

# COAST RESTAURANT

## TASTER MENU

Thursday Evenings April 23<sup>rd</sup>, 30<sup>th</sup> & May 7<sup>th</sup>, 21<sup>st</sup>

Arrival Cocktail/Mocktail & Canapes

### STARTERS

(**V, GF**) Burnt Leeks with Herb Crème Fraiche, (**ask for vegan**)  
Toasted Pistachios & Pomegranate Seeds  
or  
Cured Salmon, Horseradish, Pickled Fennel & Rye Bread

### INTERMEDIATE

(**Vegan**) Smoky Tomato Pearl Barley Risotto  
with Salsa Verde & Crispy Onions  
or  
BBQ Boneless Chicken Wings with Barbequed Sweetcorn Relish

### SORBET

### MAINS

(**GF**) Lemon Butter Cod with Haricot Beans, Fish Cream & Samphire  
or  
(**Vegan, GF**) Marinated Cauliflower Florets with Burnt Cauliflower Puree,  
Pickled Leaf, Toasted Hazelnuts & Herb Vinaigrette

### DESSERT

(**Vegan, GF**) Coconut Milk Panna Cotta  
with Fresh Mango & Passion Fruit Salsa, Lime Curd  
or  
(**V, GF**) Kiwi & Berry Pavlova with Kiwi Jelly & Berry Coulis

£35