



À La Carte Menu

Extra bread 2.5

Starters

Chef's homemade soup, grilled focaccia. 7
Seafood stack with salmon tartare, locally caught crab, & prawns served with an avocado herb sauce, brioche crisp. 13
Shredded duck in plum sauce, pickled vegetables served in a bao bun. 13
Creamy garlic mushrooms served in a crusted bread bowl. V 11
Green Goddess salad with edamame, tofu & avocado. Vg 9

Mains

Coast Burger, Monterey Jack cheese, bacon, garlic mayo, burger relish, crispy lettuce, red onion & homemade chips. 19
Beer-battered haddock, homemade chips, pea purée & tartare sauce. 19
Herb-crusted cod with saffron potatoes, Pico de Gallo & roasted courgette. 29
12oz Rib-eye steak, tenderstem broccoli, roasted tomatoes, mushroom, homemade chips & a choice of peppercorn sauce or béarnaise sauce. 35
Artichoke, asparagus & pea risotto with homemade vegan parmesan. Vg 18
Creamy cashew nut curry with spinach, chickpeas, potato & coconut rice. V 18
Corn-fed chicken pesto pasta served with slow-roasted tomatoes & pine nuts. 27

Sides

Homemade chips 6
Truffled mac n cheese 8
Sweet potato fries 5.5
Garden salad 5
Greek salad 7
Sautéed seasonal green vegetables 6

Puddings

Dark chocolate pot with shortbread and crushed raspberries. Vg 9
Sticky toffee pecan pudding with butterscotch sauce and vanilla ice cream. 9
Tipsy affogato served with a shortbread biscuit & a choice of Baileys or Tia Maria. 9
Apple and blackberry crumble served with homemade custard. *(vegan option available on request)* 9
Selection of cheese & crackers, piccalilli. 12

*Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens
If you require more information about our dishes & the ingredients that we use, please ask your server.*

Service not included All prices include VAT at the current prevailing rate.