



## S M A L L P L A T E S

### Chicken Ribs 8

Marinated chicken ribs, tossed in your choice of bold bourbon BBQ or chilli & lime sauce (GF\*)

### Hummus & Flatbread 7.5

Coast's classic hummus, elevated with paprika oil, mint gel, pomegranate & molasses accompanied by warm flatbread (GF\*)(V)(VE)

### Buttermilk Chicken 8.25

Crispy buttermilk chicken tenders drizzled with spiced mayo (GF\*)

### Soup of The Day 6

Please ask your server about today's chef's creation (allergens will vary based on creation)

### Chicken Liver Parfait 7

Garnished with crispy bacon, shallots & a spiced onion compote. Served with toasted foccacia (GF\*)

### King Prawn & Squid Pil Pil 10

Succulent king prawns and tender squid, pan-seared in a sizzling garlic and chili-infused olive oil.

Served with warm, crusty bread for dipping

### Salt & Pepper Calamari 9.75

Fried calamari sautéed with vegetables, tossed in salt and pepper seasoning (GF\*)

### Garlic Cheese Ciabatta 7

Freshly-baked ciabatta toasted in garlic and topped in applewood-smoked cheese (GF\*)(V)(VE)

### Crab Cakes 8.75

Asian-inspired aromatic spiced crab cakes. Served with miso mayo and rocket.

### Pan Fried Mushrooms 8

Pan-fried mushrooms with shallot brandy jus, tarragon & cream en croute (GF)

### Moules 7.5

Fresh mussels served in a creamy garlic & white wine sauce. Served with warm, crusty bread for dipping (GF\*)

## P A S T A

### Napoli Penne 9/13

Al dente penne pasta tossed in a rich, slow-simmered Napoli sauce made from ripe tomatoes, garlic & fragrant basil, topped with rocket (GF\*)(V)(VE)

### King Prawn & Chorizo Linguini 14/18

A rich and indulgent linguini dish, combining succulent pan-fried king prawns and smoky chorizo in a creamy, flavorful sauce & finished with fresh herbs (GF\*)

### Truffle & Mushroom Pappardelle 14/17

Silky pappardelle pasta coated in a luxurious truffle-infused sauce, paired with earthy wild mushrooms & topped with parmesan (GF\*)(V)(VE)

## M A I N S

### Steak & Guinness Pie 18.5

Slow-braised beef shoulder in a rich stout sauce, encased in buttery shortcrust pastry. Served with glazed red cabbage, creamed mustard mash & finished with Coast's signature red wine jus

### Beer-battered Haddock 18.95

Crispy, golden beer-battered haddock served with chunky chips, tartar sauce, pea purée & a rich curry sauce (GF\*)

### Steak Burger 19

Juicy 8oz steak burger topped with creamy cheese sauce, crispy pancetta & fresh tomato. Served with seasoned fries

### Beyond Meat Burger 18.5

A delicious plant-based Beyond Meat patty topped with creamy cheese sauce, crispy vegan pancetta & fresh tomato. Served with seasoned fries (GF\*)(V)(VE)

### Chicken Supreme 20

French-trimmed chicken breast served with creamy colcannon & baby veg. Finished with a rich jus (GF\*)

### Tilapia Thai Red Curry 20

Steamed tilapia infused with aromatics, served with sautéed vegetables in a fragrant Thai red curry sauce. Accompanied by lemon-infused long grain rice

### Pan-fried Salmon 23

Crispy pan-fried salmon served with pak choi, a silky carrot & ginger purée, and finished with orange & soy reduction (GF\*)

### Steak Frites 28.5

Perfectly cooked 8oz sirloin served with crispy fries, fresh rocket, and your choice of sauce. A timeless classic (GF\*)

## S I D E S

### Fries 4 (GF\*)

Truffle & parmesan fries 5  
Mixed olives 4

### Chunky chips 6 (GF\*)

Side salad 5 (GF\*)(V)(VE)

### Seasonal greens 5 (GF\*)(V)(VE)

Tenderstem broccoli 5 (GF\*)(V)(VE)

### Peppercorn sauce 4 (GF\*)

Bernaise sauce 4 (GF\*)

Port & Stilton sauce 4 (GF\*)

(V) Vegetarian (GF\*) Can be Gluten free if requested at time of ordering (VE) Vegan

If you suffer from any allergies or dietary requirements please let the server know when placing your order so they can liaise with our chef to cater for your needs as best as possible. However, due to preparation times and cooking methods it is not always possible. Although some dishes do not contain nuts, we cannot guarantee they haven't come in contact with nut or peanut traces.



Coast  
BIRKDALE