

## Starters

<b>Homemade Soup of the Day</b> Please ask about allergen information	£ 8
<b>Goat's Cheese Bruschetta</b> , slices of bruschetta with a blend of herbed goat's cheese & sun blushed tomatoes, dressed with a balsamic reduction V   2W   7	£ 12
<b>Oak Smoked Salmon &amp; Prawns</b> , avocado purée, zesty ruby grapefruit & marie rose sauce GF   3   4   5	£ 12
<b>Chicken, Leek &amp; Mushroom Terrine</b> , wrapped in smoky bacon & served with pickled forest mushrooms, homemade piccalilli & crisp ciabatta sticks 2W   9   10MC   14	£ 10
<b>Roasted Pepper &amp; Basil Arancini</b> , with a vibrant pickled carrot salad, parmesan shavings & a drizzle of truffle oil V   2W   4   7	£ 12
<b>Sautéed Chestnut Mushrooms</b> , served on sourdough toast with tarragon infused crème fraîche & topped with crispy leeks V   VV*   2W   7   10MC	£ 12

## Mains

<b>Brie, Sweet Potato &amp; Spinach Wellington</b> , sautéed potatoes, fresh market vegetables V   2W   4   7	£ 16
& tomato concasse	£ 18
<b>Fillet of Salmon</b> , on a bed of crushed new potatoes with tender asparagus spears & a lemon hollandaise sauce GF   4   5   7   14	£ 18
<b>Jersey Crab &amp; King Prawn Risotto</b> , with a salad of zesty lemon, rocket & pea shoots GF   4   5   7   14	

## Sunday Roast In Coast

<b>Roast Sirloin of Beef</b> GF*   1   2W   4   7   10MC   14	£ 19
<b>Roast Breast of Chicken</b> , sage & onion stuffing 1   2W   7   14	£ 18
<b>Walnut &amp; Almond Nut Roast</b> V   GF   VV*   GF*   1   2W   7   10W   10A	£ 17

All Roasts are accompanied by a medley of fresh market vegetables, crisp & golden Yorkshire puddings, cauliflower cheese, roasted potatoes & a rich gravy

## Sides

<b>Hand cut chips</b> VV	£ 5	<b>Crispy onion rings</b> VV   2W   10MC   14	£ 5
<b>French fries</b> VV	£ 5	<b>Market vegetables</b> VV	£ 5
<b>New potatoes</b> V   7	£ 5	<b>Truffle Parmesan fries</b> V   7	£ 6
<b>House side salad</b> VV   9	£ 5	<b>Rocket &amp; Parmesan salad</b> V   7   9	£ 5

V – vegetarian | VV – vegan | VV\* – vegan alternative available | GF – gluten free | GF\* – gluten free alternative available. Some seasonal variations may 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 | 11MC May Contain 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.