



À La Carte Menu

Extra bread 2.5

Starters

Chef's homemade soup, grilled focaccia. 7
Seafood stack with salmon tartare, locally caught crab, avocado & prawns served with brown melba toast on the side. 13
Shredded duck with plum sauce, pickled vegetables & prawn crackers. 13
Seabass ceviche served with a radish salad & baked tortilla chips. 14
Creamy garlic mushrooms served in a crusty bread bowl. V 11
Vegetable carpaccio with a horseradish-infused herb oil. Vg 9
Sticky BBQ glazed chicken wings with rainbow slaw. 12

Mains

Coast Burger, Monterey Jack cheese, bacon, garlic mayo, burger relish, crispy lettuce, red onion & triple-cooked chips. 19
Beer-battered haddock, triple-cooked chips, pea purée & tartare sauce. 19
Herb-crust cod with saffron potatoes, Pico de Gallo & roasted courgette. 29
12oz Rib-eye steak, tenderstem broccoli, roasted tomato, mushroom, triple-cooked chips & a creamy green peppercorn or chimichurri sauce. 35
Coast Seafood Platter (serves two) locally caught whole lobster, stuffed green mussels, King scallops & pan-fried cod served with greens, buttered new potatoes & a chive beurre blanc. 72
Green Goddess salad with edamame, tofu & avocado. Vg 19
Rack of Manx lamb with feta & rosemary dauphinoise potato, roasted shallot, purple sprouting broccoli & jus. 32
Artichoke, asparagus & pea risotto with homemade vegan parmesan. Vg 18
Pan-fried salmon served with a choron sauce, wilted spinach, samphire & crushed new potatoes. 27
Seared King scallops with an apple & quinoa salad & sea greens. 30
Corn-fed chicken pesto pasta served with slow-roasted tomatoes & pine nuts. 27

Sides

Triple-cooked chips 6
Truffled mac n cheese with chestnut mushrooms 8
Sweet potato fries 5.5
Creamed spinach 5
Greek salad 7
Sautéed seasonal green vegetables 6

Puddings

Limoncello roulade with candied almonds & raspberries. 9
Tropical fruits with mango sorbet. Vg 8
Tipsy affogato served with a shortbread biscuit & a choice of Baileys or Tia Maria. 9
Frangipane tart with apricot, honey ice cream. 9
Chocolate & hazelnut trifle with miso-infused caramel. 9
Baked coconut & cardamom rice pudding with blueberries. Vg 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.