

LUNCH MENU

COAST RESTAURANT

Monday-Saturday 12pm-3pm

SMALL PLATES	NIBBLES & SIDES
HOMEMADE FOCACCIA £4 VG/DF/GFO	MARINATED OLIVES VG/GF/DF £4
BAKED CHEESY FOCACCIA £5 V/GFO	SPICED MIXED NUTS VG/GF/DF £3.50
SOUP OF THE DAY £7 Homemade soup with granary bread & whipped butter GFO/DFO	HOUSE SIDE SALAD VG/GF/DF £4
HOMEMADE HUMMUS £6 Served with crudité's VG/DF/GF	SEASONED SKINNY FRIES £4 VG/GF/DF
CURED MEATS £9 Selection of local cured meats with capers DF/GF	LOCAL ARTISAN BREAD BOARD £5 Whipped butter, balsamic & olive oil VGO/GFO
BRAVAS POTATOES £6 Crispy potatoes with a spiced tomato sauce VG/DF/GF	CHILDREN'S MENU
CRISPY SQUID £7 Served with pineapple & miso dip DF/GF	HOMEMADE CHICKEN GOUJONS £7.50 With new potatoes/fries & salad/peas DF
CRAB ARANCINI £7 Cornish crab risotto balls with basil pesto	MINI BATTERED FISH OF THE DAY £7.50 With new potatoes/fries & salad/peas GFO/DF
MUSHROOM ARANCINI £6 Crispy mushroom risotto balls with black garlic aioli V	PASTA DISH OF THE DAY £7 Please ask for information VGO/DFO/GFO
LARGER PLATES	DESSERT
TRIBUTE BATTERED FISH BITES £15 With chips, peas, homemade tartare sauce & fresh lemon	CORNISH CREAM TEA £8 Homemade scones with Cornish clotted cream and local strawberry jam & a pot of tea
NEWLYN CRAB RISOTTO £16 With rocket, sunflower seed & smoked cheese pesto GF/DFO	SELECTION OF CAKES, BAKES & BISCUITS As Priced
PRIMROSE HERD CORNISH HAM £14 Fried St Ewe eggs, chips & peas GF	CORNISH ICE CREAM £6.50 3 scoops of Treleavens ice cream/sorbets
CHICKEN CAESAR SALAD £12.50 Crispy gem lettuce, anchovies, garlic croutons, parmesan shavings & smoked bacon DFO/GFO	Food Allergies, Intolerances and Dietary Requirements. Before you place your order, please ask a member of our team about the ingredients in our food. Our chefs are happy to cater for any dietary requirements. V- Vegetarian VG/AGO - Vegan/Vegan Option GF/GFO - Gluten Free/ Gluten Free Option DF/DFO - Dairy Free/Dairy Free Option
SEASONAL VEGETABLE SALAD £12 Please ask for information VGO/DFO/GFO	