

Starters

Soup of the Day £ 7

Pan Fried Squid & Chorizo (*GF) £ 11
Cherry tomato, avocado, chilli & soya dressing

Twice Baked Goat's Cheese Soufflé (V) £ 10
Pea shoot salad

Sautéed Wild Mushrooms (*VV)(*GF) £ 10
*Garlic Bruschetta & *poached eggs

Smoked Mackerel Pâté (*GF) £ 9
Pickles & cucumber, lime, yoghurt & *sourdough

Mezze

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

Vegetarian (*VV) (*GF) £ 10
Baba ghanoush, artichoke heart, falafel bites, sunblushed tomatoes, hummus, *breads, *tzatziki & *feta

Salad

Sweet Crunch Winter Salad (VV) £ 14
Quinoa, red cabbage, broccoli, dried cranberries with tahini & maple dressing

Caesar Salad (*GF) £ 12
Romaine lettuce, *homemade croutons, Parmesan cheese & Caesar dressing
Add your choice of: £ 3
Chicken/smoked salmon/halloumi

Sides

Hand cut chips Crispy onion rings
French fries Market vegetables £ 4
New potatoes Rocket & Parmesan salad

Chef's Choice

Ask about our chef's daily specials

Sirloin Steak (8oz) (GF) £ 23
Hand cut chips & side salad with peppercorn or garlic butter sauce

Garlic King Prawns (GF) £ 21
French fries & house salad

Moroccan Lamb Tagine £ 16
Toasted date & coriander cous-cous, flat bread

Mains

Fillet of Seabass £ 19
Crushed new potatoes, wilted greens & beurre blanc

Beer Battered Cod £ 16
Hand cut chips, mushy peas & tartare sauce

Fillet of Pork wrapped in Bacon (GF) £ 17
Tartiflette dauphinoise potatoes, chargrilled vegetables & Jersey cider jus

Chicken Schnitzel £ 16
Sautéed potatoes, caper lemon butter & green beans

Coast Burger / Vegetarian Burger (V) £ 15
Mature cheddar, red onion chutney, floured bun with hand cut chips
Add grilled bacon £ 2

Stuffed Plantain Fritters (VV)(GF) £ 15
Chilli & onion concasse, celeriac remoulade

Goat's Cheese & Roasted Butternut Squash Tagliatelle (V) £ 15
Sunblushed tomato, pine nuts & spinach

Dessert

Chef's Special £ 8

Chocolate Brownie (V) £ 7

Jersey Black Butter Brûlée (V)(GF) £ 7

Pear & Almond Tart (V) £ 7

Cheese Selection (*GF) £ 8

(V) Vegetarian (VV) Vegan (GF) Gluten Free

Dishes marked with an * can be adapted for vegan or gluten free dietary requirements.

If you have any dietary requirements or food allergies / intolerance please let us know. However, please be aware that due to shared preparation and cooking areas we cannot guarantee a total absence of allergens in any of our finished food products.

Please note that we may choose to refuse to serve guests who have severe food allergies in order to protect their safety and health. Some dishes may contain small bone and / or shell fragments.

We will add an optional 10% service charge to your bill, all of which will be shared with the entire hotel team.