

Starters

Soup of the Day Please ask about allergen info	£ 8
Twice Baked Goat's Cheese & Spinach Soufflé, pea shoot salad (v) 2W,4,7,9,10MC	£ 12
Sautéed Wild Mushrooms, garlic bruschetta, poached egg (v)(*vv) 2W,4,7,10MC,14	£ 12
Chicken & Leek Terrine, bacon, pickled forest mushrooms,	£ 10
home-made piccalilli, sourdough 2W, 9, 10MC, 14	
Ommaroo Seafood Plate, smoked salmon, gambas, Greenland prawns, Grouville Bay oyster,	£ 13
Marie Rose sauce & caper berries 3,4,5,8,14	

Mezze

Charcuterie, cured & smoked meats, tarragon chicken boat, pickles & breads 2W,10MC,13,14	£ 14
Vegetarian, baba ghanoush, artichoke heart, falafel bites, sunblushed tomatoes,	£ 12
hummus, breads, tzatziki & feta (v)(*vv) 2W,6,7,10MC,12,13,14	

Mains

Beer Battered Fish of the Day, hand cut chips, mushy peas & tartare sauce 2W,5,10MC,14	£ 18
Chicken Schnitzel, sautéed potatoes, caper lemon butter & green beans 2W,4,7,10MC,14	£ 18
Coast Burger, mature cheddar, grilled bacon, red onion chutney & hand cut chips 2W,4,7,10MC,14	£ 18
Lamb Shank, colcannon, vegetable crisps, rosemary & garlic jus 7,14	£ 16
Aubergine & Lentil Tagine, flat bread & toasted date couscous (vv) 2W, 14	£ 16

Chef's Specials Ask about our chef's daily specials

Sirloin Steak (8oz), hand cut chips & side salad, peppercorn or garlic butter sauce 9,14	£ 25
Garlic King Prawns, french fries & house salad 3,7,9,14	£ 23
Slow Cooked Beef Masala, basmati rice & flat bread 2W, 7, 10MC	£ 18

Sides

Hand cut chips (vv)	£ 5	Crispy onion rings (vv) 2W,10MC,14	£ 5
French fries (vv)	£ 5	Market vegetables (vv)	£ 5
New potatoes (v) 7	£ 5	Truffle Parmesan fries (v) 7	£ 6
House side salad (vv) 9	£ 5	Rocket & Parmesan salad (v) 7,9	£ 5

(v) vegetarian | (vv) vegan | (*vv) vegan alternative available. Ask about our Vegan & Vegetarian menu. Some seasonal variations apply.

Allergen information

1 Celery 2 Cereals containing gluten 2W Wheat 2R Rye 2B Barley 2O Oat 3 Crustaceans 4 Eggs 5 Fish 6 Lupin 7 Milk / Dairy
8 Molluscs 9 Mustard 10 Nuts 10C Cashews 10A Almonds 10H Hazelnuts 10W Walnuts 10MC May Contain Traces 11 Peanuts 12 Sesame seeds
13 Soya 14 Sulphites

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.

Wine List

Champagne & Sparkling			Bottle
Forget-Brimont Brut Premier Cru, France			£ 57.00
Soft and creamy, ideal as an aperitif.			
Joseph Perrier Cuvée Royale, France			£ 65.00
Abundant, ripe orchard fruits, particularly pear.			
Laurent-Perrier La Cuvée Brut, France			£ 79.00
Elegantly dry with style and finesse.			
			125 ml
Botter Prosecco Spumante, Italy		£ 6.25	£ 26.50
Vibrant tropical fruit flavours with zesty freshness and grace.			
White			175 ml 250 ml Bottle
Ladera Sauvignon Blanc, Chile			£ 6.00 £ 7.50 £ 22.50
Light yellow colour with green hues. Notes of tropical fruit & hints of citrus fruit.			
Ancora Pinot Grigio, Italy			£ 5.50 £ 7.00 £ 21.00
Crisp and delicate, with honeyed fruit balanced by lemony acidity with a fresh, dry finish.			
L'Or du Sud Chardonnay, France			£ 6.25 £ 8.00 £ 24.00
Aromatic nose of peaches & apricots, hint of sweetness on clean, fresh finish.			
Ken Forrester Petit Chenin, South Africa			£ 25.50
A youthful fresh wine with quince and pear drop, green apple & grapefruit flavours.			
The Cloud Factory Sauvignon Blanc, New Zealand			£ 29.50
Aromas of lemons, lime and tropical fruits that are pleasant & easy to drink.			
Buiten Blanc, Buitenverwachting, South Africa			£ 28.50
A full bodied blend offering a variation of fruits including gooseberry & green melon.			
Mâcon-Lugny Domaine des Terres Gentilles, France			£ 33.00
Crisp citrus fruits, softer notes of green apples.			
Rosé			
Arcano Pinot Grigio Rosé, Italy			£ 5.50 £ 7.00 £ 21.00
Pale pink with pear, melon, strawberry & raspberry on the nose & palate. Dry & fresh.			
Riptide Zinfandel Rosé, U.S.A.			£ 5.50 £ 7.00 £ 21.00
Strawberries & sweet red fruit flavours balanced by a zesty clean finish.			
Whispering Angel Rosé, France			£ 44.00
Floral, light fruity aromas of strawberries, peaches & lemon zest.			
Red			
Baron d'Arignac Cabernet Sauvignon, France			£ 6.00 £ 7.50 £ 22.50
Rich aroma of dark berries & spices, with soft tannins, a hint of jam & mint.			
Chacabuco Malbec, Argentina			£ 6.25 £ 8.00 £ 24.00
Smooth & full bodied.			
Casa Santiago Merlot, Chile			£ 5.50 £ 7.00 £ 21.00
Medium bodied with aromas of red berry fruits & cassis.			
Cape Marlin Shiraz, South Africa			£ 24.95
Ruby colour with juicy red berry fruits & a sprinkling of black pepper to finish.			
Naciente Pinot Noir, Chile			£ 28.50
Notes of red berries, cloves, dark chocolate & a delicate finish of roasted coffee beans.			
Marqués de Cáceres Rioja Crianza, Spain			£ 29.50
Soft spice & refined oak on the nose with a depth of jammy red berry fruits.			
Syrah Gamay Yarra Valley, Australia			£ 39.00
Spicy alluring nose of red and dark fruits, fresh cut violets, dry herb & graphite.			
Château Puyfromage, France			£ 36.00
Deep garnet colour. Aromas of cherry, raspberry with vanilla & gourmet notes.			