



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
Slow-cooked pork croquettes, garlic mayo	8
Twice baked goats cheese soufflé, grape chutney	8.5
Beetroot & feta salad, beetroot purée	7
Duck spring rolls, Asian vegetables, sweet chilli sauce	8
Manx scallops, roasted butternut squash purée, chorizo	11/22

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)	13
Mediterranean veg stack, tomato sauce, rocket (Vegan) (10 - 15 minutes)	12
Beer battered haddock and chips, crushed peas, tartare sauce (15 minutes)	13.95
Duck breast, braised red cabbage, fondant potato, juniper jus (15 - 20 minutes)	22
Lamb rump, grilled Mediterranean vegetables, rosemary jus (15 - 20 minutes)	21.5
Sea bass fillet, sautéed potatoes, courgette, pine nut dressing	21.5

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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