

Amazing things happen on a Monday. Enjoy...



Monday Menu

# This Monday...

## TO START

*Served straight to your table*

### POTTED SMOOTH CHICKEN LIVER PÂTÉ\*

red onion chutney and melba toast

### ROASTED RED ONION & GRUYÈRE TARTLET <sup>v</sup>

shallot purée, warm potato salad and red pepper dressing

### MEDITERRANEAN VEGETABLE & FRESH MACKEREL CAESAR SALAD <sup>v\*</sup>

roasted vegetables, fresh mackerel bound with Caesar dressing and ciabatta croutons

### CHEF'S SOUP OF THE DAY\*

ask your Host for today's speciality

## THE CLASSICS

*Served straight to your table*

### PAN-SEARED CALVES' LIVER & BLACK PUDDING

roasted shallots, green beans, boulangere potatoes, carrot purée and pan gravy

*Perfect with*  
CHATEAU FRANC  
COTES DE BOURG

### CHICKPEA, SWEET POTATO & CORIANDER TAGINE <sup>v\*</sup>

sultanas, cumin rice, turmeric and mango yoghurt

*Perfect with*  
PETIRROJO  
MERLOT RESERVA

### MUSHROOM & SPINACH SUET PUDDING <sup>v</sup>

parsley mash and tenderstem broccoli

*Perfect with*  
LA JOYA  
VIOGNIER

*Perfect with*  
RONGOPAI MARLBOROUGH  
SAUVIGNON BLANC

*Coastal Signature Dish*  
**PEDIGREE BEER-BATTERED COD & CHIPS**  
homemade tartare sauce and crushed minted peas

*Thinking dessert?*  
CHOCOLATE AND  
ORANGE TRUFFLE

## THE BUFFET

### THE GREAT BRITISH CHIP SHOP

premium steak pie, chicken and mushroom pie, scampi, gravy, curry sauce, mushy peas and pickles

*We recommend...*  
SHARP'S DOOM BAR

## THE CARVERY

*...See our Chefs carve before your very eyes...*

### THYME ROAST, 28-DAY AGED TOPSIDE OF BEEF\*

butter roasted potatoes, Yorkshire pudding and traditional pan gravy

*Perfect with*  
PETIRROJO MERLOT RESERVA

### SAGE & HONEY ROASTED PORK LOIN\*

selection of seasonal vegetables, butter roasted potatoes and pan gravy

*Perfect with*  
LODEZ CHARDONNAY

## THE DELI

*available as*  
STARTER OR MAIN

### SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

*We recommend...*  
AVITO PINOT GRIGIO

## DESSERTS

*Ask about Chef's Signature dessert*

### THE WARNER CHEESEBOARD\*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

### CHEDDAR BLUE STILTON BRIE

*Look out for our artisan cheeses too*

### Kentish Bramley apple open pie

toffee apple ice cream or custard

### St Clement's pudding

vanilla custard or pouring cream

### Classic bread and butter pudding

vanilla custard or pouring cream

### Tropical fresh fruit salad\*

strawberry ice cream or pouring cream

### Chocolate and orange truffle\*

Amaretto crumb, Mandarin cream and fresh raspberries

### Ultimate Sherry trifle

Sherry soaked sponge, raspberry jelly, custard, topped with fresh cream, meringue and chocolate

### Classic pecan tart

rum and raisin ice cream, crushed cookie and toffee sauce

### ICE CREAM PARLOUR

Selection of artisan-made ice creams

### RUM AND RAISIN

### STRAWBERRY

### TOFFEE APPLE

### VANILLA POD

### MINT CHOC CHIP RIPPLE

### SALTED CARAMEL

## HOT DRINKS

Espresso .....	£2.10
Double Espresso.....	£2.50
Cappuccino.....	£2.20
Latte.....	£2.20
Mochaccino .....	£2.20

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exclusively brewed by



Americano .....	£2.10
Hot chocolate.....	£2.10
Deluxe hot chocolate.....	£2.25
Pot of tea.....for one	£1.60 /for two
Fruit tea.....	£1.80



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Vegetarian  
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3 COURSE  
VISITING DINER PRICE  
**£21.50**

Amazing things happen on a Tuesday. Enjoy...



