



BAR TAPAS AT THE ENDEAVOUR

Local Pork Pie from Bothams of Whitby <i>with Piccalilli or Chutney</i>	£3.75
Cheddar Cheese <i>with Crackers & Chutney</i>	£3.75
Pickled Egg	£1.00
Silverskin Pickled Onions	£1.50
Crayfish Tails <i>with crackers & Marie Rose sauce</i>	£5.95
North Atlantic Peeled Prawns <i>with crackers & Marie Rose sauce</i>	£5.25
Cockles or Mussels in Vinegar	£2.50

PLOUGMANS TAPAS PLATTER £8.00

Local Bothams Pork Pie, Cheddar Cheese & Silverskin Pickled onions
with Crackers, Piccalilli & Chutney

ENDEAVOUR SEASIDE PLATTER £40

Our Seaside Platter must be pre ordered.

A selection of chilled Seafood including Oak Roast Salmon, Peeled Prawns, Crayfish
Tails, Tiger Prawns, Cockles, Mussels & Shell on Prawns
served with Crackers & Marie Rose sauce

BOOKING A TABLE

All our platters are available for pre booking
and this also reserves you a table.

Please speak to a member of staff or email
us at endeavourwhitby@icloud.com

Payment is taken at the time of booking.

All enquiries should be made by email endeavourwhitby@icloud.com

CHURCH STREET | WHITBY | NORTH YORKSHIRE | YO22 4AS

WWW.ENDEAVOURPUB.CO.UK



drinkaware.co.uk
for the facts

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ENDEAVOUR COCKTAILS £9.50

The Original Rhubarb & Ginger Gin Cup

*Our original rhubarb gin cocktail combines
a double measure of the finest
warner edwards rhubarb gin made with rhubarb
from the gardens of queen victoria
served over ice with ginger ale and garnished with
fresh strawberries, rhubarb & rose petals*

Damson Gin Punch

*A double measure of 6 O'clock damson gin served
over ice with refreshing fevertree lemon tonic &
garnished with fresh orange & lemon slices, plum
& black peppercorns*

Endeavour Bloody Mary

*Double Smirnoff Vodka served over ice with tomato
juice, garnished with celery, lemon &
chilli fixed your way with worcestershire sauce or
henderson's, black pepper, tabasco & celery salt*

Red Snapper

*A double measure of Ophir Gin served over ice with
tomato juice, garnished with celery,
lemon & chilli - add traditional bloody mary
seasonings to fix it your way!*

Chocolate Eclair

*Chocolate luxe Baileys with vodka served over ice
with milk, chocolate sauce & whipped cream*

Coconut Bounty

*Chocolate luxe Baileys & malibu
served over ice with milk, whipped cream
& chocolate sauce.*

Raspberry Prosecco Bellini

*A 25ml shot of chambord black raspberry liqueur garnished
with Raspberries and served with a 200ml bottle of Prosecco.*

Elderflower Prosecco Bellini

*A 25ml shot of st germain elderflower liqueur garnished
with lemon and served with a 200 ml bottle of Prosecco*

Endeavour Pimms

*Classic Pimms served over Ice
with fresh Strawberries, Orange, Cucumber & Mint
and finished with Lemonade*

Aperol Spritz

*Aperol served over Ice with Prosecco, garnished
with Orange Slices & finished with Soda*

SHORT BUT SERIOUS DRINKS Alcoholic!

Monsieur Taylor £7.20

Martell Brandy & Taylor's Port

Endeavour £7.20

Baileys & Tia Maria

Captain Cook £7.20

Martell Brandy & Grand Marnier

Whisky Mac £6.70

Bell's Whisky & Stones Green Ginger Wine

Rusty Nail £7.10

Drambuie & Bell's Whisky

Lord & Lady £7.20

Lamb's Navy Rum & Tia Maria

Old Fashioned £7.50

*Bourbon with Bitters & Sugar
Syrup garnished with a slice of Orange and a
Maraschino Cherry*