

COAST MENU

Breads & Olives

Olives. *Marinated Nocellara olives (v, gf)* **3.75** **Artisan Bread.** *Our mixed homemade bread (v)* **3.75**
Pizza Bread: *Garlic (v)* **5.75** *Rosemary & Sea Salt (v)* **5.95** *Tomato & Basil (v)* **6.50** *Cheese (v)* **6.95**

Starters

Bruschetta. *Pachino tomato, basil, garlic, olive oil (v)* **6.25**
Meatballs. *Herbs, garlic, breadcrumb & seasoning, in a rich tomato sauce, toasted white bread* **8.75**
Moules. *Rope mussels in a Chablis, garlic & parsley cream sauce, white bloomer* **8.75**
Calamari. *Classic fried squid, garlic mayonnaise, lemon* **8.95**
Caprese. *Buffalo mozzarella, tomatoes & basil. Finished with extra virgin olive oil (gf)* **9.25**
Prawn & Avocado Cocktail. *Cucumber, Marie Rose sauce, balsamic pearls (gf)* **9.50**
King Prawn Pil Pil. *Sauteed king prawns, garlic, white wine, chilli, paprika, butter, parsley, garlic bread* **10.25**
Carpaccio (gf). *Thinly sliced marinated beef, rocket, parmesan shavings* **10.95**

Pasta & Al Forno

Lasagne. *Pasta layers, slow cooked beef ragu, tomato sauce, bechamel, basil, parmesan, mozzarella cheese, garlic ciabatta* **14.50**
Sweet Potato Bake. *Baked sweet potato, spinach, pulses & chickpeas, tomato & cumin ragu. With a beetroot, avocado, hazelnut & rocket salad (vg, gf)* **13.50**
Penne Arrabbiata. *Tube pasta, tomato, chilli, garlic (vg)* **10.95.** *With chicken* **13.95** *With king prawns* **15.95**
Tagliatelle Bolognese. *One of the oldest recipes from Bolognese, our ragu is cooked for over 5 hours* **13.50**
Spaghetti Carbonara. *Pancetta, egg, parmesan, cream* **12.95.** *With chicken* **15.95**
King Prawn Putanesca. *King prawns, spaghetti, chilli, olives, capers & anchovies, cherry tomato sauce* **16.50**
Seafood Linguine. *Fine pasta, wild red prawns, mussels, clams, cherry vine tomatoes, chilli, garlic, parsley* **17.50**

Ravioli & Risotto

Spinach & Ricotta Ravioli. *Spinach & ricotta filled pasta parcels, a Sicilian cherry tomato sauce, rocket (v)* **8.75/12.95**
Lobster Ravioli. *Pasta parcels filled with lobster, prawn & lobster cream sauce* **10.50/15.50**
Wild Mushroom Risotto. *Mixed mushrooms, arborio rice, rocket & truffle oil (v)* **13.95**
Seafood Risotto. *King prawns, mussels, calamari, chilli, saffron* **16.50**

Pizza

Margherita. *The classic pizza of Napoli, with tomato, mozzarella, basil oil (v)* **10.75**
Chicken & Parma Ham. *Chicken, Parma ham, tomato, mushroom, mozzarella, parmesan, rocket* **13.95**
Calabrese. *Tomato, Nduja, spicy sausage, mozzarella, oregano* **13.95**
Caprino. *Goats cheese, green olives, spinach, mozzarella, caramelized red onions* **12.95**

Fish

Moules Frites. *Rope mussels in a Chablis, garlic & parsley cream sauce, fries (gf)* **15.95**
Mediterranean Bouillabaisse. *Mixed fish, king prawns, mussels, clams, baby squid, in a rich tomato chilli broth, garlic ciabatta* **18.95**
Salmon Supreme. *Sauteed new potatoes, tender stem broccoli, prawn hollandaise* **18.95**
Fillet of Sea Bass. *Asparagus & parmentier potatoes, courgette & aubergine Provençal sauce (gf)* **18.95**
Monkfish wrapped in Parma Ham. *Sautéed garlic, rosemary & pancetta new potatoes, pea puree, fish velouté* **23.50**

Meat

Chicken Paillard. Grilled, flattened chicken breast, chilli & garlic spinach, homemade tomato ragu (gf) **15.25**

Chicken Milanese. Chicken breast, parmesan & rosemary breadcrumb, spaghetti Pomodoro **16.25**

Duck Breast. Dauphinoise potatoes, sauteed spinach, carrot puree, confit duck bon bon, red wine jus **20.95**

Rack of Lamb. Dauphinoise potatoes, fine green beans, Barolo jus (gf) **24.95**

Steaks all (gf)

Sirloin. 8oz 21.95

Fillet. 8oz 27.50

Ribeye. 10oz 23.95

T-Bone. 16oz 29.95

Sauces:

Four Peppercorn & Brandy 1.75

Diane. Brandy, mustard, mushrooms 1.75

Dolcellata. Italian blue cheese & cream 1.75

Barolo Jus 1.75

Garlic & Parsley Butter 1.75

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

Salads

Warm Goats Cheese. Rocket, roasted beetroot, roasted pepper, honey, homemade red onion jam, honey balsamic dressing (v, gf) **12.95**

Chicken, Pancetta & Avocado. Cucumber, red onion, baby plum tomatoes, lemon & olive oil dressing (gf) **14.95**

Sides

Fries (v, gf) 3.95 Sweet Potato Fries (v, gf) 4.50 Zucchini Fries (v) 4.50

Garlic, Rosemary & Pancetta New Potatoes (gf) 4.50

Panache of Vegetables (v, gf) 4.50

Buttered Spinach (v, gf) 4.50

Sauteed Asparagus in Butter (v, gf) 4.95

Fine Green Beans with Shallots (v, gf) 4.50

Tender Stem Broccoli with Chilli & Garlic Butter (v, gf) 4.50

Mixed Salad with House Dressing (v, gf) 4.50

Cherry Tomato & Red Onion Salad (v, gf) 4.50

Rocket & Parmesan Salad (v, gf) 4.50

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 **15.95**

(v) – vegetarian

(vg) - vegan

*(gf) – Gluten free. However, we can also amend dishes to become gluten free, as we have gluten free pasta & bread
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: Shane Sykes **General Manager:** Wayne Barlow **Website:** www.thecoasttarporley.co.uk