

## 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
Parmesan breaded ham hock, military pickle	7.5
Close Leece Farm goats cheese croquettes, grape chutney	8
Roasted cherry tomato and feta tartlet, mixed leaf salad (V) (10-15 minutes)	6.5
Thai crab cakes, Asian vegetables, plum sauce	7.5
Manx queenies, bacon, garlic and cream filo basket	9.95
Slow-cooked pork belly, carrot and anise purée, calvados jus (10-15 minutes)	8.5

### Mains (Approximate cooking time)

Chicken, bacon, avocado and tomato ciabatta, chips (10 minutes)	9
Coast house Scotch rump burger, cheddar, pancetta, chips (15 – 20 mins)	12
Malaysian curry, tofu, coconut rice, (Vegan) (10 - 15 minutes)	12
Beer battered haddock and chips, crushed peas, tartare sauce (15 minutes)	12.95
Duck breast, Anna potatoes, roast cauliflower, cherry jus (15 - 20 minutes)	19.5
Lamb rump, grilled Mediterranean vegetables, rosemary jus (15 - 20 minutes)	20.5
Grilled sea bass niçoise (10 - 15 minutes)	18.5

### 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, homemade ice cream	6.5
Prosecco jelly, peach puree, raspberry sorbet	7.5
Pear tarte tatin, rum and raisin ice cream	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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