Tuesday Menu

# This Tuesday...

## TO START

*Served straight to your table*

### PROSCIUTTO HAM, PARMESAN & ASPARAGUS SALAD\*

rocket leaves, sun-blushed tomato and red pepper pesto

### MUSHROOM & TARRAGON PÂTÉ<sup>v\*</sup>

fig relish, crispy flatbread and wild mushroom dressing

### JACK SPRAT'S

breaded filleted whitebait, lemon and watercress mayonnaise

### CHEF'S SOUP OF THE DAY\*

ask your Host for today's speciality

## THE CLASSICS

*Served straight to your table*

### LAMB & MINT COBBLER

colcannon potato, crispy leeks and red onion rings

*Perfect with*  
**SOLAR VIEJO RIOJA CRIANZA**

### SPINACH & RICOTTA RAVIOLI<sup>v</sup>

arrabiata sauce, roasted vegetables and garlic focaccia

*Perfect with*  
**BASKING LIZARDS SHIRAZ**

### SWEET POTATO, FETA & TOMATO ROULADE<sup>v\*</sup>

pea purée, tenderstem broccoli with a tomato and chive butter sauce

*Perfect with*  
**PETIRROJO MERLOT RESERVA**

*Perfect with*  
**PARAMUS RUEDA VERDEJO**

*Coastal Signature Dish*  
**COASTAL HOMEMADE FISH PIE**  
fries, buttered peas and spinach

*Thinking dessert?*  
**FRUIT CHARLOTTE**

## THE BUFFET

### ITALIAN JOB

selection of authentic Italian dishes - lasagne, cannelloni or pasta, traditional breads and accompaniments

*We recommend...*  
**AVITO PINOT GRIGIO**

## THE CARVERY

*...See our Chefs carve before your very eyes...*

### BUTTER ROASTED TURKEY\*

sage and onion stuffing, chipolatas, selection of seasonal vegetables, potatoes, traditional gravy and cranberry sauce

*Perfect with*  
**LODEZ CHARDONNAY**

### MARMALADE GLAZED BACON LOIN\*

selection of seasonal vegetables and potatoes

*Perfect with*  
**PARAMUS RUEDA VERDEJO**

## THE DELI

*available as*  
**STARTER OR MAIN**

### SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

*We recommend...*  
**AVITO PINOT GRIGIO**

## DESSERTS

*Ask about Chef's Signature dessert*

### THE WARNER CHEESEBOARD\*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

**CHEDDAR  
BLUE STILTON  
BRIE**

*Look out for our artisan cheeses too*

**Sticky toffee pudding**  
vanilla custard or salted caramel ice cream & toffee sauce

**Jam roly poly**  
raspberry compote, vanilla custard or ice cream

**Chef's crumble**  
vanilla custard or ice cream

**Tropical fresh fruit salad\***  
strawberry ice cream or pouring cream

**Coconut, cherry & white chocolate slice**  
crushed meringue, kirsch cherries and toasted coconut

**Baileys cheesecake\***  
whiskey cream and white chocolate sauce

**Fruit charlotte**  
crushed meringue, white chocolate cream and raspberry syrup

**ICE CREAM PARLOUR**  
Selection of artisan-made ice creams

**RUM AND RAISIN**

**STRAWBERRY**

**TOFFEE APPLE**

**VANILLA POD**

**MINT CHOC CHIP RIPPLE**

**SALTED CARAMEL**

## HOT DRINKS

Espresso .....	£2.10
Double Espresso.....	£2.50
Cappuccino.....	£2.20
Latte.....	£2.20
Mochaccino .....	£2.20

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Americano .....	£2.10
Hot chocolate.....	£2.10
Deluxe hot chocolate.....	£2.25
Pot of tea.....for one	£1.60 /for two
Fruit tea.....	£1.80



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3 COURSE VISITING DINER PRICE  
**£21.50**



Amazing things happen on a Wednesday. Enjoy...



