

Dinner

Monday to Sunday 6pm - 10pm

Starters

Chefs homemade soup, grilled focaccia	6
Slow-cooked pork croquettes, garlic mayo	8
Beetroot & feta salad, beetroot purée	7
Twice baked goats cheese soufflé, grape chutney	8.5
Duck spring rolls, Asian vegetables, sweet chilli sauce	8
Manx scallops, roasted butternut squash purée, chorizo	11/22
Smoked haddock, leek & sweet corn chowder	6.5

Mains

Coast house Scotch rump burger, cheddar, pancetta, chips	13
Mediterranean veg stack, tomato sauce, rocket (Vegan)	12
Aubergine parmigiana, rocket salad (V)	15
Beer battered haddock and chips, crushed peas, tartare sauce	13.95
Duck breast, braised red cabbage, fondant potato, juniper jus	22
Chicken Holstein, fried egg, cocotte potatoes	19
Manx lamb rump, grilled Mediterranean vegetables, rosemary jus	21.5
Sea bass fillet, sautéed potatoes, courgette, pine nut dressing	21.5
Grilled hake, chilli & garlic King prawns	23
Rib eye or Fillet steak with tomatoes, mushrooms, chips, served with choice of Diane or pepper sauce	Rib eye 24.5 Fillet 29.5

Sides

Rocket and parmesan salad with toasted pine nuts	3.5
Chips	3.5
Sweet potato wedges	3.5
Sautéed fine beans, chilli, ginger, sesame and soy	4
Roasted cauliflower, chilli, coriander	4
Mash potatoes	4
Mixed salad	3.5

Puddings

Vanilla panna cotta, fruit compote, short bread	6.95
Chocolate fondant, vanilla ice cream	7.5
Cherry & amaretto cheesecake	6.5
Banana tart tatin, rum & raisin ice cream	7.5
Tutti frutti parfait	7.5
Cheese, crackers, homemade Military pickle	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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