

Quayside Hotel Restaurant Menu

Daily Specials include Lamb Rump & Rib Eye Steak

If you have any allergies please ask the waiting staff 2.3

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 served on Hogg's pudding with a Beetroot, Mango & Chilli Salsa

Mushroom Medley *£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

Chicken & Ham Hock Terrine *£6.75*

Served with piccalilli and crostini's garnished with Salad leaves

Children's Choice *£7.50*

Vegetable Pasta Bake, topped with cheese and garlic bread

Breaded Chicken Fillets with chips or potatoes, peas or beans

Fish fingers with chips, peas or beans

MAINS

Pan Roast Chicken *£16.95*

Chicken supreme filled with Cream Cheese & Fine Herbs, wrapped in bacon and accompanied by Roasted Root Vegetables, new Potatoes and a Red Wine Jus

Confit Duck Leg *£17.50*

Confit Creedy Carva Duck Leg served on a Chorizo Cassoulet topped with Carrot Crisps accompanied by seasonal vegetables

Cannon of Pork *£18.95*

Cannon of Pork Tenderloin served on Apple crushed Potato, Sugar glazed Carrots, whole Green Beans and a Dijon Mustard Sauce

Quayside Fish & Chips *£15.95*

Local fish fried in a crispy batter, served with chips, garden peas and homemade tartar sauce.

Hake Fillet *£16.50*

Pan seared Hake Fillet decorated with diced scallop set on a bed of sweet potato mash, served with green beans. Fondant potato and a chive cream

Whole Black Bream *£18.50*

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

Seared Monkfish *£19.95*

Fillet of Monkfish served with tempura king prawns and sliced Pak Choi on a bed of spicy red lentils

Goats Cheese & Red Onion Tart *£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 *£13.50*

With parmesan and salad garnish

Extra sides

Chips *£3.50* Medley of vegetables *£3.25* Peas *£2.50*

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