

# COAST



À LA CARTE MENU



[www.cawleyhotels.com](http://www.cawleyhotels.com)

# STARTERS

<b>Seasonal Soup and Crusty Bread</b> <span>V</span> with butter	<b>5.95</b>
<b>Chicken Liver Parfait</b> toasted brioche, caramelised red onion chutney	<b>8.95</b>
<b>Atlantic Prawn Cocktail</b> crisp little gem, lemon, marie rose sauce, sourdough wafer	<b>9.95</b>
<b>King Prawn Sizzler</b> hot chilli and garlic sauce, toasted garlic bread	<b>9.95</b>

<b>Seared King Scallops</b> pea purée, black pudding, crisp parma ham	<b>12.95</b>
<b>Crispy Tempura</b> (STARTER/MAIN) light chilli and coriander batter, sweet chilli and teriyaki dips	
<b>Chicken</b>	<b>8.95 / 16.95</b>
<b>Vegetable</b> <span>V</span> <span>VV</span>	<b>8.5 / 14.95</b>
<b>Prawn</b>	<b>9.95 / 17.95</b>
<b>Mixed</b>	<b>8.95 / 17.95</b>

<b>Coconut Chicken Salad</b> mint, coriander and crispy shallots	<b>8.95</b>
<b>Tempura Cauliflower</b> <span>V</span> <span>VV</span> gochujang sauce, furikake seasoning	<b>8.95</b>
<b>Whipped Goats Cheese</b> marinated beetroot, chicory salad, whipped herb goats cheese, pickled apple with prosciutto	<b>8.95</b>
<b>Beef Saga Skewer</b> beef marinated in spices, peanut, cabbage slaw and lime	<b>9.95</b>

<b>Coast Seafood Platter</b> mini prawn cocktail, crispy whitebait, prawn tempura, scampi bites, smoked salmon with capers and lemon, fish goujons	<b>22.95</b>
<b>Coast Sharing Platter</b> crispy chicken tempura, haggis pakora, chicken liver pâté, parma ham, duck spring rolls, king prawn pil pil	<b>20.95</b>
<b>Stornoway Black Pudding Stack</b> poached hens egg, potato scone, crisp parma ham, hollandaise sauce	<b>9.95</b>

# MAIN COURSE

## Burgers & Buns

<b>Burgers</b> <i>All served with fries and homemade coleslaw</i>	
<b>Plant Based Burger</b> <span>VV</span> vegan style brioche bun, vegan mayo, crispy onions	<b>15.95</b>
<b>The Wagyu</b> gouda cheese, bacon, caramelised onions	<b>23.95</b>
<b>Classic Burger</b> lettuce, tomato, burger sauce	<b>15.95</b>
<b>Pork and Chorizo</b> charred apple, smoked applewood cheddar	<b>14.95</b>
<b>ADD haggis / cheese / bacon</b>	<b>1.5</b>
<b>Bao Buns</b> <i>Steamed sticky buns served with asian slaw, sriracha mayo and fries</i>	
<b>Japanese Crispy Chicken</b>	<b>16.95</b>
<b>Crispy Cauliflower Bites</b>	<b>14.95</b>
<b>Spicy Breaded Prawns</b>	<b>18.95</b>

## From the Grill

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

<b>Prime Sirloin 8oz</b>	<b>29.95</b>
<b>Prime Beef Rib Eye 8oz</b>	<b>29.95</b>
<b>Prime Beef Fillet 8oz</b>	<b>32.95</b>
<b>Steak Toppers</b>	
<b>Haggis</b>	<b>3.95</b>
<b>Mini Mac &amp; Cheese</b>	<b>4.95</b>
<b>Garlic King Prawns</b>	<b>5.95</b>
<b>Half Lobster</b>	<b>34.95</b>
<b>Sauces</b>	<b>2.95</b>
<i>Chimichurri / Smoked Bernaise / Peri Peri / Red Wine Gravy / Bourbon Peppercorn / Porcini Mushroom Cream / Blue Cheese</i>	

## Speciality

<b>Lobster and King Prawn Mac &amp; Cheese</b> lobster meat, king prawns, rich cheese sauce, truffle oil and a parmesan crust	<b>34.95</b>
<b>Coast Signature Seafood Platter for 2</b> salmon, bream, scallops, king prawns, mussels, a choice of two sides, charred stem broccoli, pink grapefruit butter sauce	<b>65.95</b>
<b>ADD half lobster</b>	<b>34.95</b>
<b>Signature Chateaubriand Sharing Platter</b> served with whole roasted tomato, mushroom and a choice of two sides and two sauces	<b>75</b>
<b>ADD half lobster</b>	<b>34.95</b>

## Seafood

<b>Classic Fish and Chips</b> beer battered haddock fillet, mushy peas, tartare sauce, lemon, real chips or fries	<b>16.95</b>
<b>Teriyaki Salmon Fillets</b> sesame pak choi, egg noodles, coriander	<b>18.95</b>
<b>Cacciucco</b> ( <i>Tuscan Fish Stew</i> ) served with a herb salad and toasted sourdough bread	<b>19.95</b>
<b>Shetland Mussels</b> white wine and shallots, soft herbs, cream with skinny fries	<b>16.95</b>
<b>Sea Bream À La Française</b> petit pois, little gem, smoked bacon lardons, baby onions with a pink grapefruit butter sauce	<b>18.95</b>
<b>Grilled West Coast Langoustines</b> ndjua butter, charred lemon, seasonal salad and chunky chips	<b>38.95</b>
<b>Traditional Sole Veronique</b> poached fillets of sole, white wine cheese glaze, grapes, served with green vegetables and creamed potatoes	<b>24.95</b>
<b>Smoked Haddock and Salmon Gratin</b> arran mustard cream, braised leeks and creamed potatoes	<b>16.95</b>
<b>Deluxe Scampi Tails</b> deluxe fried scampi tails, seasonal salad, tartare sauce, lemon, real chips or fries	<b>15.95</b>

