

Lunch

Monday to Saturday, 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

Chefs homemade soup, grilled focaccia	6
Duck croquettes, celeriac remoulade, truffle oil	7.95
Twice baked goats cheese soufflé, grape chutney (10 minutes)	8
Roasted cherry tomato and feta tartlet, mixed leaf salad (V) (10-15 minutes)	6.5
Coast fishcake, champagne beurre blanc	7.5
King scallops, pea purée, crispy bacon	10.5
Slow-cooked pork belly, carrot and anise purée, calvados jus	8.5

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)	12
Malaysian curry, tofu, coconut rice, (Vegan) (10 - 15 minutes)	12
Beer battered haddock and chips, crushed peas, tartare sauce (15 minutes)	12.95
Honey glazed duck breast, brazed red cabbage, fondant potato (15 - 20 minutes)	19.5
Lamb chops, garlic roasted new potatoes, rosemary jus (15 - 20 minutes)	19.5
Pan roasted hake, crab crushed potatoes, citrus dressing, spinach (10 - 15 minutes)	20

Sides

Rocket and parmesan salad with toasted pine nuts	3.5
Chips	3.5
Coconut rice	3.5
Sautéed fine beans, chilli, ginger, sesame and soy	4
Roasted cauliflower, chilli, coriander	4
Mash potatoes	4
Creamy garlic mash	4

Puddings

Vanilla crème brûlée, chocolate shortbread	6
Chocolate fondant, vanilla ice cream	7.5
Banana and rum parfait, salted caramel sauce and glazed bananas	7
Paris-breast ring, chocolate crème patisserie, strawberries, praline	7.5
Toffee molten pudding, vanilla ice cream	7
Cheese, oat cakes	8
Affogato, vanilla ice cream served with a shot of espresso	4.5
Amaretto Affogato	8

Allergens

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

Service not included. All prices include VAT