# COAST RESTAURANT

## AUTUMN TERM TASTER MENU

THURSDAY EVENINGS

September 24th, October 1st, 8th, 15th

Arrival Cocktail/Mocktail & Canapes

### STARTERS

Savoury Smoked Salmon & Herb Cream Cheese Cheesecake
on Salt & Pepper Cracker Base, Pureed & Pickled Beetroot

(**Vegan/GF**)Charred Sweetcorn Rib
with Paprika-Spiced Salsa & Crispy Corn

### INTERMEDIATE

Chicken Wings marinated In Bourbon BBQ Sauce
with Home-Made Ranch Dressing & Toasted Sesame Seeds

(**Vegan**) Mixed Wild Mushroom Pate with Pickled Beetroot,
Sourdough Toast, dressed Radicchio & Toasted Seeds (**ask for GF**)

### SORBET

### MAINS

Pan-Fried Pork Tenderloin with Cider Sauce,
Sage-Buttered Potatoes & Panache of Vegetables

(**GF**) Grilled Mackerel Fillet Topped with Chimichurri,
Warm Crushed Potato Salad & Pickled Fennel

### DESSERT

(**v**) Chocolate Fondant, with Mixed Berry Sauce & Cherry Sorbet

(**v**) Lemon Tart with Crème Fraiche & Raspberry Coulis

**£35**