



Dinner

Monday to Sunday 6pm - 10pm

Starters

Chefs homemade soup, grilled focaccia	6
Parmesan breaded ham hock, military pickle	7.5
Roasted cherry tomato and feta tartlet, mixed leaf salad (V)	6.5
Close Leece Farm goats cheese croquettes, grape chutney	8
Thai crab cakes, Asian vegetables, plum sauce	7.5
Manx queenies, bacon, garlic, cream filo basket	9.95
Slow-cooked pork belly, carrot and anise purée, calvados jus	8.5

Mains

Coast house Scotch rump burger, cheddar, pancetta, chips	12
Malaysian curry, tofu coconut rice (Vegan)	12
Feta cheese, garlic and spinach filo bake served with tomato salsa (V)	15
Beer battered haddock and chips, crushed peas, tartare sauce	12.95
Duck breast, Anna potatoes, roast cauliflower, cherry jus	19.5
Roasted chicken supreme, creamy garlic mash, Oyster mushrooms & tarragon jus	17
Manx lamb rump, grilled Mediterranean vegetables, rosemary jus	20.5
Grilled sea bass niçoise	18.5
Monkfish wrapped in Parma ham, saffron potatoes	20.5
Rib eye or Fillet steak with tomatoes, mushrooms, chips,	Rib eye 24.5
served with choice of Diane or pepper sauce	Fillet 29.5

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

Baileys crème brûlée, chocolate shortbread	6
Chocolate fondant, vanilla ice cream	7.5
Banana fritters, maple syrup and homemade ice cream	6.5
Pear tarte tatin, rum and raisin ice cream	7.5
Prosecco jelly, peach puree, raspberry sorbet	7.5
Cheese, crackers	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

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