



# coast deli and dining

## sunset menu

Thursday to Saturday

5pm to 8.45pm

### Breads & nibbley bits

Spanish gordal olives	£4
Basket of artisan breads, dipping oils	£3.50
Garlic flat bread	£3.50
Salted & smoked Catalan almonds	£2.50

### To begin

<b>Fresh mussels</b> white wine, garlic, shallots & cream. crusty bread	£7.50
<b>Seared scallops</b> crispy pancetta, black pudding crumb	£9.50
<b>Chicken liver &amp; Gwynt y Ddraig cider pate</b> toasted sourdough, red onion marmalade	£7.50
<b>Coconut and lemongrass beef skewers</b>	£7.50
<b>Salt baked heritage beetroot</b> goats cheese and toasted pine nuts	£6.95
<b>Crab beignet</b> miso, sesame and yuzu dressing	£9.00
<b>Mixed antipasti sharing board (v)</b> olives, balsamic onions, sweet pickled garlic, cornishons, caper berries, char-grilled & marinated vegetables, artichoke hearts, sun-dried tomatoes	£15

### Mains

<b>Jasmin braised beef short rib</b> ginger scented plum sauce, spiced pickled cucumber salad, steamed Jasmin rice	£18.50
<b>Confit duck ragout</b> roasted chestnuts and papadelle pasta	£15.50
<b>Pan fried loin of hake</b> roasted leeks & mangetout, lobster & mussel bisque, crab & potato croquette	£17.50
<b>3 bone rack of Welsh lamb</b> herb crust, parsnip three ways, gratin potatoes, red wine reduction	£19.50
<b>Vegetable tagine</b> jewelled Israeli cous cous, flat bread, sour cream	£14
<b>Old school Chicken Kiev</b> minted pea puree, black pudding mash	£16
<b>Venison Bourguigon</b> garlic mash, braised red cabbage, Chantanay carrots	£17.50
<b>Fresh mussels</b> white wine, garlic, shallots & cream. 'Old Bay' fries	£17.50
<b>Garlic &amp; ginger sticky pork shoulder</b> Soba noodles, pickled ginger	£16.50

### Sides

£3 each

'Old Bay' seasoned skinny fries

Buttered or garlic mash

Chantanay carrots

Gratin potatoes

Braised red cabbage

Mixed or green dressed salad