<b>Sandwich Selection</b> (Served from 12noon - 5pm) <i>White or brown bread with your choice of filling from below</i>	
<b>Savoury Cheese</b> <span>V</span>	<b>6.5</b>
<b>Egg Mayonnaise</b> <span>V</span>	<b>6.5</b>
<b>Prawns Marie Rose</b>	<b>7.5</b>
<b>Tuna Mayonnaise</b>	<b>7.5</b>
<b>Ham &amp; Mustard</b>	<b>7.5</b>
<b>Coronation Chicken</b>	<b>7.5</b>
<b>Sliced Chicken &amp; Salad</b>	<b>7.5</b>
<b>ADD a bowl of homemade soup or fries</b>	<b>3</b>
<b>Hot Sandwich Selection</b>	
<b>Croque Monsieur</b> baked ham and cheese sandwich, béchamel sauce	<b>10</b>
<b>Croque Madame</b> baked ham and cheese sandwich, béchamel sauce, topped with a fried egg	<b>11.5</b>
<b>Traditional Club Sandwich</b> served with a fried egg	<b>12</b>
<b>Steak Ciabatta</b> char grilled steak, dijon mustard, caramelised red onion marmalade, rocket leaves	<b>13</b>
<b>ADD fries</b>	<b>3</b>

# THE CAWLEY CLASSICS

<b>Slow Cooked Steak and Sausage Pie</b> garden peas, carrots, broccoli and creamed potatoes	<b>17.95</b>	<b>Pumpkin Tortellini</b> shallots, white wine, sage butter, cherry tomatoes and toasted pumpkin seeds	<b>15.95</b>
<b>Slow Cooked Beef Cheek Ragù</b> tagliatelle pasta, chimichurri sauce, topped with pangrattato	<b>17.95</b>	<b>Roast Breast of Chicken</b> stuffed with black pudding wrapped in serrano ham, fondant potato, buttered greens, peppercorn sauce	<b>17.95</b>
<b>Lasagna Arricchita</b> beef and sicilian pork ragù, white sauce, glazed with parmesan, seasonal salad and garlic bread	<b>15.95</b>	<b>Peppered Trio of Beef, Pork and Chicken</b> pepper and brandy cream sauce, creamed potatoes, market vegetables	<b>18.95</b>
<b>Chicken or Smoked Tofu Katsu Curry</b> served with stir fry vegetables, rice pilaff and katsu curry sauce	<b>16.95 / 15.95</b>	<b>Thai or Cajun Chicken Crêpes</b> creamy cajun or thai spiced sauce with peppers and onions, glazed with cheddar cheese, served with side salad and fries	<b>16.95</b>
<b>Thai Spiced Chicken Breast</b> stir fry vegetables, pilaff rice, coconut, lime, sweet chilli sauce, prawn crackers	<b>16.95</b>	<b>Sizzling Fajitas</b> soft flour tortillas, salsa, cheddar, guacamole, sour cream	
<b>Three Cheese Macaroni</b> <span>V</span> isle of mull cheddar glaze, garlic herb bread	<b>14.95</b>	<b>Vegetable</b> <span>V</span>	<b>13.95</b>
<b>ADD bacon and leek</b>	<b>4</b>	<b>Chicken</b>	<b>16.95</b>
<b>ADD chorizo and peas</b>	<b>4</b>	<b>Prawn</b>	<b>18.95</b>
		<b>Mixed</b>	<b>17.95</b>

## Sides

<b>Fries or Hand Cut Chips</b>	<b>4.95</b>	<b>Cajun Fries</b>	<b>4.95</b>	<b>Bacon &amp; Cheese Fries</b>	<b>5.95</b>
<b>Onion Rings</b>	<b>4.95</b>	<b>Sweet Potato Fries</b>	<b>4.95</b>	<b>Mini Mac &amp; Cheese</b>	<b>4.95</b>
<b>Chilli &amp; Parmesan Fries</b>	<b>4.95</b>	<b>Tenderstem Broccoli, Lemon Oil</b>	<b>4.95</b>	<b>Truffle Parmesan Fries</b>	<b>5.95</b>

## Salads

<b>Classic Caesar Salad</b> parmesan shavings, anchovies, sea salt croutons, bacon, caesar dressing	<b>12.95</b>
<b>ADD char grilled chicken breast</b>	<b>3.95</b>
<b>ADD king prawns</b>	<b>4.95</b>
<b>ADD hot smoked salmon</b>	<b>4.95</b>
<b>Superfood Bowl</b> smashed avocado, shredded beetroot, cauliflower cous cous, quinoa, pomegranate, broccoli, toasted seeds, seasonal leaves, cottage cheese	<b>14.95</b>
<b>ADD char grilled chicken breast</b>	<b>3.95</b>
<b>ADD king prawns</b>	<b>4.95</b>
<b>ADD hot smoked salmon</b>	<b>4.95</b>
<b>Waldorf Salad</b> apple, celery, candied walnuts, grapes and blue cheese dressing	<b>14.95</b>
<b>Thai Beef Salad</b> charred beef, cucumber, spring onions, chili, mint, tamarind dressing	<b>25.95</b>
<b>Salmon Niçoise Salad</b> grilled salmon fillet, soft boiled eggs, french beans, anchovies, cherry tomatoes, baby gem, new potatoes, mustard vinaigrette	<b>18.95</b>