



COAST

BRASSERIE

DINNER

SERVED
5pm - 9pm

STARTERS

Chef's Homemade Soup of the Day | £4.95

Artisan Bread Roll, Herbed Croutons

Coast-Style Prawn Cocktail | £7.50

*Brandied Marie Rose Dressing,
Granary Bread and Butter*

Crispy Duck Pancake | £7.50

Oriental Salad, Hoi Sin & Plum Sauce

Home-made Chicken Liver Parfait | £6.95

*Red Onion Marmalade,
Beetroot Glaze, Toasted Brioche*

Assiete of Melon | £5.95

*Honeydew, Cantaloupe and Watermelon,
Berry Compote, Mango & Raspberry Coulis*

Mini Haddock Goujons | £5.50

House Tartare Sauce, Lemon Wrap

MAIN COURSES

Coast Burger | £13.50

*Smoked Bacon, Melted Cheddar, Club Sauce,
Onion Rings, Sweet Potato Fries, House Slaw*

Mediterranean Vegetable Linguine | £12.50

Garlic, Basil & Tomato Sauce, Vine Tomatoes, Garlic Ciabatta

Beer-Battered Haddock | £13.50

Fat Chips, Mushy Peas, Chunky Tartare Sauce, Bread & Butter

Pan-Fried Sea Bass | £16.50

*Sauteed New Potatoes, Balsamic Green Bean,
Red Onion & Cherry Tomato Medley, Lemon & Parsley Butter*

Chicken a la Crème | £15.50

*Breast of Chicken, Peppers, Onions, White Wine, Garlic,
Herbs & Cream, Saffron Rice Timbale, Garlic Flatbread*

8oz Sirloin Steak | £21.00

*Steak-cut Chips, Flat Mushroom, Garden Peas
& Vine Tomatoes, Classic Pepper Sauce*

SWEET TREATS

Hot Sticky Toffee Pudding | £5.95

Butterscotch Sauce, Vanilla Bean Ice Cream

Summer Berry Cheesecake | £6.50

Blackcurrant sorbet, Raspberry Coulis

Warm Chocolate Brownie | £5.95

Zesty Orange Cream, Dark Chocolate Sauce

Selected Local Cheese Board | £7.95

*Celery Sticks, Grapes,
Apple Chutney, Artisan Crackers*

Classic Tiramisu | £6.50

Chunky Chocolate Ice Cream, Marble Pencils

Mrs. Dowson's Award-Winning Ices | £5.95

*Vanilla Bean, Chunky Chocolate,
Strawberries & Cream or Pistachio*

SIDE ORDERS

House Fries | £2.95

Beer-battered Onion Rings | £2.95

Fat Chips | £2.95

House Salad | £2.95

Seasonal Vegetables | £2.95

Sweet Potato Fries | £3.50

PLAT DU JOUR

FOOD ALLERGENS Should you require to see a list of the allergens contained in any of the food we serve please do ask a member of the team who will be happy to provide this for you, we can cater for specific dietary requirements however whilst every effort is taken to avoid cross contamination we do work in an environment that processes allergenic ingredients and we do not have a specific area or cooking facilities to be an allergen free zone.