the quality they present.

All our ingredients are sourced locally wherever possible and award-winning charcuterie and cheeses have been selected to reflect our commitment to craftsmanship, sustainability, and a sense of place.

Please make a member of the team aware if you have any allergies or food intolerances and we will share our item details with you to ensure your choices are safe.

Treasury Premium Meats Platter **£39.95 | £20.00 per person**

Designed as a meal for two people, or for more to share.

Add an extra portion for £20.00 per person.

A luxurious board of carefully selected British and Continental cured meats.

Featuring award-winning Cumbrian Salami Company; pheasant salami, venison pastrami and Cumbrian chorizo sticks, alongside Parma ham, Spanish chorizo, salami, Italian spianata, and locally sourced Breckon & Son butcher's ham. Accompanied by Gordal olives, onion chutney, balsamic onions, sun-dried tomatoes, beetroot and gherkins. Served with artisan focaccia and ciabatta from Stonehouse Bakery, Danby, fine crackers, Cambrook black pepper crackers and butter with Whitby Sea Salt.

Please ask for our gluten free option.

Pair perfectly with a bottle of M. Chapoutier Châteauneuf-du-Pape

*Please ask for our full Wine Menu for more options
including dessert wine, port, liqueur coffee and more.*

Charcuterie Platter **£29.95 | £15.00 per person**

Designed as a meal for two people, or for more to share.

Add an extra portion for £15.00 per person.

A carefully curated selection of British and Continental favourites.

Award-winning Black Bomber extra mature Cheddar from Snowdonia Cheese Company, creamy Stilton, authentic Parma ham, Spanish chorizo and salami, and Italian spianata. Served with Gordal olives, crisp celery, fresh apple and grapes, onion chutney, fine crackers, artisan focaccia and ciabatta from Stonehouse Bakery, Danby, and butter, finished with fresh rosemary and seasonal edible flowers.

Please ask for our gluten free option.

Ploughman's Platter **£27.95 | £14.00 per person**

Designed as a meal for two people, or for more to share.

Add an extra portion for £14.00 per person.

A classic British favourite showcasing the best of Yorkshire produce.

Featuring local butcher's ham from Breckon & Son, handmade sausage rolls from Stonehouse Bakery, Danby, pork pie, quiche, mature Cheddar and Stilton. Accompanied by apple chutney, balsamic onions, sun-dried tomatoes and beetroot. Served with fine crackers, butter with Whitby Sea Salt, celery, apple, grapes and finished with fresh rocket leaves.

Cheese & Fruit Platter £27.95 | £14.00 per person

Designed as a meal for two people, or for more to share.

Add an extra portion for £14.00 per person.

A beautifully balanced selection of artisan cheeses.

Award-winning Black Bomber Extra Mature Cheddar from Snowdonia Cheese Company, creamy Brie, tangy goat's cheese, rich Stilton and distinctive Blacksticks Blue accompanied by apple chutney. Served with fine crackers, butter with Whitby Sea Salt, celery, apple, grapes and finished with passionfruit, fresh berries and seasonal edible flowers. **V**

Please ask for our gluten free option.

Vegetable & Cheese Platter £27.95 | £14.00 per person

Designed as a meal for two people, or for more to share.

Add an extra portion for £14.00 per person.

A colourful sharing board celebrating exceptional cheeses and fresh produce.

Mature Cheddar, creamy Brie, tangy goat's cheese and rich Stilton with apple chutney, accompanied by velvet smooth houmous, crisp cucumber, celery and carrot crudites, Gordal olives, heritage tomatoes, house coleslaw. Served with fine crackers, apple, grapes and finished with fresh berries and seasonal edible flowers. **V**

Please ask for our gluten free option.

Vegetable & Tofu Platter £24.95 | £12.50 per person

Designed as a meal for two people, or for more to share.

Add an extra portion for £12.50 per person.

A colourful plant-based sharing board.

Marinated tofu, velvet smooth houmous, crisp cucumber, celery and carrot crudites, Gordal olives, heritage tomatoes, house vegan coleslaw. Served with artisan focaccia and ciabatta from Stonehouse Bakery, Danby, apple, grapes and finished with fresh berries and seasonal edible flowers. **VG**

Please ask for our gluten free option.

Seafood at The Treasury Whitby

Whitby lands the finest crab sourced from the North Sea by local fishermen, and we're proud to serve it at The Treasury. Our smoked fish pate is home made with Fortune's Whitby kippers and hot smoked mackerel, all of our seafood is sourced locally wherever possible.

Treasury Seafood Platter £59.95 | £30.00 per person

Designed as a meal for two people, or for more to share.

Add an extra portion for £27.50 per person.

A celebration of the Yorkshire Coast and beyond.

Featuring a pair of Lindisfarne oysters served on ice with shallot vinaigrette and Tabasco, alongside locally-caught dressed crab, our house smoked fish pate, prawns in our house devilled Marie Rose sauce, smoked salmon, mussels, cockles, samphire, cucumber and caperberries. Served with artisan focaccia and ciabatta from Stonehouse Bakery, Danby, and butter with Whitby Sea Salt, finished with lemon wedges and fresh dill.

Please ask for our gluten free option.

Pair perfectly with a bottle of Laurent-Perrier Cuvée Rosé

Lindisfarne Oysters

Our oysters are raised on beds in the sea off Lindisfarne and can take up to four years to reach maturity, using only the natural resources of the cool, pure Lindisfarne waters for their food.

Single Oyster £5.45 | 6 Oysters £19.45 | 12 Oysters £37.95

Add extra oysters for £4.00 each

Served on ice with our classic dressings;

Shallot vinaigrette, Tabasco and fresh lemon wedges. GF



*Pair perfectly with a bottle of Laurent-Perrier Blanc De Blanc
or our Joseph Mellot, Domaine des Chaintres Sancerre*

Bread & Salads

Artisan Breads £7.95

Freshly baked artisan focaccia and ciabatta from Stonehouse Bakery, Danby, served with olive tapenade, extra virgin olive oil, aged balsamic vinegar and butter with Whitby Sea Salt for simple, delicious sharing. **V**

Please ask for our gluten free option.

Heritage Tomato Salad £9.45

A vibrant salad of heritage and beef tomatoes with finely sliced red onion, dressed simply with extra virgin olive oil, oregano and Whitby Sea Salt. **VG, GF**

Heritage Tomato Salad with Goat's Cheese £14.95

Our Heritage Tomato Salad topped with creamy goat's cheese, creating the perfect balance of fresh, sweet and tangy flavours. **V, GF**

Fresh Cakes

Please ask for today's selection of fresh cakes.

*Please ask for our Drinks & Bar Snacks Menu
for more options including our signature serves,
cocktails, tea, coffee and more*

Terms & Conditions

We operate a Challenge 25 policy. Proof of age may be required. We reserve the right to refuse service to any guest in line with licensing laws and in the interest of guest safety and comfort. Some products may contain allergens. Products marked with N contain nuts. For more information or full details about the presence of allergens, please speak to a member of our team. Products marked with GF do not contain gluten, V are suitable for vegetarians, VG are suitable for vegans. All prices are listed in pounds sterling (£) and include VAT at the prevailing rate. Where a product is unavailable, a suitable alternative of equal quality will be recommended by our team. The Treasury Whitby reserves the right to amend this menu, pricing and availability without prior notice. The Treasury Whitby, 4 Baxtergate, Whitby, YO21 4BD.