

COAST RESTAURANT

Dinner Menu

Thursday Evenings January 30th & February 7th, 13th, 27th, March 6th

Arrival Cocktail/Mocktail

STARTERS

Chicken Satay Bon Bons, Mixed Leaf Salad, Satay Dressing, Crispy Onions

Black Pudding & Caramelised Apple Croquettes, Siracha Dip

(GF, vegan) Charred Tenderstem Broccoli, Dukkah Hazelnuts, Paprika

(v) Breaded Local Brie, Dressed Mixed Leaf Salad, Cumberland Sauce

INTERMEDIATE

SORBET

MAINS

Pulled Lamb Ballantine, Garlic & Mint Hasselback Potatoes,
Chantenay Carrots, Peas, Red Currant Reduction

(GF) Pan-Fried Sea Bass, Buttered Baby Potatoes, Prawn & Mussel Bisque

(GF) Sous Vide Chicken Breast, Turned Potatoes, Spring Cabbage,
Chicken, Lemon & Thyme Jus

(VEGAN, GF) Harissa Carrots with Puy Lentil & Braised Fennel,
Smoked Paprika Dressing

DESSERT

Gingerbread Mousse, Butter Biscuits

Raspberry Panna Cotta, Raspberry Sauce, Biscuit Crumb

(V, GF) Rhubarb & Custard Sponge, Rhubarb Vanilla Custard

(VEGAN, GF) Red & White Poached Pears, Candied Pistachios, Cardamon Sorbet

£35