# **STARTERS**

Seasonal Soup and Crusty Bread V	6.95	King Prawn Sizzler hot chilli and garlic sauce with toasted garlic bread	11.95	Crispy Tempura (STARTER / MAIN) light tempura batter, sweet chilli dipping sauce	
Haggis Bon Bons served with peppercorn sauce	8.95	Seared King Scallops pea purée, black pudding, crisp parma ham	13.95	Chicken Vegetable	9.95 / 17.95 8.95 / 17.95
Marinated Chicken Skewer crisp coriander leaf salad, roasted peanuts	10.95	Goat's Cheese and Fig Tart cranberry and orange jam, sun blushed tomato, rocket salad	9.95	Prawn Mixed	10.95 / 18.95 9.95 / 17.95
Chicken Liver Parfait toasted brioche, caramelised red onion chutney	8.95	Moules Mariniere garlic, shallot cream sauce, toasted garlic bread	10.95	ADD a bowl of skinny fries	3
Atlantic Prawn Cocktail crisp little gem, lemon, marie rose sauce, sourdough wafer	10.95	Smoked Mackerel Salad shaved fennel salad, beetroot, orange, balsamic dressing	9.95	Black Pudding Stack poached hens egg, potato scone, crisp parma ham, h	9.95 hollandaise sauce

#### Coast Seafood Platter 24.95 mini prawn cocktail, prawn tempura, scampi bites, smoked salmon with capers and lemon, crispy calamari Coast Sharing Platter 24.95 crispy chicken tempura, haggis bon bons, chicken liver pâté, parma ham, marinated chicken skewer

# MAIN COURSE

Sandwich Selection (Served from 12 noon	- 5pm)
White, brown or gluten free bread or tortilla wrap	
Savoury Cheese V	8.9
Egg Mayonnaise V	8.9

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Egg Mayonnaise V	8.95
Prawn Marie Rose	9.95
Tuna Mayonnaise	9.95
Ham and Cheese	8.95
Coronation Chicken	8.95
Roast Sliced Chicken and Salad	8.95
Hot Smoked Salmon with Crème Fraîche and Watercress	9.95
ADD a bowl of homemade soup	3.95
ADD a bowl of skinny fries	3
Hot Sandwiches (Served from 12 noon - 5pm)	
Croque Monsieur	10.95

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Croque Monsieur baked ham & cheese sandwich, béchamel sauce		10.95
Croque Madame baked ham & cheese sandwich, béchamel sauce topped with a fried egg		11.95
Traditional Club Sandwich served with a fried egg		12.95
Char-grilled Steak Ciabatta dijon mustard mayo, caramelised red onion marmalade, rocket le	eaves	13.95

ADD a bowl of skinny fries
All sandwiches are served with coleslaw & seasonal salad

Salads	
Classic Caesar Salad parmesan shavings, anchovies, sea salt croutons, bacon, caesar dress	12.95 sing
Prawn and Melon Salad prawn marie rose, seasonal leaves, melon, buttered baby potatoes, coleslaw	17.95
Superfood Bowl v smashed avocado, shredded beetroot, cauliflower couscous, quinoa, pomegranate, broccoli, toasted seeds, seasonal leaves, cottage cheese	14.95
ADD char-grilled chicken breast	4.95
ADD king prawns	6.95
ADD hot smoked salmon	6.95
ADD goat's cheese	3.95
ADD charred halloumi	3.95

Burgers	Ŏ,	Buns
Burgers		

All served with fries, homemade coleslaw and a battered on	ion ring
Southern Fried Chicken Burger brioche bun, buttermilk dressing, lettuce, tomato	17.95
Plant Based Burger vegan style brioche bun, vegan mayo, crispy onions	16.95
The Scottish Burger haggis fritter, smoked bacon, peppercorn sauce	18.95
The Wagyu gouda cheese, bacon, caramelised onions	24.95
Classic Burger lettuce, tomato, burger sauce	17.95
ADD haggis / cheese / bacon	1.95

### Вс

Bao Buns	
Steamed sticky buns served with asian slaw, sriracha mo	ayo and fries
Japanese Crispy Chicken	18.95
Crispy Cauliflower Bites	16.95
Spicy Breaded Haddock Bites	18.95

