

COAST



GLUTEN FREE MENU



www.cawleyhotels.com

STARTERS

Seasonal Soup and Ciabatta Roll V with butter	5.95
Chicken Liver Parfait toasted gluten free bread, caramelised red onion chutney	8.95
Atlantic Prawn Cocktail crisp little gem, lemon, marie rose sauce	9.95
King Prawn Sizzler hot chilli and garlic sauce, toasted gluten free garlic bread	9.95

Seared King Scallops pea purée, crisp parma ham	12.95
Crispy Tempura (STARTER/MAIN) light chilli and coriander batter, sweet chilli dip	
Chicken	8.95 / 16.95
Vegetable V VV	8.5 / 14.95
Prawn	9.95 / 17.95
Mixed	8.95 / 17.95

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

Coast Seafood Platter mini prawn cocktail, crispy whitebait, prawn tempura, smoked salmon with capers and lemon, fish goujons	22.95
Coast Sharing Platter crispy chicken tempura, chicken liver pâté, parma ham, king prawn pil pil, whipped goats cheese	20.95

MAIN COURSE

Burgers

All served with fries and homemade coleslaw

Plant Based Burger VV vegan style brioche bun, vegan mayo, crispy onions	15.95
The Wagyu gouda cheese, bacon, caramelised onions	23.95
Classic Burger lettuce, tomato, burger sauce	15.95

ADD cheese / bacon **1.5**

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

Prime Sirloin 8oz	29.95
Prime Beef Rib Eye 8oz	29.95
Prime Beef Fillet 8oz	32.95
Steak Toppers	
Mini Mac & Cheese	4.95
Garlic King Prawns	5.95
Half Lobster	34.95
Sauces	2.95

*Chimichurri / Smoked Bernaise / Peri Peri / Red Wine Gravy
Bourbon Peppercorn / Porcini Mushroom Cream / Blue Cheese*

Speciality

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

Seafood

Classic Fish and Chips battered haddock fillet, mushy peas, tartare sauce, lemon, real chips or fries	16.95
Cacciucco (Tuscan Fish Stew) served with a herb salad	19.95
Shetland Mussels white wine and shallots, soft herbs, cream with skinny fries	16.95
Sea Bream À La Française petit pois, little gem, smoked bacon lardons, baby onions with a pink grapefruit butter sauce	18.95
Grilled West Coast Langoustines ndjua butter, charred lemon, seasonal salad and chunky chips	38.95
Traditional Sole Veronique poached fillets of sole, white wine cheese glaze, grapes, served with green vegetables and creamed potatoes	24.95
Smoked Haddock and Salmon Gratin arran mustard cream, braised leeks and creamed potatoes	16.95

Sandwich Selection

(Served from 12noon - 5pm)
Gluten free white or brown bread with your choice of filling from below

Savoury Cheese V	6.5
Egg Mayonnaise V	6.5
Prawns Marie Rose	7.5
Tuna Mayonnaise	7.5
Ham & Mustard	7.5
Coronation Chicken	7.5
Sliced Chicken & Salad	7.5
ADD a bowl of homemade soup or fries	3

Hot Sandwich Selection

Croque Monsieur baked ham and cheese sandwich, béchamel sauce	10
Croque Madame baked ham and cheese sandwich, béchamel sauce, topped with a fried egg	11.5
Traditional Club Sandwich served with a fried egg	12
Steak Ciabatta char grilled steak, dijon mustard, caramelised red onion marmalade, rocket leaves	13
ADD fries	3

THE CAWLEY CLASSICS

Slow Cooked Beef Cheek Ragù chimichurri sauce	17.95	Roast Breast of Chicken fondant potato, buttered greens, peppercorn sauce	17.95
Thai Spiced Chicken Breast stir fry vegetables, pilaff rice, coconut, lime, sweet chilli sauce, prawn crackers	16.95	Peppered Trio of Beef, Pork and Chicken pepper & brandy cream sauce, creamed potatoes, market vegetables	18.95
Three Cheese Macaroni V isle of mull cheddar glaze, garlic herb bread	14.95	Sizzling Fajitas gluten free tortillas, salsa, cheddar, guacamole, sour cream	
ADD bacon and leek	4	Vegetable V	13.95
ADD chorizo and peas	4	Chicken	16.95
		Prawn	18.95
		Mixed	17.95

Sides

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

Salads

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

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.

V Denotes Vegetarian VV Denotes Vegan