

COAST RESTAURANT



A La Carte Sample Dinner Menu Tuesday and Friday

Starters

Roasted Butternut Squash Soup	£6.00
With Brioche Croutons	
The Grand's Chicken Liver Pate	£6.50
With Real Ale Chutney, Toasted Brioche and Dorset Baby Leaves	
Prawn and Salmon Boudin	£7.50
Served with a Lemon Mayonnaise	
Breaded Brie	£6.50
Strawberry, Pomegranate and Rocket Salad with a Sweet Chilli Sauce	
Trio of Beetroot and Goats Cheese Terrine	£6.50
With a Spiced Onion Marmalade and Dorset Leaves	

Mains

Pork Tenderloin wrapped in Serano Ham	£21.95
Served with Savoy Cabbage, Peas and Bacon with Rissole Potatoes, Spiced Apple Puree and Apple Crisps	
Chicken Breast Wrapped in Streaky Bacon	£16.95
With a Butternut Puree, Dauphinoise Potatoes, Beetroot, Red Wine and Thyme Jus	
Pan Fried Lambs Liver	£16.95
With Pommery Mashed Potatoes, Bacon, Onions and Thyme Jus	
Seared Salmon	£17.95
With Creamed Greens and Rissole Potatoes	
Mediterranean Vegetable Linguine	£15.95
With Rocket and Parmesan	
Additional Side Dishes	
Olives Et Ai Marinated with Rosemary and Garlic	£4.95
Sweet Potato Fries	£3.50
Fresh Market Vegetables of the Day	£3.00
Steak Cut Chips	£2.50
House Salad (Mixed Leaves, Mixed Peppers, Tomato, Cucumber & Onion)	£3.00

Desserts

Stem Ginger and Lemon Grass Posset	£6.50
With a Lime Sable Biscuit	
Strawberries and Chocolate	£6.50
Strawberry and Pistachio Parfait, Chocolate Marquise, Meringue Dust and Almond Tuile	
Fresh Fruit Pavlova	£6.50
With Chantilly Cream and Meringue	
Trio of Purbeck Ice Cream & Sorbet	£6.50
With Meringue Dust	
British Cheese Board	£7.95
With Grapes, Real Ale Chutney & Selection of Biscuits	*(£2.50 DBB Supp)

*(Supplements only apply to guests on a DBB package)

Food Allergies & Intolerances:

Before you order your food and drinks, please speak to our staff if you want to know about our ingredients