

Starters

Soup of the Day £ 7

Crispy Breaded Goat's Cheese £ 10

Roasted beetroot salad, candied pecans (v)

Smoked Salmon & Prawn £ 10

Blinis, horseradish crème fraîche, lemon

Sauteed Wild Mushrooms £ 9

Garlic bruschetta, *poached eggs (*v v)

Ham Hock Terrine £ 9

Liberation Ale chutney, sour dough toast

Mezze



Charcuterie: breads, cured & smoked meats, tarragon chicken boat, pickles £ 10

Vegetarian: baba ghanoush, artichoke heart, falafel bites, sunblushed tomato, hummus, breads, *tzatziki, *feta (*v v) £ 10

Salad

Coast Superfood Salad (v) £ 14

Quinoa, tender stem broccoli, avocado, sunflower seeds, coriander, *feta (*v v), topped with house dressing

Add your choice of: £ 3

chicken / smoked salmon / halloumi

Chef's Choice



Slow Cooked Lamb Shank £ 20

Creamy mashed potatoes, parsnip crisps, shallots

Sirloin Steak (8oz) £ 22

Hand cut chips, side salad, peppercorn / garlic butter sauce

Please ask about our chef's daily specials

Mains

Fillet of Hake £ 19

Chorizo & cannellini bean casserole

Pork Belly & Crackling £ 18

Egg noodles, wok fried vegetables, hoisin dressing

Beer Battered Haddock £ 15

Hand cut chips, mushy peas, tartare sauce

Chicken Schnitzel £ 15

Sautéed potatoes, caper & lemon butter, green beans

Coast Burger £ 15

Mature cheddar, grilled bacon, red onion chutney, served on brioche bun with hand cut chips

Sweet Potato Dansak £ 15

Chickpea, steamed rice, naan, poppadoms (v v)

Sides

Hand cut chips

Sweet potato fries

New potatoes

Crispy onion rings

Market vegetables

Rocket & Parmesan salad



£ 4

Dessert

Chef's Trio £ 9

Chocolate Brownie £ 7

Jersey Ice Cream Trio £ 6

Cheese selection £ 8

