

Quayside Hotel Restaurant Menu

Also see Daily Specials

If you have any allergies please ask the waiting staff

STARTERS

Soups

Soup of the Day £5.60

Local Seafood Bisque £6.50

Crab and Prawn Tian £7.30

Crab and Prawn Tian served with sour cream and a herb salad

Seared Scallops £8.50

Pan Fried Scallops with chorizo and lemon juice accompanied by sweet potato puree

Mushroom Medley V £6.50

A mixed medley of mushrooms sautéed in butter and herbs drizzled in chive cream set on a crostini

Prawn Cocktail £7.25

Prawns and Smoked Salmon in a Marie Rose sauce

Elberry Cove Mussels

Served in a garlic and cream sauce  
Starter £8.50 Main £16.95

Mixed Beetroot, Walnut & Stilton Salad V £6.75

served on a rocket and herb salad

Children's Choice £7.50

Vegetable Pasta Bake with garlic bread

Breaded Chicken Fillets with chips or potatoes, peas or beans

Grilled or battered Fish with chips or potatoes, peas or beans

MAINS

Oven Roasted Lamb Rump £21.95

Roasted Lamb Rump with herbs and garlic set on a bed of butternut squash puree, served with a fondant potato, bacon wrapped green beans, and a rich red wine sauce

Duck Breast Chinese style £19.95

Duck Breast cooked with five spices sliced and served with a warm salad of ribbon courgettes, spring onions and fennel and accompanied by sweet potato fondant. Decorated with carrot crisps and drizzled with a deep plum and ginger sauce

Rib Eye Steak £22.95

Locally sourced Rib Eye, pan fried with rosemary and garlic, accompanied by a selection of roasted vegetables and dauphinoise potatoes and drizzled in a rich red wine jus

Hake Fillet £16.50

Pan seared Hake Fillet decorated with diced scallops set on a bed of sweet potato and butternut squash, served with green beans and a chive cream

Whole Black Bream £18.50

Oven baked Black Bream filled with lemon, garlic and fresh herbs drizzled in a citrus sauce and served with herbed mixed vegetables and baby roasted potatoes

Seared Monkfish £20.95

Fillet of Monkfish oven roasted in chilli oil and served with tempura king prawns and sliced Pak Choi on a bed of spicy red lentils

Goats Cheese & Red Onion Tart V £14.50

An individual goat's cheese and red onion tart topped with tomato & coriander salsa served with a dressed mixed salad and baby herbed potatoes

Roasted Vegetable Risotto V £13.50

With parmesan and salad garnish

Extra sides

Chips £3.50 Green Beans £3.25 Peas £3.00

Mixed Salad £3.75 Dauphinoise potatoes £3.50

DESSERTS

Sticky Toffee Pudding £6.25

Quayside Sticky Toffee Pudding with vanilla ice cream

Crème Brulee £6.55

Lemon Crème Brulee topped with lemon and an edible flower

Cheese Cake £6.50

White chocolate and Irish Cream cheese cake with an orange sauce

Seasonal Sherry Trifle £6.50

chefs special old english sherry trifle

Ice Creams & Sorbets £2.20 per scoop

Homemade ice cream: chocolate, vanilla or ginger  
Homemade sorbet: mango or raspberry

Dessert Wine £6.50

Sauternes Chateau Les Mingets 100ml glass

Cheese and Biscuits £7.75

A selection of three Cheeses with celery, walnuts, grapes, homemade piccalilli and biscuits

Cockburns Port 50ml £3.05

Taylor's LBV 50ml £4.00

Coffees and Teas

Espresso £2.20/2.50

Cappuccino, Latte, Americano, Mocha or Macchiato £2.60

Hot Chocolate £2.60

Cafetiere single £2.30, double £3.30

Various Teas £2.30

Liqueur coffees

Irish Whiskey, Cognac, Tia Maria, Rum, Vodka, Cointreau, Drambuie etc

Priced individually