

# Afternoon Menu

Served from midday onwards unless otherwise stated

## Cobo Bay Wraps

(Served Midday to 5.30pm)

14.95 each

All served on a White Tortilla Wrap, accompanied with Lightly Salted Crisps

### Chicken Tikka Wrap

Shredded Iceberg Lettuce, Sliced Tomatoes, Mint Yoghurt Dip

### Asian Style Beef

Pickled Onions, Red Peppers, Sesame Seeds, Spring Onion, Ginger & Soya Sauce

### Crispy Marinated Hoi Sin Duck

Cucumber, Spring Onion & Plum Sauce

### Tuna Spring Onion Melt

Iceberg Lettuce, Croutons, Fresh Parmesan

### Black & White Sesame Nori Wrapped Tofu

Avocado, Pickled Carrots, Red Peppers & Wasabi Dip

## Sandwiches & Ciabattas

(Served Midday to 5.30pm)

### (GFA/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

### (GFA/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

## 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

### (GF/V/VE) Avocado, Kiwi & Mango Salad

Mixed Green Leaves, Pomegranate, Sesame Seeds, Pickled Red Onions, Honey & Lime Dressing

### (GF/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

## 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

### 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

### (GFA) Breaded Cod Fillet Burger 17.95

Pickled Cucumber and Red Onions, Shredded Iceberg Lettuce, Tartar Sauce

## 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

## Children's Menu

(GFA/V) Garlic Bread 3.50

Add Melted Mozzarella Cheese: 2.50

(V) Portion of Skinny or Curly Fries 4.95

Add Melted Cheddar Cheese: 2.50

(GFA) Chicken Nuggets and Fries 10.95

Baked Beans or Garden Peas

(GFA) Homemade Fish Goujons 10.95

Skinny Fries, Garden Peas, Tartar Sauce

Pork or Vegan Sausage and Fries 10.95

Baked Beans or Garden Peas

(GFA) Homemade Beef Slider 10.95

Skinny Fries  
Add Cheddar Cheese: 2.50  
Add Grilled Bacon: 1.95

(GFA/V) Penne Pasta 'Pomodoro' 10.95

Rich Tomato & Basil Sauce  
Add Grated Mozzarella Cheese: 2.50

(GFA) Penne Pasta Bolognese 10.95

Add Grated Mozzarella Cheese: 2.50

## 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

## Sunday Roasts £24.95

Served with Seasonal Vegetables & Duck Fat Roast Potatoes

(GFA) Sirloin of Beef Yorkshire Pudding, Red Wine Jus, Horseradish Sauce

(GFA) Pork Belly Crisp Crackling, Calvados Jus, Apple Sauce

(GFA) Free Range Half Roast Chicken Sausage Wrapped Chipolata, Natural Jus

**SHARING PLATTER Mix of all meats £45 (for 2 people)**

## Afternoon Treats

Available from 2.30pm to 5.30pm

Warm Homemade Scones with Tea or Coffee 10.95

Fresh Cream & Strawberry Jam



A discretionary 10% service charge will be added to your bill.

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Option Available. Please note that all of our local seafood and shellfish is subject to availability and may contain traces of shell or bone. Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify a member of staff should you have any special dietary requirements.

# Cobo Bay Menu

(Available 12 – 2pm & 6 – 9.30pm)

## Starters

- (GF) Oysters 'Au Naturel' 2.95 each
- (GFA) Crisply Fried King Prawns 11.95  
Mango & Spring Onion Salad, Wasabi & Lime Mayo
- (GF) 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
- (GF/V) Steamed Asparagus Spears 11.95  
Poached Eggs, Tarragon Hollandaise  
(GF) Add Parma Ham: 5.50
- (GFA) Classic Prawn Cocktail 11.95  
Crisp Lettuce, Marie Rose Sauce,  
Fantail of Cucumber, Brown Bread Fingers
- (GFA) Chargrilled BBQ Octopus  
Celery Skewer 11.95  
Carrot & Cumin Puree, Glazed BBQ Dressing
- (GF) Moules 'Marinieres' 12.95 / Main 19.95  
Add Guernsey Cream 2.50  
Rustic Bread Basket 4.95  
Skinny Fries 4.95
- (GFA) Tempura Fried Monkfish 14.95  
Julienne of Vegetables Stir Fry, Sweet & Sour Sauce
- (GFA) Pulled Ham Hock Terrine & Continental  
Meat Board 1 pers 11.95 / 2 pers 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
- (GF) Soup of the Day 7.95  
or Lobster Bisque & Garlic Croutons 9.95  
Rustic Bread
- (GF) Crisp Sticky Belly Pork 10.95  
Asian Stir Fry, Sweet Chilli BBQ Sauce

