

LUNCH MENU

12:30 - 14:30

Starters

Soup of the Day Please ask about allergens **£ 7.95**

Moules a la Crème 2W, 7, 8, 14 **£ 12.95**
Shallots, garlic, Jersey cider and cream

Sautéed Wild Mushrooms (v) **£ 12.50**
Garlic bruschetta & poached egg 2W,4,7,10MC,14

Charcuterie **£ 13.95**
Cured & smoked meats, tarragon chicken boat, pickles & breads 2W,10MC,13,14

Vegetarian Mezze (v) **£ 12.95**
Baba ghanoush, artichoke heart, falafel bites, sunblushed tomatoes, hummus, breads, *tzatziki, *feta (*vegan dish if not included) 2W,6,7,10MC,12,13,14

Salad

Roquefort Pear Salad **£ 13.95**
Romaine lettuce, blue cheese, sweet pears, pecan nuts, mustard vinaigrette 7,9,10

Super Green Salad (vv) **£ 14.50**
Spinach leaves, edamame beans, green asparagus, avocado, quinoa, pickled cucumber, house dressing 9,13,14

Desserts

Mango Parfait 2W,4,7 **£ 7.50**
Meringue, raspberry gel, sesame seed tuile

Chocolate Brownie (v) 2W,4,7,10MC,13 **£ 9.95**
Vanilla ice cream

Wraps & Sandwich

Crispy Chicken Wrap 2W,4,9 **£ 11.95**
Iceberg lettuce, tomato & cucumber, sweet chilli, mayonnaise

Halloumi Wrap (v) 2W,7,9 **£ 10.95**
Roast Mediterranean vegetables, pesto

Smoked Salmon and Prawns **£ 12.95**
An open sourdough sandwich 2W,3,5,9

Mains

Fish and Chips 2W,5,10MC,14 **£ 18.25**
Beer battered fish of the day, hand cut chips, mushy peas & tartare sauce

Chicken Schnitzel 2W,4,7,10MC,14 **£ 18.25**
Sautéed potatoes, caper lemon butter & green beans

Coast Burger 2W,4,7,10MC,14 **£ 18.25**
Mature cheddar, grilled bacon, red onion chutney, floured bun with hand cut chips

Aubergine & Lentil Tagine (vv) **£ 16.25**
Flatbread & toasted date couscous 2W, 13, 14

Sides

£ 4.95
Hand cut chips Crispy onion rings 2W,10MC,14
French fries Market vegetables
House side salad 9 Rocket & Parmesan salad 7,9

New potatoes 7 Truffle Parmesan fries 7 **£ 5.50**

Summer Strawberry Tart 2W,4,7 **£ 7.50**
Crème Pâtissière and whipped cream

Jersey Ice Cream (v) **£ 8.50**
Please ask about daily selection & allergens

(v) vegetarian | (vv) vegan | (*vv) vegan alternative available. Ask about our Vegan & Vegetarian menu. Some seasonal variations apply.

Allergen information

1 Celery 2 Cereals containing gluten 2W Wheat 2R Rye 2B Barley 2O Oat 3 Crustaceans 4 Eggs 5 Fish 6 Lupin 7 Milk / Dairy
8 Molluscs 9 Mustard 10 Nuts 10C Cashews 10A Almonds 10H Hazelnuts 10W Walnuts 10MC May Contain Traces 11 Peanuts 12 Sesame seeds
13 Soya 14 Sulphites

If you have any dietary requirements or food allergies / intolerance please let us know. However, please be aware that due to shared preparation and cooking areas we cannot guarantee a total absence of allergens in any of our finished food products. Please note that we may choose to refuse to serve guests who have severe food allergies in order to protect their safety and health. Some dishes may contain small bone and / or shell fragments.

We will add an optional 10% service charge to your bill, all of which will be shared with the entire hotel team.