COBO BAY
HOTEL
★★★

Room Service Menu

Starters

(GFA/VE) Crisply Fried King Prawns 11.95
Mango & Spring Onion Salad, Wasabi & Lime Mayo

(GF/VE) Watermelon Tartar 10.95
Whipped Feta Cheese, Mint & Cucumber Dressing,
Roasted Almonds & Red Chillies

(GFA/VE) Baked Camembert with Garlic & Thyme
2 persons 17.95
Caramelized Pear Wedges, Sesame Bread Fingers

(GFA) Classic Prawn Cocktail 11.95
Crisp Lettuce, Marie Rose Sauce,
Fantail of Cucumber, Brown Bread Fingers

(GFA) Tempura Fried Monkfish 14.95
Julienne of Vegetables Stir Fry, Sweet & Sour Sauce

(GFA) Pulled Ham Hock Terrine
& Continental Meat Board
1 persons 11.95 / 2 persons 19.95
Pickled Vegetables, Red Onion Marmalade,
Rustic Bread & Mixed Butters

(GFA) BBQ & Parmesan Short Rib Croquettes 12.95
Chargrilled Radicchio Leaves, Soya & Sticky BBQ Sauce,
Topped with Fresh Chilli & Sesame Seeds

(V/VE) Vegetable Spring Rolls 9.95
Asian Slaw, Sweet Chilli Dip

Homemade Duck Spring Rolls 10.95
Asian Marinated Cucumber Salad,
Honey & Soy Dressing

Salads

Starter 12.95
Main 19.95

(GFA) Flash Fried Calves Liver
Mixed Leaf & Red Onion Dressing
Add Black Pudding and/or Crispy Pancetta: 2.95 each

(GFA) Caesar Salad
Crisp Pancetta or Chorizo, Anchovy Dressing
& Garlic Croutons
Add Free Range Chicken Breast: 4.95

(GFA/V/VE) Avocado, Kiwi & Mango Salad
Mixed Green Leaves, Pomegranate, Sesame Seeds,
Pickled Red Onions, Honey & Lime Dressing

(GFA/V/VE) Caramelized Peach & Burrata Salad
Dressed Mixed Leaves, Roasted Almonds,
Heritage Tomatoes, Balsamic Glazed Red Onions

(GFA/V/VE) Beetroot, Orange & Feta Salad
Dressed Chicory, Pistachio Crumble,
Avocado Wedges, Brioche Croutons

Mains

(GF) Monkfish Char Sui 27.95
Sautée Asian Salad with Hoi Sin & Sweet Chilli Sauce,
Topped with Spring Onions & Sesame Seeds, Steamed Basmati Rice

(GFA) Free-Range Chicken Schnitzel 22.95
Melted Garlic Butter, Grilled Vine Tomatoes, Sautéed Potatoes,
Cucumber & Onion Vinaigrette
Add Fried Egg 1.95

(GFA) Fillet of Pork Milanese 24.95
Coated in Egg & Parmesan Breadcrumbs,
Linguine in Roast Cherry Tomato,
Onion & Garlic Sauce, Fresh Parmesan

(GFA) Trio of Cobo Fish & Chips 22.95
Pan Fried, Battered & Grilled Seafood & Shellfish,
Minted Peas, Tartar Sauce, Hand Cut Chips

Spinach & Ricotta Filled Tortellini 19.95
Rosemary & Garlic Roasted Butternut Squash, Broadbean &
Parmesan White Wine Cream, Dressed Rocket Leaves & Pinenuts
Add Fresh Free Range Chicken: 5.50

(GFA) Sinangág
Filipino Garlic Fried Rice and Vegetables with Oyster Sauce
(VE) Deep Fried Tofu 16.95
Free Range Chicken Breast 19.95
King Prawn 22.95

Burgers

Served in a Brioche or Vegan Bun
with Skinny Fries or Hand Cut Chips

(GFA) 180g Steak Burger 18.95
Deep Fried Onions, Gherkins, Tomato, Dijon Mayonnaise
Add Monterey Jack or Mild Cheddar Cheese: 2.50
Add Bacon or Crispy Pancetta: 2.95
Add a Fried Free-Range Egg: 1.95

