

TERRACE MENU

COAST RESTAURANT

Monday-Sunday 3pm-6.30pm

SMALL PLATES	NIBBLES & SIDES
<i>Order five plates and get the cheapest one free</i>	
HOMEMADE FOCACCIA £4 VG/DF/GFO	MARINATED OLIVES VG/GF/DF £4.50
BAKED CHEESY FOCACCIA £5.50 Homemade focaccia with melted mozzarella V/GFO	SPICED MIXED NUTS VG/GF/DF £4
ORGANIC CURED MEATS £9.50 Selection of local cured meats with capers & pickles DF/GF	HOUSE SIDE SALAD VG/GF/DF £4
HOMEMADE HUMMUS £6 Served with crudité's VG/DF/GF	SEASONED SKINNY FRIES £4 VG/GFO/DF
CAPRESE SALAD £7 Tomato, mozzarella and basil salad V/GF	CHILDREN'S MENU
BRAVAS POTATOES £6 Crispy potatoes with a spiced tomato sauce VG/DF/GFO	HOMEMADE CHICKEN GOUJONS £7.50 With new potatoes/fries & salad/peas DF/GFO
SMOKEY CHORIZO £8 Roasted with peppers DF/GF	MINI BATTERED FISH OF THE DAY £7.50 With new potatoes/fries & salad/peas DF/GFO
TEMPURA VEGETABLES £6 Served with salsa verde VGO/DF/GFO	HOMEMADE BEEF LASAGNE £7.50 With new potatoes/fries & salad/peas
TEMPURA FISH BITES £7.50 Served with tartare sauce DF/GFO	DESSERT
CRISPY SQUID £7.50 Served with pineapple & miso dip DF/GFO	CORNISH CREAM TEA £8 Homemade scones with Cornish clotted cream and local strawberry jam & a pot of tea GFO
CRAB ARANCINI £7 Crispy risotto balls made with Cornish crab & basil pesto	SELECTION OF CAKES, BAKES & BISCUITS As Priced DFO/GFO/VGO
MUSHROOM ARANCINI £6 Crispy mushroom risotto balls with black garlic aioli V	CORNISH ICE CREAM £6.50 3 scoops of Treleavens ice cream/sorbets in a bowl or waffle cone V/GFO/DFO/VGO
	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/VGO - Vegan/Vegan Option GF/GFO - Gluten Free/Gluten Free Option DF/DFO - Dairy Free/Dairy Free Option