

# COAST

## KITCHEN & BAR

Served from 12noon until 9pm Mon-Sat

Lunch Deal: £12 for 2 courses, £15 for 3 courses.

Monday to Friday 12noon until 6.30pm **V** VEGAN **G** GLUTEN FREE

## Bar Bites

Marinated olives <b>V G</b>	£3.00 each
Smoked and spiced almonds and cashews <b>G</b>	or 4 for £10.00
Chickpea hummus and daily focaccia <b>V G</b>	
Selection of bread with butter <b>V G</b>	
Daily Pickles <b>V G</b>	
Pork jowel croquettes, smooth piccalilli	
Day boat fishcakes, tartare sauce	
Broccoli beignets, COAST mayonnaise	

## Platters

<b>Meat G</b>	£12.00
Iberian charcuterie, COAST sausage, daily pickles, Olivias sourdough	
<b>Cheese</b>	£10.00
Selection of British cheeses and our own "Boursin," grapes, celery, saffron honey and artisan crackers	
<b>Mixed</b>	£12.00
Horlicks farm cheddar, our own "Boursin," broccoli and sesame slaw, baba ganoush, hummus, daily pickles, toasted sourdough, artisan crackers, marinated olives - with or without charcuterie	

## On Toast

<b>"COAST monsieur"</b>	£5.00
coast ale rarebit and kettle ham	each
<b>Avocado, pickled chilli, poached egg <b>V G</b></b>	add a soup
<b>Rare beef, horseradish, watercress <b>G</b></b>	for £3.00
<b>Smoked haddock &amp; coast ale rarebit</b>	

## Meats

<b>Pork jowel croquettes</b>	£4.00
smooth piccalilli	
<b>Pressed ham hock <b>G</b></b>	£5/£8
pease pudding, Olivias sourdough	
<b>Corn-fed chicken breast</b>	£12.00
popcorn pudding, new season carrots, tenderstem broccoli, king oyster mushroom	
<b>Rare breed Crane Row Farm pork belly <b>G</b></b>	£14.00
salsa verde, white turnips, pippa potatoes, spinach, green onion	
<b>Spring lamb <b>G</b> *£3 SUPPLEMENT ON DEAL</b>	£16.50
peas, broad beans, heritage potato, Serrano ham vinaigrette	
<b>Dry aged ribeye steak <b>G</b> *£6 SUPPLEMENT ON DEAL</b>	£20.00
fries, watercress, peppercorn sauce or herb butter	

## Vegetarian/Salad

<b>Panzanella salad <b>V G</b></b>	£4/£6
Rocket, red pepper, sourdough, basil, red onion, cherry tomato	
<b>Broccoli beignets</b>	£4/£7
COAST mayonnaise	
<b>Roast beets <b>V G</b></b>	£5/£8
boursin, hazelnuts, spring leaves	
<b>Ricotta gnudi</b>	£6/£10
heirloom cherry tomatoes, basil, grana padano	
<b>Roasted cauliflower &amp; almond carbonara</b>	£10.00
<b>Spiced chickpea burger <b>V G</b></b>	£10.00
gem lettuce, goats curd, fries	

## Fish

<b>Lindisfarne Oyster <b>G</b></b>	£2/£5.5/£10.5
one, three or six	
<b>Smoked mackerel pate <b>G</b></b>	£5/£8
pickled fennel, Olivias sourdough	
<b>Day boat fishcakes</b>	£5/£8
tartare sauce, pickled fennel	
<b>Fishburger <b>G</b></b>	£10
gem lettuce, tartare sauce, fries	
<b>Tynemouth gin and beetroot cured salmon <b>G</b></b>	£7/£12
dill pickled cucumber, toasted sourdough	
<b>Shields landed hake <b>G</b></b>	£13
black pudding, peas, samphire, gem lettuce	
<b>Blueshell mussels <b>G</b></b>	£7/£14
white wine, garlic	
<b>Half/pint shell-on prawns <b>G</b></b>	£4/£7
COAST mayonnaise	

## Dessert & Cheese

<b>Strawberry and lemon trifle</b>	£6.00
<b>Black sesame sponge</b>	£6.00
poached rhubarb, white chocolate mousse, miso caramel	
<b>Sticky toffee pudding</b>	£6.00
butterscotch sauce, vanilla ice cream	
<b>Choose from our own "Boursin", Weardale brie, Stilton or Horlicks farm cheddar, Stilton</b>	£3.00 each
All served with grapes, celery, artisan crackers	

## Sides

<b>Skinny fries <b>G</b></b>	£3.00 each
plain or herb salt and parmesan	
<b>Oven roasted potatoes <b>G</b></b>	
plain or herb salt	
<b>Daily greens <b>V G</b></b>	
<b>Mac 'n' cheese</b>	
<b>Broccoli &amp; sesame slaw <b>G</b></b>	

