



Welcome to 'Coast', all of our food is freshly prepared for you personally, please allow us time to ensure that you are delighted with every dish we present to you

### Starters

#### **Soup of the Day**

English Butter & Baked Bread

#### **Crab & Cucumber Roulade**

Basil Mayonnaise, Pickled Sweetcorn & Tomato

#### **Vanilla & Whisky Cured Salmon**

Beetroot Puree, Cured Crème Fraiche  
Watercress Leaves

#### **Wild Mushroom Mousse**

Pickled Mushroom, Olive Tapenade  
Rosemary Focaccia

#### **Ham Hock Boudin**

Sweet Apple Puree  
Peach Sorbet & Carrot

---

### Main Course

#### **Pork Loin & Black Pudding Wellington**

Creamy Mash, Braised Little Gem  
Port Reduction

#### **Honey Roast Chicken Confit**

Shallot Puree, Fondant Potato  
Green Beans

#### **Beef & Horseradish Sausage**

Creamy Mash, Wilted Greens  
Jus De Veau

#### **Lancashire Hot Pot**

Pea & Bacon Medley, Red Cabbage  
Red Wine Sauce

#### **Butternut Squash Risotto**

Courgette Fritters & Shaved Parmesan

#### **Line Caught Hake**

Jerusalem Artichoke Puree, Sauté Potatoes,  
finished with a Veal & Bacon Sauce

---

### Grill

**Goosnargh Chicken Breast**

**Gammon Steak, Pineapple, Rarebit**

**Greaves 28 Day Matured Sirloin  
(£2.50 supplement)**

All served with Vine Tomato, Field Mushroom & Chunky Chips, OR Caesar Salad, OR Fries

**1 Course £15**

**2 Courses £20**

**3 Courses £25**