# This Wednesday...

Wednesday Menu

## TO START

*Served straight to your table*

### FREE-RANGE DUCK LIVER & ORANGE PÂTÉ\*

toasted brioche, pear and apple chutney

### CLASSIC PRAWN & CRAB COCKTAIL\*

crab and cream cheese mousse, lemon wedge with buttered brown bread

### WILD MUSHROOM, SPINACH AND RED PEPPER GNOCCHI<sup>v</sup>

white wine cream, Parmesan and fresh basil

### CHEF'S SOUP OF THE DAY\*

ask your Host for today's speciality

## THE CLASSICS

*Served straight to your table*

### CHARGRILLED PORK LOIN\*

apple and sage mash, apple purée, braised fennel, roasted whole carrot and cider sauce

*Perfect with*  
**LODEZ CHARDONNAY**

### CORONATION CAULIFLOWER TART<sup>v</sup>

curried parsnip purée, sautéed leeks, sweet potato fries with red pepper, coriander and sultana dressing

*Perfect with*  
**LA JOYA VIOGNIER**

### POTATO & SPINACH FRITTATA<sup>v</sup>

roasted parmentier potatoes, olives, spring onion, tomato salad and herb dressing

*Perfect with*  
**AVITO PINOT GRIGIO**

*Perfect with*  
**TALL HORSE CHENIN BLANC**

### Coastal Signature Dish

#### SCAMPI & CHIPS

lemon mayonnaise and fresh lime

*Thinking dessert?*  
**CITRUS LEMON MOUSSE**

## THE BUFFET

### CURRY BAR

selection of authentic curries, rice, naan bread and traditional accompaniments

*We recommend...*  
**COBRA BEER**

## THE CARVERY

*...See our Chefs carve before your very eyes...*

### REDCURRANT & ROSEMARY GLAZED LAMB SHOULDER\*

seasonal vegetables, potatoes, redcurrant jelly, mint sauce and gravy

*Perfect with*  
**SOLAR VIEJO RIOJA CRIANZA**

### LEMON & GARLIC ROASTED CHICKEN CROWN\*

bacon and tarragon stuffing, roast potatoes, seasonal vegetables and pan gravy

*Perfect with*  
**LODEZ CHARDONNAY**

## THE DELI

*available as*  
**STARTER OR MAIN**

### SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

*We recommend...*  
**AVITO PINOT GRIGIO**

## DESSERTS

*Ask about Chef's Signature dessert*

### THE WARNER CHEESEBOARD\*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

#### CHEDDAR BLUE STILTON BRIE

*Look out for our artisan cheeses too*

### Chef's crumble

vanilla custard or ice cream

### Carrot cake pudding

vanilla custard and toffee sauce

### Slow cooked rice pudding\*

finished with nutmeg cream

### Citrus lemon mousse

lemon curd, orange cream, profiterole and chocolate pencil

### Ultimate Sherry trifle

Sherry soaked sponge, raspberry jelly, custard, topped with fresh cream, meringue and chocolate

### Peppermint & chocolate torte\*

chopped dates and mint choc chip ice cream

### Tropical fresh fruit salad\*

strawberry ice cream or pouring cream

### ICE CREAM PARLOUR

Selection of artisan-made ice creams

#### RUM AND RAISIN

#### STRAWBERRY

#### TOFFEE APPLE

#### VANILLA POD

#### MINT CHOC CHIP RIPPLE

#### SALTED CARAMEL

## HOT DRINKS

Espresso .....	£2.10
Double Espresso.....	£2.50
Cappuccino.....	£2.20
Latte.....	£2.20
Mochaccino .....	£2.20

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Americano .....	£2.10
Hot chocolate .....	£2.10
Deluxe hot chocolate.....	£2.25
Pot of tea.....for one	£1.60 /for two £2.90
Fruit tea.....	£1.80



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**LOOK OUT FOR**  
**THE RED TRACTOR**

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3 COURSE  
VISITING DINER PRICE  
**£21.50**

Amazing things happen on a Thursday. Enjoy...



