

# Valentine's day

Welcome glass of prosecco

## Soup

Root vegetable soup. (Vg, Df) (Gf bread available)  
red pepper-infused vegan cream, toasted sourdough.

## Starter

Chicken, wild mushroom and pistachio terrine. (Gf bread available)  
apricot gel, toasted sourdough

Heritage beetroot and whipped goat's cheese. (V, Gf) (Vg option available)  
candied walnuts, aged balsamic, and watercress

Smoked haddock. (Gf)  
quinoa, dill oil, parmesan foam

## Main

Pan-roasted duck breast. (Gf)  
fondant potato, braised red cabbage, cherry and red wine jus

Seared salmon. (Gf)  
crushed chats, wilted spinach, tenderstem broccoli and caper beurre noisette

Wild mushroom and truffle risotto. (V, Gf) (Vg option available)  
aged parmesan, chive oil

Beef steak sharing platter for two (Gf)  
prime-rib steak & beef fillet, served with peppercorn or Diane sauce, parmesan herb fries, and garden vegetables.

## Pudding

Valentine's sharing plate for two  
Espresso martini crème brûlée cup, chocolate fondant & passionfruit panacotta

Vanilla and toasted coconut rice pudding. (Gf, Vg, Df)  
blood orange gel, almond crumb

Strawberries and Manx cream cheesecake. (Gf)  
shortbread-based set cheesecake with strawberry confit

Dark chocolate sponge with black cherry mousse.  
raspberry compote, vanilla ice cream

Chocolate-dipped strawberries to share

Live entertainment by Rebecca Forrest

Saturday, 14<sup>th</sup> February 2026

£59 per person

[www.coast.im](http://www.coast.im) | [info@coast.im](mailto:info@coast.im) | 698888

Allergens

For further information regarding ingredients used in any of these dishes, please contact us.  
Service charge not included. All prices include VAT.

