

Lunch

Monday to Friday, Noon - 4pm

At lunch time, we aim to serve all starters and desserts within 8 minutes of your order, for main courses please refer to approximate cooking time as is listed.

Starters

Chef homemade soup, grilled focaccia	6
Venison carpaccio, rocket, parmesan, Cumberland dressing	9
Twice baked goats cheese soufflé, grape chutney	8
Roasted and pickled beetroot, breaded brie, frisee salad	6
Crab wantons, Asian vegetable salad	7.5
Manx king scallops, pea puree, crispy Parma ham, mint dressing	9.5
Ham hock terrine, piccalilli, black pudding bon bon	7.5

Mains (Approximate cooking time)

Club sandwich, chicken, pancetta, tomatoes, lettuce, mustard mayonnaise, chips (10 minutes)	9
Coast house Scotch rump burger, cheddar, pancetta, chips (15 - 20 minutes)	11
Pithivier of butternut squash, spinach, cream cheese, parmesan (V) (10 - 15 minutes)	13
Whole roasted celeriac, puy lentils, tomato, cumin (VG) (10 - 15 minutes)	12
Beer battered haddock and chips, crushed peas, tartare sauce (15 minutes)	12.5
Tarragon stuffed chicken, courgette ribbons, oyster mushroom (15 - 20 minutes)	17
Manx lamb shank, roasted root vegetables, rosemary (15 - 20 minutes)	20
Hake, garlic king prawns, samphire (10 - 15 minutes)	20

Sides

Rocket and parmesan salad with toasted pine nuts	3.5
Chips	3.5
Sautéed fine beans, chilli, ginger, sesame and soy	4
Cauliflower cheese	4
Mash potatoes	4

Puddings

Vanilla crème brûlée, chocolate shortbread	6
Chocolate mousse, griottines cherries	6
Pecan pie, maple syrup ice-cream	7.5
Coast tiramisu	7
Toffee molten pudding, vanilla ice cream	7
Cheese, oat cakes	8

Allergens

For further information regarding ingredients used in any of these dishes, please ask your server

Service not included. All prices include VAT