(GFA) Pork & Chorizo Burger 17.95
Crisp Pancetta, Homemade Red Pepper Chutney,
Shredded Iceberg Lettuce, Sliced Tomatoes

(GFA) Cobo Fried Spicy Chicken Burger 17.95
Buttermilk Marinated Chicken Thigh,
Harissa Mayonnaise, Homemade Coleslaw

(V/VE/GFA) Chickpea & Coriander Burger 16.95
Baby Gem Lettuce, Sliced Tomato, Gherkin, Lemon Veganaise

Breaded Cod Fillet Burger 17.95
Pickled Cucumber & Red Onions,
Shredded Iceberg Lettuce, Tartar Sauce

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Option Available.
Menu adaptations for special dietary requirements may incur additional costs. Some dishes may contain unpasteurised cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.

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Room Service Menu

Char-grilled Steaks

Served with your choice of Chips or Potatoes,
Roasted Cherry Tomatoes, Garlic Mushrooms
and Onions à la Française

(GFA) **400g Chateaubriand** or
500g Striploin on the Bone
2 Persons 55.00

(GFA) **Fillet: 175g** 27.95 / **225g** 33.95
(GFA) **Sirloin: 175g** 22.95 / **250g** 31.95

(GF) Add Garlic Butter, Diane, Peppercorn,
Red Wine or Béarnaise Sauce: 2.95 each
Add Garlic King Prawns 2.95 each
Add Scallops Meunière 4.50 each

Sandwiches & Ciabattas

(Served Midday to 5.30pm)

All of our Sandwiches
can be served on Gluten-Free Bread

(V/VE) **Soup & Sandwich** 9.95
Small Soup of the Day with half
a round of Ham & Tomato,
Chicken Mayonnaise or Cheddar
with Red Onion or Pickle

(VE) **Sliced Avocado Open Ciabatta** 14.95
Tangy Smashed Chickpeas, Sun Dried Tomatoes,
Dressed Rocket, Toasted Pine Nuts
Add Feta Cheese Glaze: 2.50

(GFA) **Hand-Picked Crab Sandwich** 15.95
Lemon Mayonnaise

(GFA) **Seafood & Shellfish Club Sandwich** 17.95
Warm Smoked Salmon,
Cream Cheese & Chives,
Prawns Marie Rose,
Crisp Lettuce, Sliced Cucumber

(GFA) **Triple Decker Club Sandwich** 17.95
Warm Free-Range Chicken Breast, Grilled Bacon,
Baby Gem Lettuce, Sliced Tomato, Dijon Mayonnaise
Add a Fried Free-Range Egg: 1.95

(GFA) **175g Sirloin Steak Ciabatta** 19.95
Garlic Butter, Red Onion Marmalade, Rocket Leaves

Sides

4.95 each

(GFA) **Sharing Bread Basket**
with Mixed Butters

(GFA) **Tempura Fried Onion Rings**

Skinny Fries or Hand Cut Chips

Sweet Potato Fries *(1.25 supplement)*

Sautéed, Creamed, Lyonnaise
or Herb Buttered New Potatoes

Garlic Creamed Spinach

(GFA) **Tempura Zucchini**

Asparagus Spears

Mixed Steamed Greens

Mixed, Green or Tomato
& Onion Salad

Dessert Menu

8.95 each

Vanilla Sponge
Strawberry Gel, Marinated Strawberries
& Raspberries, Whipped Vanilla Bean Chantilly,
Lemon Curd & Meringue Shard

Pear & Pecan Strudel
Choice of Vanilla Ice Cream or Chantilly Cream

(GF) **Burnt Basque Cheesecake Brûlée**
Black Cherry & Amaretto Compote

Dark Chocolate Fondant
Nougatine Biscuit, Rum & Raisin Ice Cream, Toffee Sauce

Classic Apple Tart Tatin
Apple Crumble Ice Cream, Salted Caramel Sauce

Selection of Ice Cream & Sorbets

Cheese Board
(3.00 Supplement)
Mature Cheddar, Stilton, Brie and Celery, Caramelised Walnuts,
Rocquette Apple Chutney, Grapes, Biscuits

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