COBO BAY HOTEL

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

Sandwiches & Ciabattas

(Served Midday to 5.30pm)

(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 17.95
Lemon Mayonnaise

(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 20.95
Garlic Butter, Red Onion Marmalade, Rocket Leaves

Afternoon Treats

Available from 2.30pm to 5.30pm

Warm Homemade Scones with Tea or Coffee 9.95
Fresh Cream and Strawberry Jam

Fresh Strawberries and Cream 9.95

Salads

Starter 13.95 Main 19.95

(GFA) Caesar Salad
Crisp Pancetta or Chorizo, Anchovy Dressing
& Garlic Croutons
Add Free Range Chicken Breast: 5.50

(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

Burgers

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

(GFA) 180g Steak Burger 19.95
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) Chicken Schnitzel Burger 17.95
Baby Gem Lettuce, Sliced Tomato,
Lemon Mayo, Sweet Chilli Sauce

Add a Fried Free-Range Egg: 1.95

(V/VE/GFA) Chickpea & Coriander Burger 17.95
Baby Gem Lettuce, Sliced Tomato,
Gherkin, Lemon Veganaise

(GFA) Breaded Cod Fillet Burger 19.95
Pickled Cucumber and Red Onions,
Shredded Iceberg Lettuce, Tartar Sauce

Sides 5.50 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

Mixed Steamed Greens

Mixed, Green or Tomato & Onion Salad

Dessert Menu 9.50 each

(GF) Catalan Cream
Caramelised Citrus, Cinnamon Cream

(VE) Coconut Panna Cotta
Fresh Strawberries, Ginger Crumble

(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

(VE) Lime & Roasted Marinated Pineapple
Coconut Passionfruit Mousse

Selection of Ice Cream & Sorbets

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

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) Herm Oysters 'Au Naturel' 3.25 each

(GFA) Classic King Prawn Cocktail 12.95
Crisp Lettuce, Marie Rose Sauce,
Fantail of Cucumber,
Brown Bread Fingers

King Prawns & Chorizo 12.95
Basil & Oregano Tomato Sauce,
Crostini Bread, Garlic Aioli

(GFA) Chargrilled BBQ Octopus Celery Brochette 11.95
Carrot & Cumin Puree,
Glazed BBQ Dressing

(GF) Moules 'Marinieres' 12.95 / Main 19.95
Add Guernsey Cream 2.50
Rustic Bread Basket 5.50
Skinny Fries 5.50

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

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

(V/VE) Homemade Vegetable Spring Rolls 10.95
Asian Slaw, Sweet Chilli Dip

Homemade Duck Spring Rolls 11.95
Asian Marinated Cucumber Salad,
Honey & Soy Dressing

(GF) Soup of the Day 8.95 or Lobster Bisque & Garlic Croutons 9.95
Rustic Bread

(GF) Crisp Sticky Belly Pork 11.95
Asian Stir Fry, Sweet Chilli BBQ Sauce

(GF/V/VE) Tofu Cocktail 11.95
Smoked Paprika, Crisply Fried Tofu, Sliced Avocado,
Cherry Tomato & Spicy Vegan Marie Rose Sauce

Mains

(GFA) Herb Crusted Rump of Lamb 32.95
Sweetcorn Puree, Braised Baby Onions,
Honey & Cumin Roasted Carrots with Mixed Herb Crumb,
Garlic Sautéed Spinach, Potato Pave, Rich Lamb Jus

(GF) Monkfish Char Sui 29.95
Sautée Asian Salad, Hoi Sin & Sweet Chilli Sauce,
Spring Onions & Sesame Seeds,
Steamed Basmati Rice

(GFA) Free-Range Chicken Schnitzel 24.95
Melted Garlic Butter, Grilled Vine Tomatoes,
Sautéed Potatoes, Cucumber & Onion Vinaigrette
Add Fried Egg 1.95

(GFA) Seafood & Shellfish Linguine 26.95
Cherry Tomatoes, Chopped Parsley, Garlic Butter,
White Wine, Olive Oil

Fillet of Scottish Salmon en Croute 26.95
White Fish Mousse & Spinach Filling,
Root Vegetables, Duchess Potatoes, Mussel Cream Sauce

(GFA) Trio of Cobo Fish & Chips 24.95
Pan Fried, Battered & Grilled Seafood & Shellfish,
Minted Peas, Tartar Sauce, Hand Cut Chips

Spinach & Ricotta Tortellini 20.95
Rosemary & Garlic Roasted Butternut Squash,
Broadbean & Parmesan White Wine Cream,
Dressed Rocket Leaves & Pinenuts
Add Fresh Free Range Chicken: 5.50

Pork Sigsig 23.95
Calves Liver, Red Onions, Fried Egg,
Slice of Lime, Steamed Rice

(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 23.95

(V/VE/GF) Homemade Chestnut Gnocchi 19.95
Sauteed Wild Mushroom Veloute,
Dressed Rocket Salad, Toasted Pinenuts

John Stone Grass Fed 28 Day Aged Steaks

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

(GFA) 500g Chateaubriand
2 Persons 75.00

(GFA) Fillet: 175g 28.95 / 225g 34.95
(GFA) Sirloin: 175g 23.95 / 250g 32.95
(GFA) Ribeye: 250g 34.95

(GF) Add Garlic Butter, Diane, Peppercorn, Red Wine or Béarnaise Sauce: 2.95 each

Add 3 Garlic King Prawns 5.95

Individual Fillet of Beef Wellington 36.95
(Served Pink) Wilted Spinach, Horseradish Pommes Mousseline,
Caramelised Shallot & Red Wine Jus

Guernsey Scallops 4.75 each

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

Guernsey Crab & Lobster

Crab Starter 18.95 / Main 34.95
Lobster Half 27.95 / Whole 49.95

(GFA) Chilled
Crisp Lettuce, Cherry Tomatoes,
Cucumber, Spring Onions, Marie Rose Sauce,
Lemon Mayonnaise, Brown Bread & Butter Fingers

Add 3 Chilled King Prawns 5.95

Add Smoked Salmon 6.50

(GF) Thermidor
Creamed Potatoes, Rocket Leaves

(GFA) Linguine
Sweet Chilli, Garlic & Cream Sauce,
Rocket Leaves, Fresh Parmesan

Please see overleaf for Burgers, Salads, Sides, and Desserts

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 roasts *£49.95* *(for 2 people)*

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) Penne Pasta Bolognaise 10.95
Add Grated Mozzarella Cheese: 2.50

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.