



## À La Carte Menu

### Starters

Chef's homemade soup, grilled focaccia.	7
Seafood stack with salmon tartare, crab, avocado, and prawns served on brioche toast.	13
Baked camembert with honey and pickled walnuts served with bread.	V 13
Chilli beef served with pickled Asian greens and a sesame vinaigrette.	12.5
Creamy garlic mushrooms served in a crusted bread bowl.	V 10
Vegetable carpaccio with horseradish-infused herb oil.	Vg 9
Seared scallops with samphire and a warm Romesco sauce.	14

### Mains

Coast Burger, Monterey Jack cheese, bacon, burger relish, crispy lettuce, tomato, homemade chips.	18
Beer-battered haddock, homemade chips, mushy peas, tartare sauce.	18
Pan-seared hake served with orzo pasta and a Neapolitan sauce.	28
12oz Rib-eye steak, tenderstem broccoli, roasted tomato, mushroom, homemade chips, Peppercorn sauce, or Diane sauce.	35
Surf and Turf, 12oz rib-eye steak, tenderstem broccoli, roasted tomato, mushroom, garlic tiger prawn, calamari, homemade chips, and jus.	42
Mixed bean chilli served with turmeric rice and guacamole.	Vg 17
Manx bone-in pork chop with a spicy chorizo sauce and herb-roasted potatoes.	25
Butternut squash and pea risotto, cumin roasted squash, homemade vegan parmesan.	Vg 17
Pan-fried salmon served with a Choron sauce, wilted spinach, samphire, and crushed new potatoes.	27
Braised lamb shank with a minted jus, sautéed kale, garlic potato mash.	29

### Sides

Homemade chips	5
Creamy mashed potatoes	5
Sweet potato fries	5.5
Creamed spinach	5
Garden salad	5
Sautéed seasonal green vegetables	6

### Pudding

Baked apple with a vegan Chantilly cream.	Vg 9
Trio of sorbets with fresh fruit.	8
Tipsy affogato served with a shortbread biscuit, choice of Bourbon, Baileys or Tia Maria.	9
Frangipane tart with apricot, honey ice cream.	9
Warm chocolate brownie s'mores, raspberry ripple ice cream.	9
Pear and ginger crumble, custard.	9
Selection of cheese & crackers, piccalilli.	12

***Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens.***

***If you require more information about our dishes & the ingredients that we use please ask your server.***

***Service not included. All prices include VAT at the current prevailing rate***

**www.coast.im**

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