



LOCALLY CAUGHT BLUE FIN TUNA

Landed by Dominator-A

Blue Fin Tuna at The Treasury Whitby

*Our sashimi-grade top loin
of tuna is the finest available.*

Try our Tuna Tartare as part of our Treasury Seafood Tasting Trio, or indulge with our Carpaccio, Wasabi or Tartare small plates.

All our ingredients are sourced locally wherever possible and we're delighted to have sourced this blue fin tuna, landed at Whitby this August for the first time since 1939, by Dominator-A.

We continue to strive to honour our commitment to craftsmanship, sustainability, and championing the finest local ingredients.

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 Whitby Tuna Carpaccio £27.95

A classic raw serve of the finest quality ingredient.

A celebration of the rich red colour of the blue fin.

Thinly sliced Akami Saku tuna top loin, drizzled with extra virgin olive oil, seasoned, and finished with aged parmesan, capers, rocket and fresh lemon.

Served with ciabatta from the Stonehouse Bakery, Danby.

Please ask for our gluten free option.

Pair perfectly with a bottle of Laurent-Perrier Blanc de Blancs Brut Nature

Treasury Whitby Tuna Tartare £29.95

Cured in a sesame oil, soy sauce and fresh lime juice marinade.

The finest flavour and delicate texture.

House-marinated diced raw sashimi-grade top loin, served on wakame seaweed salad, topped with avocado puree and crème fraîche, finished with sesame seeds, micro coriander, lump fish roe and seasonal edible flowers.

Accompanied by fine charcoal crackers.

Please ask for our gluten free option.

Pair perfectly with Joseph Mellot, Domaine des Chaintres Sancerre

Treasury Whitby Wasabi Tuna £29.95

Cured in sesame oil, soy sauce and Tabasco sauce.

Locally-caught, served with fiery flavours.

Diced raw sashimi-grade blue fin tuna top loin, dressed in soy sauce, sesame oil and Tabasco sauce, finished with Japanese mayonnaise, wasabi, frisée leaves and seasonal edible flowers.

Accompanied by fine sesame crackers.

Please ask for our gluten free option.

Pair perfectly with Balfour Leslie's Reserve Brut

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

Treasury Seafood Tasting Trio £19.95

Designed as an amuse bouche

A delicious snack or pre-dinner morsels.

Showcasing our finest seafood.

Tuna Tartare

House-marinated diced raw sashimi-grade top loin, on wakame seaweed salad, topped with avocado puree and finished with micro corainder.

Smoked Scottish Salmon

A rosette served on a petite wholemeal bloomer with dill cream cheese finished with salmon roe and fresh dill.

Smoked Fish Pâté

Homemade with Fortune's Whitby kippers and hot smoked mackerel, served on a fine cracker.

Pair perfectly with Laurent-Perrier La Cuvée Brut NV



The Treasury Whitby
Gold Card Holder Exclusive

Enjoy our Treasury Seafood Tasting Trio with a glass of
Laurent-Perrier La Cuvée Brut NV for only £29.95



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.