

COAST MENU

Breads & Olives

Olives. *Marinated Nocellara olives (v)* 2.95 **Artisan Bread.** *Our mixed homemade bread (v)* 2.95
Pizza Bread: *Garlic (v)* 5.25 *Rosemary & Sea Salt (v)* 5.25 *Tomato & Basil (v)* 5.75 *Cheese (v)* 6.25

Starters

Bruschetta. *Pachino tomato, basil, garlic, olive oil (v)* 5.25
Meatballs. *Herbs, garlic, breadcrumb & seasoning, in a rich tomato sauce, toasted white bread* 7.25
Thai Fish Cakes. *Oriental salad, sweet chilli dip* 7.25
Prawn & Avocado Cocktail. *Cucumber, marie rose sauce, balsamic pearls* 8.25
Calamari. *Classic fried squid, garlic mayonnaise, lemon* 8.25
Baked Camembert studded with Rosemary & Garlic. *Toasted focaccia, celery, red onion jam (v)* 8.25
King Prawn Pil Pil. *Sauteed king prawns, garlic, white wine, chilli, paprika, butter, parsley, ciabatta bread* 9.75
Carpaccio. *Thinly sliced peppered beef, rocket, parmesan shavings* 9.95

Pasta & Al Forno

Lasagne. *Pasta layers, slow cooked beef ragu, tomato sauce, bechamel, basil, parmesan, mozzarella cheese, garlic ciabatta* 13.50
Sweet Potato Bake. *Baked sweet potato, spinach, pulses & chickpeas, tomato & cumin ragu, topped with crème fraiche, beetroot, avocado, hazelnut & rocket salad (v)* 11.95
Penne Arrabbiata. *Tube pasta, tomato, chilli, garlic (v)* 9.95. *With chicken* 13.45, *with king prawns* 15.75
Tagliatelle Bolognese. *One of the oldest recipes from Bolognese, our ragu is cooked for over 5 hours* 12.95
Spaghetti Carbonara. *Pancetta, egg, parmesan, cream* 12.00. *With chicken* 15.50
Tuscan King Prawn Penne. *King prawns, chilli, spinach, baby plum tomatoes, parmesan* 15.95
Seafood Linguine. *Fine pasta, wild red prawns, mussels, clams, cherry vine tomatoes, chilli, garlic, parsley* 15.95

Ravioli & Risotto

Spinach & Ricotta Ravioli. *Spinach & ricotta filled pasta parcels, a Sicilian cherry tomato sauce, rocket (v)* 7.25/11.25
Lobster Ravioli. *Pasta parcels filled with lobsters, prawn & lobster cream sauce* 9.25/14.25
Cherry Tomato & Roasted Red Pepper Risotto, *balsamic glaze & parmesan shavings (v)* 12.50
Seafood Risotto. *King prawns, mussels, calamari, chilli, saffron* 14.95

Pizza

Margherita. *The classic pizza of Napoli with tomato, mozzarella, basil (v)* 9.95
Chicken & Parma Ham. *Chicken, parma ham, tomato, mushroom, mozzarella, parmesan, rocket* 12.95
Calabrese. *Tomato, Nduja, spicy sausage, mozzarella, oregano* 12.95

Fish

Moules Frites. *Rope mussels in a Chablis, garlic & parsley cream sauce, fries* 15.50
Mediterranean Bouillabaisse. *Mixed fish, king prawns, mussels, clams, baby squid, in a rich tomato chilli broth, garlic ciabatta* 18.50
Fillet of Sea Bass. *Sautéed garlic & rosemary new potatoes, peppers, baby plum tomatoes, paprika spiced tomato sauce* 18.50
Cod Chowder. *Pancetta, mussels & clams in a leek, potato & white wine cream sauce* 19.95
Monkfish wrapped in Parma Ham. *Sautéed garlic, rosemary & pancetta new potatoes, pea puree, fish velouté* 20.95
Fish of the Day. *Changed daily. Your server will let you know today's special POA*

Meat

Chicken Paillard. Grilled, flattened chicken breast, chilli & garlic spinach, homemade tomato ragu **13.95**

Chicken Milanese. Chicken breast, parmesan & rosemary breadcrumb, spaghetti Pomodoro **14.95**

Pressed Belly of Pork. Truffle mashed potato, fine green beans, crispy crackling & Barolo jus **18.95**

Rack of Lamb. Dauphinoise potatoes, fine green beans, Barolo jus **21.95**

Salads

Warm Goats Cheese. Rocket, roasted beetroot, roasted pepper, honey, homemade red onion jam, honey balsamic dressing (v) **12.25**

Chicken, Pancetta & Avocado. Cucumber, red onion, baby plum tomatoes, lemon & olive oil dressing **14.50**

Salmon Teriyaki. Grilled marinated salmon, spinach, quinoa, edamame beans, tender stem broccoli, teriyaki dressing **18.50**

Steaks

Flat Iron Rump. 8oz **16.95**

Fillet. 8oz **26.50**

Ribeye. 10oz **23.50**

T-Bone. 16oz **26.50**

Bone-in Ribeye. 18oz **28.50**

Sauces:

Four Peppercorn & Brandy **1.50**

Diane. Brandy, mustard, mushrooms **1.50**

Dolcellata. Italian blue cheese & cream **1.50**

Barolo Jus **1.50**

Garlic & Parsley Butter **1.50**

All locally sourced steaks served with vine tomatoes and a choice of fries or sweet potato fries

Sides

Fries (v) **3.95** **Sweet Potato Fries (v)** **4.25** **Zucchini Fries (v)** **4.25**

Garlic, Rosemary & Pancetta New Potatoes **3.95**

Buttered Spinach (v) **3.95**

Fine Green Beans with Shallots (v) **3.95**

Tender Stem Broccoli with Chilli & Garlic Butter (v) **3.95**

Mixed Salad with House Dressing (v) **3.95**

Cherry Tomato & Red Onion Salad (v) **3.95**

Rocket & Parmesan Salad (v) **3.95**

Sunday Roast

(Available every Sunday, 12 noon until 6.00pm)

Traditional Roast Sirloin of British Beef with Yorkshire Pudding Served with roast potatoes, vegetables & gravy **14.95**

(v) – vegetarian

All our fish are caught responsibly from sustainable sources. Our eggs are free range. All weights on this menu are pre-cooked weights.

Food allergies & intolerances – before you order your food and drinks please speak to a member of staff if you want to know about our ingredients.

We do not operate a gluten or dairy free kitchen; however, we will endeavor to modify all dishes on request. We cannot guarantee that any of our dishes do not contain traces of nuts.

All prices include VAT at the current rate. There is a discretionary 10% service charge.

Please feel free to email us at: info@thecoasttarporley.co.uk

Head Chef: Andy Carlton **General Manager:** Rebecca Behan **Website:** www.thecoasttarporley.co.uk