

Seasonal Soup and Gluten Free Bread ^V with butter	6.95
Marinated Chicken Skewer crisp coriander leaf salad, roasted peanuts	10.95
Chicken Liver Parfait toasted gluten free bread, caramelised red onion chutney	8.95
Atlantic Prawn Cocktail crisp little gem, lemon, marie rose sauce	10.95

King Prawn Sizzler hot chilli and garlic sauce with toasted gluten free garlic bread	11.95
Seared King Scallops pea purée, crisp parma ham	13.95
Glazed Goat's Cheese cranberry and orange jam, sun blushed tomato, rocket salad	9.95
Moules Mariniere garlic, shallot cream sauce, toasted gluten free garlic bread	10.95

Smoked Mackerel Salad shaved fennel salad, beetroot, orange, balsamic dressing	9.95
Crispy Tempura (STARTER / MAIN) light tempura batter, sweet chilli dipping sauce	
Chicken	9.95 / 17.95
Vegetable ^V	8.95 / 17.95
Prawn	10.95 / 18.95
Mixed	9.95 / 17.95
ADD a bowl of skinny fries	3

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

Sandwich Selection (Served from 12 noon - 5pm)

White or brown gluten free bread or gluten free tortilla wrap

Savoury Cheese ^V	8.95
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 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 leaves	13.95
ADD a bowl of skinny fries	3

All sandwiches are served with coleslaw & seasonal salad

Salads

Classic Caesar Salad parmesan shavings, anchovies, bacon, caesar dressing	12.95
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, 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

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, seasonal greens	19.95
Smoked Haddock and Salmon Gratin arran mustard cream, braised leeks and creamed potatoes	18.95
Seafood Penne 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

From the Grill

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

Prime Beef Rib Eye 8oz	32.95
Prime Sirloin 8oz	33.95
Prime Beef Fillet 7oz	34.95
Steak Toppers	
Mini Mac & Cheese	4.95
Garlic King Prawns	5.95
Seared King Scallops	11.95
Sauces	3.95
Peppercorn / Béarnaise / Red Wine Gravy	
Garlic Butter / Blue Cheese	

THE CAWLEY CLASSICS

Slow Cooked Beef Cheek Ragù penne, parmesan, topped with pangrattato	18.95	Roast Breast of Chicken fondant potato, buttered greens, peppercorn sauce	19.95
Traditional Beef Lasagne beef ragù, white sauce, glazed with parmesan, seasonal salad and garlic bread	17.95	Peppered Trio of Beef, Pork and Chicken pepper and brandy cream sauce, creamed potatoes, market vegetables	20.95
ADD a bowl of skinny fries	3	Sweet Potato Massaman Curry ^{VV} steamed rice	17.95
Thai Spiced Chicken Breast stir fry vegetables, pilaf rice, coconut, lime, sweet chilli sauce, prawn crackers	18.95	Sizzling Fajitas gluten free tortillas, salsa, grated cheese, guacamole, sour cream	
Three Cheese Macaroni ^V isle of mull cheddar glaze, garlic herb bread	16.95	Vegetable ^V	15.95
ADD chorizo and peas	3.95	Chicken	17.95
ADD bacon and leek	2.95	Prawn	20.95
		Mixed	18.95

Speciality

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

Burgers

All served with fries, homemade coleslaw and a gluten free battered onion ring

Plant Based Burger ^{VV} vegan style brioche bun, vegan mayo, crispy onions	16.95
The Scottish Burger smoked bacon, peppercorn sauce	18.95
The Wagyu gouda cheese, bacon, caramelised onions	24.95
Classic Burger lettuce, tomato, burger sauce	17.95
ADD cheese / bacon	1.95

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

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.