

## 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

Chefs homemade soup, grilled focaccia	6
Duck croquettes, celeriac remoulade, truffle oil	7.95
Twice baked goats cheese soufflé, grape chutney	8
Roasted cherry tomato and feta tartlet, mixed leaf salad (V)	6.5
Smoked haddock brandade, soft poached egg	7.95
King scallops, butternut squash puree, chorizo	10.5
Crispy rabbit, harasia, mint yogurt, cous cous	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
Scallop thermidor gratin, crispy Parma ham, mixed salad (10 - 15 minutes)	21

### 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

### Puddings

Vanilla crème brûlée, chocolate shortbread	6
Chocolate fondant, vanilla ice cream	7.5
Lemon cheesecake, raspberry ice cream	7.5
Grilled pineapple, mango and passion fruit pavlova, toasted coconut	7.5
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