# This Thursday...

Thursday Menu

## TO START

*Served straight to your table*

### SMOKED SALMON & PROSECCO MOUSSE\*

baked wholegrain loaf, dill mayonnaise and green salad

### CHILLED CANTALOUPE MELON & BLUEBERRIES\*<sup>v</sup>

raspberry scented yoghurt and fresh basil leaves

### PULLED HAM HOCK & ROSEMARY TART

poached egg, wholegrain mustard mayonnaise and dressed baby spinach

### CHEF'S SOUP OF THE DAY\*

ask your Host for today's speciality

## THE CLASSICS

*Served straight to your table*

### ROASTED LAMB RUMP\*

rosemary dauphinoise, wilted greens, carrot purée and redcurrant gravy

*Perfect with*  
PETIRROJO  
MERLOT RESERVA

### VEGETABLE CHILLI<sup>v</sup>

nachos, wild rice, guacamole, sour cream and chives

*Perfect with*  
SOLAR VIEJO  
RIOJA CRIANZA

### TWICE BAKED CHEDDAR SOUFFLÉ\*<sup>v</sup>

buttered asparagus, leeks, spinach, diced potatoes with chive and tomato hollandaise

*Perfect with*  
LODEZ  
CHARDONNAY

*Perfect with*  
AVITO PINOT  
GRIGIO ROSÉ

### Coastal Signature Dish

### SALMON & BROCCOLI CHEESE EN CROUTE\*

wilted greens, butternut squash, sautéed potatoes and white wine cream

*Thinking dessert?*  
TOFFEE & HONEYCOMB  
CHEESECAKE

## THE BUFFET

### BRITISH ISLES HOMEMADE PIE SHOP

selection of pies, vegetables and potatoes

*We recommend...*  
SHARP'S DOOM BAR

## THE CARVERY

*...See our Chefs carve before your very eyes...*

### THYME ROASTED 28-DAY AGED TOPSIDE OF BEEF\*

butter roasted potatoes, Yorkshire pudding and traditional pan gravy

*Perfect with*  
PETIRROJO MERLOT RESERVA

### STUFFED PORK BELLY\*

roasted potatoes, seasonal vegetables, pan gravy and apple sauce

*Perfect with*  
TALL HORSE CABERNET  
SAUVIGNON

## THE DELI

*available as*  
STARTER OR MAIN

### SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

*We recommend...*  
AVITO PINOT GRIGIO

## DESSERTS

*Ask about Chef's Signature dessert*

### THE WARNER CHEESEBOARD\*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

### CHEDDAR BLUE STILTON BRIE

*Look out for our artisan cheeses too*

### Chocolate & orange bread and butter pudding

vanilla custard or pouring cream

### Kentish Bramley apple open pie

toffee apple ice cream or custard

### Jam roly poly

raspberry compote, vanilla custard or ice cream

### Tropical fresh fruit salad\*

strawberry ice cream or pouring cream

### Vanilla bean & mascarpone panna cotta\*

compote of summer berries, crushed meringue, white chocolate cream

### Toffee & honeycomb cheesecake\*

butterscotch cream, shaved chocolate and chocolate sauce

### Strawberry shortcake roulade

strawberry and vanilla salad, coulis and clotted cream

### ICE CREAM PARLOUR

Selection of artisan-made ice creams

### RUM AND RAISIN

### STRAWBERRY

### TOFFEE APPLE

### VANILLA POD

### MINT CHOC CHIP RIPPLE

### SALTED CARAMEL

## HOT DRINKS

Espresso .....	£2.10
Double espresso .....	£2.50
Cappuccino.....	£2.20
Latte.....	£2.20
Mochaccino .....	£2.20

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Americano .....	£2.10
Hot chocolate .....	£2.10
Deluxe hot chocolate.....	£2.25
Pot of tea.....for one	£1.60 /for two
Fruit tea.....	£1.80



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3 COURSE VISITING DINER PRICE  
**£21.50**