# White Wine



1	<b>Candidato Blanco Viura</b> Vino de la Tierra de Castilla, Spain	€3.20	€4.20	€11.50	€17.00
2	<b>Kleinkloof Chenin Blanc</b> Paarl, South Africa				€18.00
3	<b>Les Templiers Chardonnay</b> VdP des Côtes de Thongue, France				€20.00
4	<b>Estate Sauvignon Blanc Siete Soles</b> Central Valley, Chile	€3.60	€4.95	€14.00	€21.00
5	<b>Montalto Pinot Grigio</b> Sicily, Italy	€3.85	€5.20	€14.85	€22.00
6	<b>Quercus Pinot Bianco</b> Goriška Brda, Slovenia				€23.00
7	<b>Conde Valdemar Viura/Verdejo</b> Rioja, Spain				€23.00
8	<b>Deakin Estate Viognier</b> Victoria, Australia				€24.00
9	<b>Gavi di Gavi La Contessa</b> Piedmont, Italy				€25.00
10	<b>Weinhaus Röss Riesling</b> Rheingau, Germany				€26.00
11	<b>Sauvignon Blanc Coopers Creek</b> Marlborough, New Zealand				€29.00
12	<b>Minius Godello</b> Galicia, Spain				€30.00
13	<b>Chablis</b> JM Brocard, Burgundy, France				€35.00

# Rosé Wine



14	<b>Candidato Tempranillo Rosado</b> Vino de la Tierra de Castilla, Spain	€3.20	€4.20	€11.50	€17.00
15	<b>Rosé Domaine Coste</b> Vin de Pays des Côtes de Thongue, France				€20.00

# Red Wine



16	<b>Candidato Tinto Tempranillo</b> Vino de la Tierra de Castilla, Spain	€3.20	€4.20	€11.50	€17.00
17	<b>Visconti della Rocca Primitivo</b> Sicilia IGT, Italy				€19.00
18	<b>Santa Alvara Merlot</b> Chile	€3.85	€5.10	€14.50	€22.00
19	<b>Prunus Dao Tinto (Red)</b> Dão, Portugal				€23.00
20	<b>Norton Porteño Malbec</b> Mendoza, Argentina	€4.30	€6.00	€16.50	€24.00
21	<b>Cloof Pinotage</b> Darling, South Africa				€24.00
22	<b>Finca Nueva Rioja</b> Rioja, Spain				€25.00
23	<b>Castel Firmian Pinot Nero (Pinot Noir), Mezzacorona</b> Trentino-Alto Adige, Italy				€25.00
24	<b>Barbera d'Asti Fiulot, Prunotto</b> Piedmont, Italy				€27.00
25	<b>Château Haut Monplaisir Tradition</b> Cahors, South West, France				€30.00
26	<b>Three Gardens Shiraz Grenache Mourvedre, Langmeil</b> South Australia, Australia				€32.00
27	<b>Mount Holdsworth Pinot Noir, Wairarapa</b> Wairarapa, New Zealand				€34.00
28	<b>Brolo di Campofiorin Rosso del Veronese</b> Masi, Veneto, Italy				€35.00

# Sparkling Wine & Champagne



29	<b>Prosecco DOC Treviso Brut Itynera</b> Veneto, Italy	€5.00	€25.00
30	<b>Rotari Rosé Metodo Classico Mezzacorona</b> Italy		€29.00
31	<b>Champagne Ayala Brut Majeur</b> France	€8.00	€40.00

# Cocktails



35	<b>Take a Gin Flight</b> 3 glasses, 1 each of tynemouth, alnwick and durham gin served with fevertree tonic water	€9.00
36	<b>Our Signature Coast G&amp;T</b> Tynemouth gin served in a gin balloon glass with fresh grapefruit, apple and pomegranate seeds with fevertree aromatic tonic water	€5.00
37	<b>Prosecco Royale</b> A glass of prosecco served with a measure of rhubarb & ginger liqueur with a raspberry	€7.00
38	<b>Martini</b> Bombay sapphire, dolin extra dry vermouth with a twist of lemon	€8.00
39	<b>Negroni</b> Botanist gin, Campari, Dolin sweet vermouth, slice of lemon	€8.00
40	<b>Espresso Martini</b> Absolut vodka, double espresso and sugar syrup	€8.00
41	<b>Moscow Mule</b> Absolut vodka, Fresh lime, Sugar syrup, topped up with ginger beer	€8.00
42	<b>Cosmopolitan</b> Absolut lemon vodka, Triple sec, Fresh lime splash of cranberry juice	€8.00
43	<b>Sidecar</b> Cognac, Triple sec, Fresh lemon juice	€8.00
44	<b>Manhattan</b> Jim beam bourbon, Dolin sweet vermouth and dash of bitters	€8.00
45	<b>Mojito</b> Barcardi, Fresh lime, Sugar syrup, mint leaves and soda	€8.00
46	<b>Cuba Libre</b> Havana club rum, Fresh lime, topped up with coca-cola	€8.00

# Manzanilla & Port



32	<b>Manzanilla Barbiana</b> Sherry, Spain	€2.70	€17.00
33	<b>Ferreira Ruby Port</b> Portugal	€2.95	€10.00
34	<b>Ferreira Late Vintage Port</b> Portugal	€3.50	€14.00