## Mains

- Individual Fillet of Beef Wellington 33.95  
(Served Pink) Wilted Spinach, Horseradish Pommes Mouseline,  
Caramelised Shallot & Red Wine Jus
- (GFA) Herb Crusted Rump of Lamb 29.95  
Sweetcorn Puree, Chargrilled Corn, Braised Baby Onions,  
Honey & Cumin Roasted Carrots with Mixed Herb Crumb,  
Garlic Sautéed Spinach, Potato Pave, Rich Lamb Jus
- (GFA) Monkfish Char Sui 27.95  
Sautéed 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) Seafood & Shellfish Linguine 24.95  
Cherry Tomatoes, Chopped Parsley, Garlic Butter, White Wine,  
Olive Oil, Parmesan Shavings
- Fillet of Scottish Salmon en Croute 22.95  
White Fish Mousse & Spinach Filling,  
Root Vegetables, Mussel Cream Sauce, Duchess Potatoes
- (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
- (GFA/V/VE) Pan Fried Cauliflower Schnitzel 18.95  
Butter Bean & Garlic Puree, Mixed Green Herb Dressing,  
Potato & Wholegrain Mustard Salad

## 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

## Guernsey Scallops 4.50 each

- (GF) St Jacques  
(GF) Meunière Add Crisp Pancetta: 2.95  
(GF) Thermidor

## Guernsey Crab & Lobster

- Crab Starter 18.95 / Main 31.95  
Lobster Half 24.95 / Whole 44.95

- (GFA) Chilled  
Crisp Lettuce, Cherry Tomatoes, Cucumber,  
Spring Onions, Marie Rose Sauce, Lemon Mayonnaise,  
Brown Bread & Butter Fingers  
Add Chilled King Prawns 2.95 each  
Add Smoked Salmon 5.95
- (GF) Thermidor  
Creamed Potatoes, Rocket Leaves
- (GFA) Risotto or Linguine  
Sweet Chilli, Garlic & Cream Sauce,  
Rocket Leaves, Fresh Parmesan

Please see overleaf for  
Burgers, Salads, Sides,  
Desserts and our  
Children's Menu

# Cobo Bay Breakfast & Brunch Menu

(Available 7.30am – 11.30am)

- (V/GFA) Toast, Butter & Preserves 4.95
- (V) Croissant & Preserves or Danish Pastry 5.50
- (GFA) Bacon or Sausage Bap 7.95
- (GFA) Breakfast Bap 11.95 Bacon, Hash Brown,  
Fried Egg, Cheddar Cheese, BBQ Sauce
- (V/VE) Porridge 6.95 Banana, Toasted Almonds, Blueberries
- (V) Granola 7.95 Greek Yoghurt topped with  
Homemade Berry Compote, Granola, Fresh Berries
- (VE/GF) Pink Grapefruit & Natural Yoghurt 6.95  
Roasted Pine Nuts, Guernsey Honey
- (V/GFA) American Pancakes 9.95  
Maple Syrup, Fresh Berries, Vanilla Ice Cream

- (V/GFA) Eggs Florentine 12.95 Two Poached Eggs,  
Toasted Muffin, Wilted Spinach, Hollandaise Sauce
- (GFA) Eggs Benedict 12.95 Two Poached Eggs, Toasted  
Muffin, Cured Ham, Hollandaise Sauce
- (V/GFA) Smashed Avocado  
& Two Poached Eggs 12.95  
Granary Toast, Roasted Vine Tomatoes
- (GFA) Smoked Salmon & Scrambled Eggs 12.95  
Granary Toast
- (V/VE/GFA) Vegan Breakfast 13.95  
Vegan Sausage, Spinach, Grilled Tomato, Hash Brown,  
Avocado, Flat Mushroom, Baked Beans

- (V/GFA) Vegetarian Breakfast 13.95  
Two Eggs, your way, Vegan Sausage, Grilled Tomato,  
Sautéed Mushrooms, Wilted Spinach, Hash Brown,  
Baked Beans, Toast
- 3 Egg Omelette 9.95  
Add your favourite fillings for 1.95 each:  
Ham, Bacon, Cheddar, Feta, Cream Cheese,  
Tomato, Avocado, Mushroom, Spinach, Red Onion,  
Olives, Smoked Salmon
- (GFA) Traditional Full English 15.95  
Two Eggs your way, Grilled Bacon, Pork Sausage, Tomato,  
Sautéed Mushrooms, Hash Brown, Baked Beans, Toast
- Extras (£): Smoked Salmon 5.95, Avocado 3.95,  
Egg 1.95, Bacon 1.95, Sausage 1.95, Vegan Sausage 1.95,  
Hash Brown 1.95, Mushrooms 1.95, Baked Beans 1.50

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