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Friday Menu

# This Friday...

## TO START

*Served straight to your table*

### POTTED ORIENTAL CHICKEN\*

spiced plum chutney and toasted brioche

### ROAST RED ONION & GRUYÈRE TARTLET<sup>v</sup>

shallot purée, warm potato salad and tomato dressing

### MINI TORTELLINIS

Italian cheese and ham, carbonara sauce with garlic bread

### CHEF'S SOUP OF THE DAY\*

ask your Host for today's speciality

## THE CLASSICS

*Served straight to your table*

### MODERN STYLE DUCK À L'ORANGE\*

marmalade roasted breast, fondant potato, braised carrots, fine beans and a Cointreau reduction

*Perfect with*  
BABICH COAST  
PINOT NOIR

### CHICKPEA, SWEET POTATO & CORIANDER TAGINE<sup>v\*</sup>

sultanas, cumin rice, turmeric and mango yoghurt

*Perfect with*  
PETIRROJO MERLOT  
RESERVA

### SPINACH & RICOTTA RAVIOLI<sup>v</sup>

arrabiata sauce, roasted vegetables and garlic focaccia

*Perfect with*  
BASKING LIZARDS  
SHIRAZ

*Perfect with*  
RONGOPAI MARLBOROUGH  
SAUVIGNON BLANC

*Coastal Signature Dish*  
**PEDIGREE BEER BATTERED COD & CHIPS**  
homemade tartare sauce and crushed minted peas

*Thinking dessert?*  
STRAWBERRY  
SHORTCAKE ROULADE

## THE BUFFET

### THE GREAT BRITISH CHIP SHOP

premium steak pie, chicken and mushroom pie, scampi, gravy, curry sauce, mushy peas and pickles

*We recommend...*  
SHARP'S DOOM BAR

## THE CARVERY

*...See our Chefs carve before your very eyes...*

### BUTTER ROASTED TURKEY\*

sage and onion stuffing, chipolatas, a selection of seasonal vegetables and potatoes, traditional gravy and cranberry sauce

*Perfect with*  
LODEZ CHARDONNAY

### HONEY ROASTED PORK LOIN\*

selection of seasonal vegetables, butter roasted potatoes and pan gravy

*Perfect with*  
LODEZ CHARDONNAY

## THE DELI

*available as*  
STARTER OR MAIN

### SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

*We recommend...*  
AVITO PINOT GRIGIO

## DESSERTS

*Ask about Chef's Signature dessert*

### THE WARNER CHEESEBOARD\*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

### CHEDDAR BLUE STILTON BRIE

*Look out for our artisan cheeses too*

### Chocolate & orange bread and butter pudding

vanilla custard or pouring cream

### Kentish Bramley apple open pie

toffee apple ice cream or custard

### Jam roly poly

raspberry compote, vanilla custard or ice cream

### Tropical fresh fruit salad\*

strawberry ice cream or pouring cream

### Vanilla bean & mascarpone panna cotta\*

compote of summer berries, crushed meringue, white chocolate cream

### Toffee & honeycomb cheesecake\*

butterscotch cream, shaved chocolate and chocolate sauce

### Strawberry shortcake roulade

strawberry and vanilla salad, coulis and clotted cream

### ICE CREAM PARLOUR

Selection of artisan-made ice creams

### RUM AND RAISIN

### STRAWBERRY

### TOFFEE APPLE

### VANILLA POD

### MINT CHOC CHIP RIPPLE

### SALTED CARAMEL

## HOT DRINKS

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Latte.....	£2.20
Mochaccino .....	£2.20

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VISITING DINER PRICE  
**£21.50**

Amazing things happen on a Saturday. Enjoy...



