C O A S T R E S T A U R A N T

Dinner Menu

Thursday Evenings May 1st, 8th, 15th & 22nd

Arrival Cocktail/Mocktail

S T A R T E R S

Pulled Beef Shin, Yorkshire Pudding, Horseradish Cream

(v, GF) Cauliflower & Mayfield Cheddar Cheese Gratin

(GF) Cod Cheek Scampi, Lemon Aioli

I N T E R M E D I A T E

(GF) Mini Fish & Chips
vegan/vegetarian option available

S O R B E T

(vegan) Rhubarb

M A I N S

(GF) Pan-Fried Lambs Liver with Smoked Bacon, Creamed Mash, Buttered Peas & Carrots

(GF) Fish Pie topped with Cheese & Chive Mash, Tenderstem Broccoli, Carrots

(vegan) Veggie Wellington, Turned Garlic Potatoes, Onion Gravy, Seasonal Vegetables

D E S S E R T

(vegan, GF) Summer Pudding, Berry Sorbet

(v) Gin & Tonic Cheesecake, Lemon Sorbet

(v) Sticky Toffee Pudding Vanilla Ice Cream

£35