

# COAST

BAR | BRASSERIE

## Starters

Cappuccino of Asparagus (V) <i>Goats Cheese &amp; Walnut Truffle</i>	£3.95
Pork & Sage Ravioli <i>Smoked Paprika &amp; Tomato Coulis</i>	£5.95
Risotto of Forest Mushrooms & White Burgundy (V) <i>Gruyere Cheese &amp; Toasted Breadcrumbs</i>	£6.25
Locally Smoked Salmon <i>Chargrilled Asparagus Spears, Horseradish Cream, Lemon</i>	£7.95
Duo of Fish Cakes (Salmon & Crab) <i>Cucumber, Tomato &amp; Chilli Dressing, Frisee</i>	£7.50
Caramelised Red Onion Tart Tatin (V) <i>Rocket, Balsamic Syrup</i>	£5.95
Chilli & Lime Marinated King Prawn Tails <i>Fennel Confit, Fennel Puree</i>	£8.50
Chicken Liver, Cognac & Thyme Parfait <i>Toasted Brioche &amp; Mandarin Chutney</i>	£7.25

## Side Orders

Seasonal Fresh Mixed Salad	£3.25
Hand Cut Chunky Fries	£3.25
Chef's Mixed Vegetables	£3.25
Buttered New Potatoes	£3.25
Tomato, Red Onion & Balsamic	£3.25

## Mains

8oz Rib eye Steak <i>Red Wine Shallots, Horseradish Mash</i>	£18.95
Honey & Sesame Toasted Pork Fillet <i>Wilted Greens, Soy Dressing</i>	£15.95
Pan Roasted Fillets of Sea Bream <i>Chive Mash, Mussel Veloute</i>	£16.50
Manx Lamb Cutlets <i>Gratin Potato, Grilled Asparagus, Redcurrant Jus</i>	£19.95
Grilled Fillet of Turbot <i>Tomato &amp; Garlic Emulsion, Chateau Potato, Redcurrant Jus</i>	£22.95
Pan Fried Corn Fed Chicken Breast <i>Chicken Broth, Wilted Greens &amp; Garden Peas</i>	£15.95
Walnut Crusted Cod Fillet <i>Fine Beans, Tomato, Toasted Walnuts</i>	£14.95
Breast of Gressingham Duck <i>Olive Oil Mash, Confit Cherries, Crème De Cassis Sauce</i>	£16.95
28 Day Matured Tenderloin Beef Fillet <i>Oxtail Rissole, Shallot Puree, Marsala Jus</i>	£25.25

10oz Sirloin Steak <i>Chargrilled, Tomato, Buttered Mushroom, Pont Neuf Potato Choice of Diane or Peppercorn Sauce</i>	£18.95
Open Ravioli of Wild Mushrooms, Cream & Spinach (V) <i>Basil Cream Sauce</i>	£10.95
Goats Cheese & Beetroot Salad (V) <i>Red Chard Leaves, Cracked Black Pepper, Beetroot Syrup</i>	£9.95

Full menu available for room service.  
(Tray charge of £3.95 per person).

## Desserts

Orange & Mint Panna Cotta <i>Sticky Mandarin Syrup, Seeded Chocolate Finger</i>	£5.95
Milk Chocolate & Marinated Date Tiramisu <i>Shortcake Biscuit</i>	£5.25
Passion Fruit & Lime Tart <i>Passion Fruit &amp; Vodka Sorbet</i>	£5.50
Spiced Bramley Apple Crème brûlée <i>Apple &amp; Calvados Jelly</i>	£5.50
Iced Chocolate Nougat <i>Hazelnut Praline &amp; Fresh Strawberries</i>	£4.95
Trio of Coast Homemade Ice Creams <i>Rum &amp; Banana – Praline – Chocolate &amp; Lime</i>	£4.95
Manx & Continental Cheese Platter <i>Celery, Grapes &amp; Crackers</i>	£6.95

## Coffee

All of our coffees are made from Davidoff coffee beans which are supplied exclusively to .

Espresso	£2.10
Double Espresso	£2.70
Americano	£2.30
Latte	£2.50
Cappuccino	£2.75

Speciality Teas: Earl Grey, Camomile,  
Green Tea, Flavoured Teas £2.20