# This Saturday...

Saturday Menu

## TO START

*Served straight to your table*

### CHICKEN, SMOKED HAM HOCK & APRICOT TERRINE\*

homemade piccalilli and baked brioche

### CLASSIC SMOKED SALMON\*

capers, shallots, flat parsley, lemon wedge and wholemeal mini loaf

### WILD MUSHROOM, SPINACH & RED PEPPER GNOCCHI<sup>v</sup>

white wine cream, Parmesan and fresh basil

### CHEF'S SOUP OF THE DAY\*

ask your Host for today's speciality

## THE CLASSICS

*Served straight to your table*

### BUTTERFLY CHICKEN WITH SMOKED BACON & BRIE

skinny fries, chargrilled sweetcorn, red cabbage coleslaw, BBQ and Bourbon sauce

*Perfect with*  
**TALL HORSE CHENIN BLANC**

### CORONATION CAULIFLOWER TART<sup>v</sup>

curried parsnip purée, sautéed leeks, sweet potato fries with red pepper, coriander and sultana dressing

*Perfect with*  
**LA JOYA VIOGNIER**

### TWICE BAKED CHEDDAR SOUFFLÉ<sup>v\*</sup>

buttered asparagus, leeks, spinach, diced potatoes with chive and tomato hollandaise

*Perfect with*  
**LODEZ CHARDONNAY**

*Perfect with*  
**RONGOPAI MARLBOROUGH SAUVIGNON BLANC**

*Coastal Signature Dish*  
**COASTAL HOMEMADE CHUNKY FISH CAKE**  
fries, mushy peas, gherkins, shallot and dill sauce

*Thinking dessert?*  
**COCONUT, CHERRY & WHITE CHOCOLATE SLICE**

## THE BUFFET

### CURRY BAR

selection of authentic curries, rice, naan bread and traditional accompaniments

*We recommend...*  
**COBRA BEER**

## THE CARVERY

*...See our Chefs carve before your very eyes...*

### ROSEMARY STUDDED LEG OF BRITISH LAMB\*

seasonal vegetables, potatoes, redcurrant jelly, mint sauce and gravy

*Perfect with*  
**SOLAR VIEJO RIOJA CRIANZA**

### GLAZED WHOLE GAMMON\*

selection of seasonal vegetables, butter roasted potatoes and parsley sauce

*Perfect with*  
**TALL HORSE CHENIN BLANC**

## THE DELI

*available as*  
**STARTER OR MAIN**

### SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

*We recommend...*  
**AVITO PINOT GRIGIO**

## DESSERTS

*Ask about Chef's Signature dessert*

### THE WARNER CHEESEBOARD\*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

**CHEDDAR  
BLUE STILTON  
BRIE**

*Look out for our artisan cheeses too*

### Sticky toffee pudding

vanilla custard or salted caramel ice cream & toffee sauce

### Jam roly poly

raspberry compote, vanilla custard or ice cream

### Chef's crumble

vanilla custard or ice cream

### Tropical fresh fruit salad\*

strawberry ice cream or pouring cream

### Coconut, cherry & white chocolate slice

crushed meringue, kirsch cherries and toasted coconut

### Baileys cheesecake\*

whiskey cream and white chocolate sauce

### Fruit charlotte

crushed meringue, white chocolate cream and raspberry syrup

### ICE CREAM PARLOUR

Selection of artisan-made ice creams

### RUM AND RAISIN

### STRAWBERRY

### TOFFEE APPLE

### VANILLA POD

### MINT CHOC CHIP RIPPLE

### SALTED CARAMEL

## HOT DRINKS

Espresso .....	£2.10
Double espresso .....	£2.50
Cappuccino.....	£2.20
Latte.....	£2.20
Mochaccino .....	£2.20

Our hot drinks selection includes coffee made with our very own Arrossa beans, especially brewed to our exacting standards  
*exclusively brewed by*



Americano .....	£2.10
Hot chocolate .....	£2.10
Deluxe hot chocolate.....	£2.25
Pot of tea.....for one	£1.60 /for two
Fruit tea.....	£1.80



**FARM TO FORK**  
**LOOK OUT FOR THE RED TRACTOR**

This logo confirms that our independent assessors have checked that all food and drink meets our comprehensive standards, from farm to fork. Traceability trails, adequate shelter, nutritional diet and no risk of contamination are cornerstones to the perfect ingredient.

