



COAST

RESTAURANT & LOUNGE

## STARTERS

### **Soup of The Moment** *V GF*

Made from fresh local produce at a time Mother Nature intended served with a fresh warm bread roll & Maldon salt soft butter  
£4.95

### **Stornoway Black Pudding**

Bubble squeak croquette, soft poached hen's egg  
Our own bacon jam, pork crackling  
£7.95 (\*£1)

### **Aubergine Arancini** *V*

Smoked aubergine, deep-fried risotto, tomato coulis  
parmesan crisp & basil oil  
£6.95

### **Prawn Tortellini**

Prawn tortellini, pickled ribbons & charred cucumbers  
lobster bisque & mayonnaise  
£6.95

### **Goats Cheese Bruschetta** *V GF*

Baked beetroot, Candie walnut, sourdough & beetroot gel  
£5.95

### **"Stuart Forster" Ham Hock Terrine** *GF*

Smoked cheese beignets, pickled apples & mustard emulsion  
£6.95

### **Fresh Scallops**

Bay scallops, leek & smoked bacon sauce, parmesan glazed potatoes, served in shell  
£8.95 (\*£2)

\*supplements apply for all Exclusive offers

Please speak with a member of our staff if you have any special dietary requirements.  
We will be happy to accommodate your needs.

All dishes are subject to availability & change of specification.

## MAIN

### Chicken & Leek Pie Pot

Free-range chicken breast & ham hock chowder  
mashed potatoes, leeks in a white wine sauce, baked with a bread crust  
£11.95

### Duck Char Siu

Marinated duck breast, wilted seasonal greens & sautéed new potatoes  
garlic & soy butternut puree, char Siu jus  
£15.95

### Pork Three Ways *GF*

Pan-fried pork fillet, black pudding mash, ham hock croquette  
apple cider sauce  
£14.95

### Rump of Lamb

Served with a Haggis spring roll, fondant potatoes, carrot puree & thyme jus  
£17.95

## PREMIUM CUTS

### 10oz Sirloin Steak *GF*

£21.95 (\* £4)

### 10oz Rump of Beef *GF*

£19.95 (\* £2)

### Free-Range Chicken Breast *GF*

£13.95

All Premium Cuts are served with classic garnish of confit tomato & mushroom  
twice-cooked chips & side salad

## FISH & SEAFOOD

### "Roanhead Beach" Battered Haddock *GF*

North Atlantic fillet, twice-cooked chips, pea puree & tartare sauce  
£12.95

### Fresh Scottish Salmon *GF*

Pan-fried fillet of salmon, pine nut salsa, basil, warm potato salad  
£13.45

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## VEGETARIAN

### Bubble & Squeak Risotto *V GF*

Cabbage, carrot & spring onion sautéed  
Shallots, parmesan & crispy Hen's egg  
£10.95

### Vegetarian Dunes Pasta *V GF*

mushroom, garlic, parmesan  
onion, peppers & spinach fricassee, creamy tomato, pesto sauce  
£10.95

## ARTISAN BURGERS

### Masala Burger *GF*

Homemade double 4oz masala spiced burger, onion bhaji  
yogurt & cucumber sauce, chilly cheese, twice-cooked chips  
£12.95

### Beef Burger *GF*

Homemade double 4oz burger, tomato & red onion  
gherkin, cheese & salad, twice-cooked chips  
£11.95

Add to any of our burger's bacon, egg & onion rings for £1.95

## ITALIAN SPECIALS

### Dunes Pasta Specialty *GF*

Chicken and mushroom, garlic, parmesan  
onion, peppers spinach fricassee, creamy tomato & pesto sauce  
£11.95

### Classic Lasagna

Beef Ragù, layered with pasta sheets, cheese & parmesan sauce  
dressed salad & garlic bread  
£14.95

### Seafood Penne *GF*

North Atlantic prawns, smoked salmon & squid, lobster sauce  
£14.95

### Bolognese *GF*

Classic minced beef a la Bolognese with penne pasta  
£10.95

# OUR OWN PIZZA

## **Margherita** *V GF*

Cheese & tomato pizza  
£8.45

## **Pepperoni** *GF*

Cheese, tomato & pepperoni  
£9.45

## **Seafood** *GF*

Cheese & tomato, prawns, squid and smoked salmon, capers, rocket leaves  
£12.95

## **Beef BBQ** *GF*

BBQ beef brisket & classic base, cheese, onion & peppers  
£10.95

# GARLIC BREAD

## **Classic Garlic** *V GF*

£5.45

## **Tomato, Chilli & Garlic** *V GF*

£5.95

## **Tomato & Garlic** *V GF*

£5.75

## **Cheese & Garlic** *V GF*

£5.75

**All our pizzas can be made "a la Calzone"**

served with baked "mozzarella coperta di Formaggio" & salad on the side for an additional £1.95

# Sides

## **Battered Onion Rings**

£2.95

## **Peppercorn Sauce**

£2.50

## **Hand-Cut, Twice Cooked Chips**

£2.95

## **Creamed Potatoes**

£2.95

## **Cheese Chips**

£2.95

## **Seasonal Garden Vegetables**

£2.95

## **Blue Cheese Sauce**

£2.95

## **Sweet Potato Fries**

£2.95

## **Mixed Seasonal Salad**

£2.95

## **Mushroom Sauce**

£2.95

# DESSERTS

## Lemon & Poppyseed Shortbread

Our own lemon curd, Italian meringue orange sorbet  
£5.95

## Bruleed Tart

Pastry case with a lime brulee filling, Candie walnuts  
burnt lime segments  
£5.95

## Sticky Toffee Pudding

Steamed sticky toffee, dark rum toffee sauce, rum & raisin ice cream  
£6.45

## Chocolate & Raspberry Brownie

Our own raspberry sherbet, raspberry sorbet  
£6.45

## Ice Cream Selection *GF*

A selection of ice creams from "The Handmade Ice Cream"  
fresh fruit salad  
£5.45

Add glass 50ml of Sauternes Ginestet £3.95  
La Fage Muscat de Rivesaltes £4.45

# TO FINISH

## Cumbrian & Lancastrian Cheese Board

Chefs own selection of great local cheese, our own chutney  
Homemade bread biscuits & fresh celery  
£10.95 (\* £3)

Add glass 50ml of Regimental Ruby Port £2.95  
Grahams LBV Port £3.45