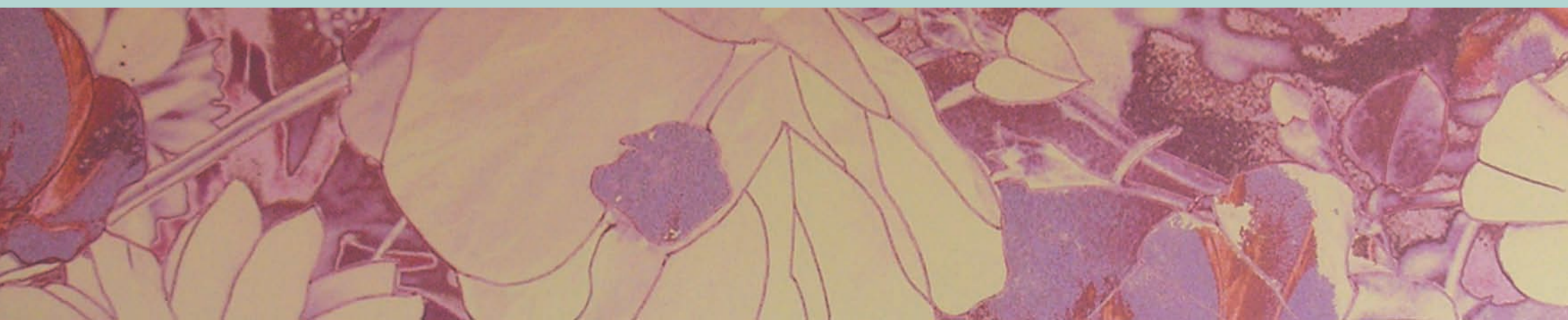


# COAST

BAR | BRASSERIE

## *Menu*



## Cold Starters

Chef's Marinated Goat's Cheese Salad (V) <i>Goat's cheese marinated in hard herbs, garlic and olive oil simply served with seasonal salad</i>	£6.95
Salt Baked Salmon <i>With avocado, mixed salad leaves and horseradish cream</i>	£7.95
Thai Style Carpaccio of Beef <i>Served with Asian salad</i>	£6.95
Baked Stuffed Figs <i>With sun dried tomato and olives finished with balsamic dressing</i>	£5.95

## Mezze and Combos

Crushed Spice Chickpeas and Guacamole (V) <i>With toasted tortilla crisps and olives</i>	single £4.95 to share £7.95
Asian Infused Tuna Bruschetta <i>Served with green salad</i>	single £5.50 to share £8.50

## Hot Starters (Single or to Share)

Jerusalem Artichoke Soup with Morels (V) <i>Served with crusty bread</i>	£4.95
Sautéed Manx Queenies <i>With fresh chilli, garlic and lime juice served with julienne vegetables</i>	£7.25
Succulent Quail's Breast <i>With roast pepper and tomato dressing</i>	£7.50
Oriental style confit of crispy duck <i>Served with steamed pancakes</i>	single £7.50 to share £12.50
Tiger Prawn Soup <i>With udon noodles</i>	£6.50
Steamed Bantry Mussels <i>Bound in a Thai green curry sauce</i>	single £7.95 to share £12.95

## Meat

Braised Pork Belly <i>With roast beetroot and honeyed shallots</i>	£12.95
Noisette of New Season Lamb <i>With dauphinois potato, stilton and apricot stuffing and a redcurrant jus</i>	£16.95
Classic Beef Stroganoff <i>Strips of Manx beef tenderloin served with fragrant rice</i>	£18.95
Peppered Fillet of Manx Beef <i>With baby roast potatoes, buttered spring cabbage and a whisky and mushroom sauce</i>	£24.95
Choice of Grills 8 oz Rib Eye Steak £16.95    10 oz Sirloin Steak £18.95 <i>Served with pont neuf potatoes, cherry vine tomatoes and a choice of green peppercorn or béarnaise sauce</i>	

Ask for the Chef's Speciality Sourced  
MEAT DISH OF THE DAY

## Poultry

Corn-fed Chicken Breast on the bone <i>Served with sauté new potatoes with fresh sage and morels</i>	£13.95
Fruit Curried Quail <i>Served with fragrant Rice</i>	£12.95

## Fish

Seared Cajun Tuna Steak <i>Served with rocket and cherry tomato salad</i>	£12.95
Crispy Skinned Salmon Fillet <i>Served with crushed peas and seafood chowder</i>	£14.50
Steamed Whole Sea Bass <i>With white wine and herbs accompanied by root vegetables and presented at your table in a silver foiled envelope</i>	£18.95
Sauteed Manx Queenies <i>With fresh chilli, garlic and lime juice served with julienne vegetables</i>	£13.95

Ask for the **COAST** LOCAL FISH OF THE DAY

## Pasta/Rice

Linguine Primavera (V) <i>Delicately flavoured spring vegetables with linguine</i>	£11.95
Smoked Chicken and Rocket Penne Pasta <i>Drizzled with green pesto dressing</i>	£13.95
Pea and Asparagus Risotto (V) <i>With a green pesto and mint dressing</i>	£12.95

## Salads/Side Orders

Panache of Baby Root Vegetables	£3.95
Cherry Tomato, Caramelised Shallots and Olive Salad	£3.50
Seasonal Mixed Salad	£2.95
Rosti Potato	£3.50
Baby Roast Potatoes with infused herbs	£3.95
Wholegrain Mashed Potato	£2.95
Pont Neuf Potatoes	£3.25
Fragrant Rice	£1.50
Peppercorn Sauce	£1.50
Thai Green Curry Sauce	£1.50
Béarnaise sauce	£1.50

## Desserts

<b>COAST</b> Citrus Tart with fresh Raspberry Coulis	£4.95
Fresh Strawberries <i>Marinated in balsamic vinegar and drizzled with basil crème fraiche</i>	£6.75
Carpaccio of Figs <i>With pistachio ice cream and a star anise and cinnamon syrup</i>	£6.95
<b>COAST</b> Apple Tarte Tatin <i>With vanilla ice cream</i>	£6.25
Sticky Toffee Pudding <i>Served with butterscotch sauce and vanilla ice cream</i>	£4.95
Chocolate and Raison Tart <i>Served with banana ice cream</i>	£5.50
Dessert Platter to Share <i>An assortment of four desserts from the menu specially selected by the Chef</i>	£8.25
International Cheese Board	£6.95

## Coffee

All our coffees on our menu are made from Davidoff  
coffee beans which are supplied exclusively to **COAST**

Espresso	£2.00
Double Espresso	£2.50
Americano	£2.20
Latte	£2.50
Cappuccino	£2.70