\*  
Gluten-Free options available  
*Speak to your Host*

<sup>v</sup>  
Vegetarian  
*Speak to your Host*

All of our food is prepared in kitchens where nuts, gluten and other allergens are commonly used. As a result we cannot guarantee our dishes will be free from traces of these products. If you suffer from a food allergy, please let your Host know before ordering. Dishes marked with a (v) are suitable for vegetarians. If you are concerned about cross-contamination during preparation, or the presence of allergens in our food, please ask a member of our Team for assistance when choosing your meal. If you suffer from any food allergies or have any specific dietary requirements please speak to one of our Team, who will be only too happy to help. Please let our Team know of any allergies at each meal, even if you have dined with us before. Fish dishes may contain small bones. Prices are inclusive of VAT at standard rate. No service charges are applied.

3 COURSE VISITING DINER PRICE  
**£21.50**



Amazing things happen on a Sunday. Enjoy...



Sunday Menu

# This Sunday...

## TO START

*Served straight to your table*

**MINI PLOUGHMANS**  
honey roast ham, smoked Applewood, pâté, celery, sweet pickle and crusty bread

**CLASSIC PRAWN & CRAB COCKTAIL\***  
crab and cream cheese mousse, lemon wedge with buttered brown bread

**CHARGRILLED V VEGETABLES & GOAT'S CHEESE BRUSCHETTA**  
pesto dressing

**CHEF'S SOUP OF THE DAY\***  
ask your Host for today's speciality

## THE CLASSICS

*Served straight to your table*

**PAN SEARED CALVES' LIVER & BLACK PUDDING**  
roasted shallots, green beans, boulangere potatoes, carrot purée and pan gravy

*Perfect with*  
**CHATEAU FRANC COTES DE BOURG**

**PANZEROTTI WITH PORCINI MUSHROOMS V**  
vegetable ribbons, wild mushroom and Sherry cream

*Perfect with*  
**BABICH COAST PINOT NOIR**

**SWEET POTATO, FETA & TOMATO ROULADE V\***  
pea purée, tenderstem broccoli, tomato and chive butter sauce

*Perfect with*  
**PETIRROJO MERLOT RESERVA**

*Perfect with*  
**PARAMUS RUEDA VERDEJO**

*Coastal Signature Dish*  
**COASTAL HOMEMADE FISH PIE**  
fries, buttered peas and spinach

*Thinking dessert?*  
**ST CLEMENT'S PUDDING**

## THE BUFFET

### ITALIAN JOB

selection of authentic Italian dishes - lasagne, cannelloni or pasta, traditional breads and accompaniments

*We recommend...*  
**AVITO PINOT GRIGIO**

## THE CARVERY

*...See our Chefs carve before your very eyes...*

**THYME ROASTED 28-DAY AGED TOPSIDE OF BEEF\***  
butter roasted potatoes, Yorkshire pudding and traditional pan gravy

*Perfect with*  
**PETIRROJO MERLOT RESERVA**

**LEMON & GARLIC ROASTED CHICKEN CROWN\***  
bacon and tarragon stuffing, roast potatoes, seasonal vegetables and pan gravy

*Perfect with*  
**LODEZ CHARDONNAY**

## THE DELI

*available as*  
**STARTER OR MAIN**

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*Ask about Chef's Signature dessert*

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Selection of British and continental cheese, celery, grapes, chutney and biscuits

**CHEDDAR BLUE STILTON BRIE**

*Look out for our artisan cheeses too*

**Kentish Bramley apple open pie**  
toffee apple ice cream or custard

**St Clement's pudding**  
vanilla custard or pouring cream

**Classic bread and butter pudding**  
vanilla custard or pouring cream

**Tropical fresh fruit salad\***  
strawberry ice cream or pouring cream

### Chocolate and orange truffle\*

Amaretto crumb, mandarin cream and fresh raspberries

**Ultimate Sherry trifle**  
Sherry soaked sponge, raspberry jelly, custard, topped with fresh cream, meringue and chocolate

**Classic pecan tart**  
rum and raisin ice cream, crushed cookie and toffee sauce

**ICE CREAM PARLOUR**  
Selection of artisan-made ice creams

**RUM AND RAISIN**

**STRAWBERRY**

**TOFFEE APPLE**

**VANILLA POD**

**MINT CHOC CHIP RIPPLE**

**SALTED CARAMEL**

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