



À LA CARTE  
SPRING / SUMMER

COAST  
&  
COUNTRY  
HOTELS



## FOOD ALLERGIES & INTOLERANCES

Before you order your food and drinks please speak to our staff if you want to know about our ingredients.

## STARTERS

NEW

### NIBBLES WHILE YOU WAIT

**Garlic Bread** V 2.50

**Olives** V 2.95

Bowl of mixed olives with marinated sun-blushed tomatoes

**Dipping Bread & Oils** V 2.95

Olive oil, balsamic vinegar and salted butter

**Bucket of Pork Scratchings** 2.95

With tangy apple sauce

NEW

**Camembert Bites** V 6.25

Deep fried and served with a red berry dipping sauce

**Melon & Parma Ham** 7.95

Fresh chilled melon and thinly sliced Italian ham with a honey and balsamic vinegar dressing

**Scottish Smoked Salmon** 7.25

Garnished with olive oil and citrus wedges

**Tomato & Mozzarella Gnocchi** 5.85

Drizzled with olive oil

**Panko Calamari** 6.25

Squid rings deep fired in Japanese course crumbs, served with Caesar dressing

**Seafood Selection** 6.95

**or Sharing Platter** 13.95

A selection of queen scallops, scampi tails and white fish fillet pieces in crisp, golden breadcrumbs and served with fries and tartare sauce

**Indian Snack Selection** V 6.95

**or Sharing Platter** V 13.95

Lentil and spinach bhaji, butternut squash pakora, lentil and vegetable samosa served with a yoghurt and mint dip

NEW

NEW

## MAINS

**Rib-eye Steak** 17.95

A succulent 8oz classic rib-eye steak seared to your liking and served with grilled tomato, field mushroom and chipped potatoes

**Sirloin Steak** 18.25

An aged sirloin steak seared to your liking and served with grilled tomato, field mushroom and chipped potatoes

**Why not add Diane, Peppercorn or Jack Daniels Sauce?** 1.65

**Lamb Shank** 15.75

Slow cooked and very tender whole shank of lamb served with a red wine tomato sauce, crushed new potatoes and seasonal vegetables

**Grilled Duck Breast** 14.95

A plump breast of duck seared pink and served on a bed of crushed new potatoes, topped with a red wine reduction and served with seasonal vegetables

NEW

**Minted Lamb Rump** 16.95

Seared to your liking and served with a spring vegetable and mint quinotto

NEW

**Plate of the Day** 9.85

Chef's daily dish, please ask your server for details

NEW

**Gourmet Chicken Caesar Burger** 14.65

Chicken breast, pancetta and Caesar dressing served in a brioche bun with fries and house coleslaw

NEW

**Salmon Hollandaise** 16.25

Atlantic salmon with grilled asparagus and served with crushed new potatoes and seasonal vegetables

**Grilled Lemon Sole** 14.95

Cooked with lemon butter and served with sautéed prawns, crushed new potatoes and seasonal vegetables

**Pan-fried Sea Bass** 16.25

Pan-fried sea bass fillets on a bed of crushed new potatoes and served with seasonal vegetables

**Gurnard Goujons** 14.95

Prime goujons of gurnard served with chipped potatoes, homemade tartare sauce and a lemon wedge

NEW

**Oven-baked Pumpkin & Red Onions** V 13.25

Roasted red onions and butternut squash in a smooth spicy creamy pumpkin sauce with apricot, fennel and served with rice

**Green Pesto Roulade** V 14.25

With slow roasted tomato sauce served with crushed new potatoes and seasonal vegetables

## SIDES

**Tossed Salad** 3.25

With olive oil and balsamic vinaigrette

**Chunky Chips** 2.65

**Skinny Fries** 2.65

**Sweet Potato Fries** 2.95

**Onion Rings** 2.25

**Homemade Red Onion Coleslaw** 1.25

## DESSERTS

**Crème Brûlée** 5.25

Baked custard finished with caramelised sugar, served with seasonal fruit berries

**Eton Mess** 5.95

A blend of cream mixed with crisp meringue and soft fruits

**Belgian Waffle with Luxury Ice Cream** 5.95

A selection of three Jersey milk ice creams chosen from the following served with a warm Belgian waffle

• Banana and butterscotch

• Rum and raisin • Sticky toffee fudge

NEW

**Chocolate Cookie Bash Ice Cream Cake** 5.75

A fudgy chewy base with rich dark chocolate mousse topped with creamy clotted cream flavour dairy ice cream, finished with real chocolate chunks and bourbon biscuit crumble

NEW

**Sorbet Limoncello** 4.95

A citrus flavoured ice drizzled with limoncello liqueur served in a brandy basket

**Sticky Toffee Pudding** 5.95

Moist indulgent sponge flavoured and topped with lashings of warm toffee and served with a ball of vanilla ice cream

**Assiette of Desserts** 5.95

A selection of small cakes and pastries

**Cheese Board** 6.95

A trio of cheeses with grapes and a selection of savoury biscuits and chutney

**Deluxe Sharing Cheese Platter** 12.95

A selection of cheeses served with olives, walnuts, savoury biscuits and chutney for two people

**Why not treat yourself to two glasses of port for just 3.00?**

(only available upon purchase of the cheese platter)

NEW

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Take advantage of our  
**WINES OF  
THE MOMENT**

**£2 OFF**

selected bottles of wines

The promotion changes  
daily so don't miss out!

We also offer a range of  
wine served by the 125ml,  
175ml & 250ml glass

TREAT  
YOURSELF

With a bottle of our Prosecco

ONLY  
**21.75**

Wine is sunlight  
held together  
by water

GALILEO