### From the Sea

Classic Fish and Chips beer battered haddock fillet, mushy peas, real chips or fries, lemon	17.95
Crispy Fillet of Salmon seasonal vegetable broth topped with a basil aioli	19.95
Shetland Mussels white wine and shallots, soft herbs, cream with skinny fries	18.95
Pan Fried Sea Bream tomato and herb salsa, lemon couscous	19.95
Smoked Haddock and Salmon Gratin arran mustard cream, braised leeks and creamed potatoes	18.95
Deluxe Scampi Tails deluxe fried scampi tails, seasonal salad, real chips or fries, lemon	17.95
Seafood Linguini salmon, prawns and mussels in a cream, garlic sauce with soft herbs	22.95
Cacciucco (Tuscan Fish Stew) served with a herb salad and toasted sourdough bread	22.95

# THE CAWLEY CLASSICS

Traditional Steak and Sausage Pie garden peas, carrots, broccoli and creamed potatoes	17.95	Roast Breast of Chicken breaded black pudding cake, fondant potato,	19.95
Slow Cooked Beef Cheek Ragu linguini pasta, parmesan, topped with pangrattato	18.95	buttered greens, peppercorn sauce Peppered Trio of Beef, Pork and Chicken	20.95
Traditional Beef Lasagne beef ragu, white sauce, glazed with parmesan,	17.95	pepper and brandy cream sauce, creamed potatoes, market vegetables	
seasonal salad and garlic bread	0	Thai or Cajun Chicken Crêpes	17.95
ADD a bowl of skinny fries	3	creamy cajun or thai spiced sauce with peppers and onions, glazed with cheddar cheese, served with side salad and fries	
Chicken or Smoked Tofu Katsu Curry voserved with stir fry vegetables, rice pilaf and katsu curry so	17.95 / 16.95 auce	Sweet Potato Massaman Curry vsteamed rice, mini nan bread	17.95
Thai Spiced Chicken Breast	18.95	Sizzling Fajitas	
stir fry vegetables, pilaf rice, coconut, lime, sweet chilli sauce, prawn crackers		soft flour tortillas, salsa, grated cheese, guacamole, sour cream	
Three Cheese Macaroni	16.95	Vegetable V	15.95
isle of mull cheddar glaze, garlic herb bread	10.75	Chicken	17.95
ADD chorizo and peas	3.95	Prawn	20.95
ADD bacon and leek	2.95	Mixed	18.95

## Speciality

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Coast Signature Seafood Platter for 2 salmon, sea bream, scallops, king prawns, mussels, a choice of two sides, charred tenderstem broccoli, pink grapefruit butter sauce	69.95
Signature Chateaubriand Sharing Platter served with whole roasted tomato, mushroom and a choice of two sides and two sauces	79.95

### From the Grill

All our steaks are dry aged and matured by our trusted butcher. Served with whole roasted tomato, battered onion ring, mushroom and a side of real chips or fries

Pr	rime Beef Rib Eye 8oz	32.93
Pr	rime Sirloin 8oz	33.93
Pr	ime Beef Fillet 7oz	34.93
St	eak Toppers	
Н	aggis	4.93
M	lini Mac & Cheese	4.93
G	arlic King Prawns	5.93
Se	eared King Scallops	11.93
Sc	auces	3.93
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### Peppercorn / Béarnaise / Red Wine Gravy / Garlic Butter / Blue Cheese

### Sides

Fries or Real Chips	4.95
Tamarind Tater Tots with Chilli and Coriander	4.95
Onion Rings	4.95
Chilli & Parmesan Fries	5.95
Cajun Fries	4.95
Sweet Potato Fries	4.95
Tenderstem Broccoli, Lemon Oil	5.95
Bacon & Cheese Fries	6.95
Mini Mac & Cheese	6.95
Truffle Parmesan Fries	5.95

V Denotes Vegetarian VV Denotes Vegan



#### WE HAVE A GLUTEN FREE MENU AVAILABLE ON REQUEST

Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request. Meat & fish dishes may contain small bones.