

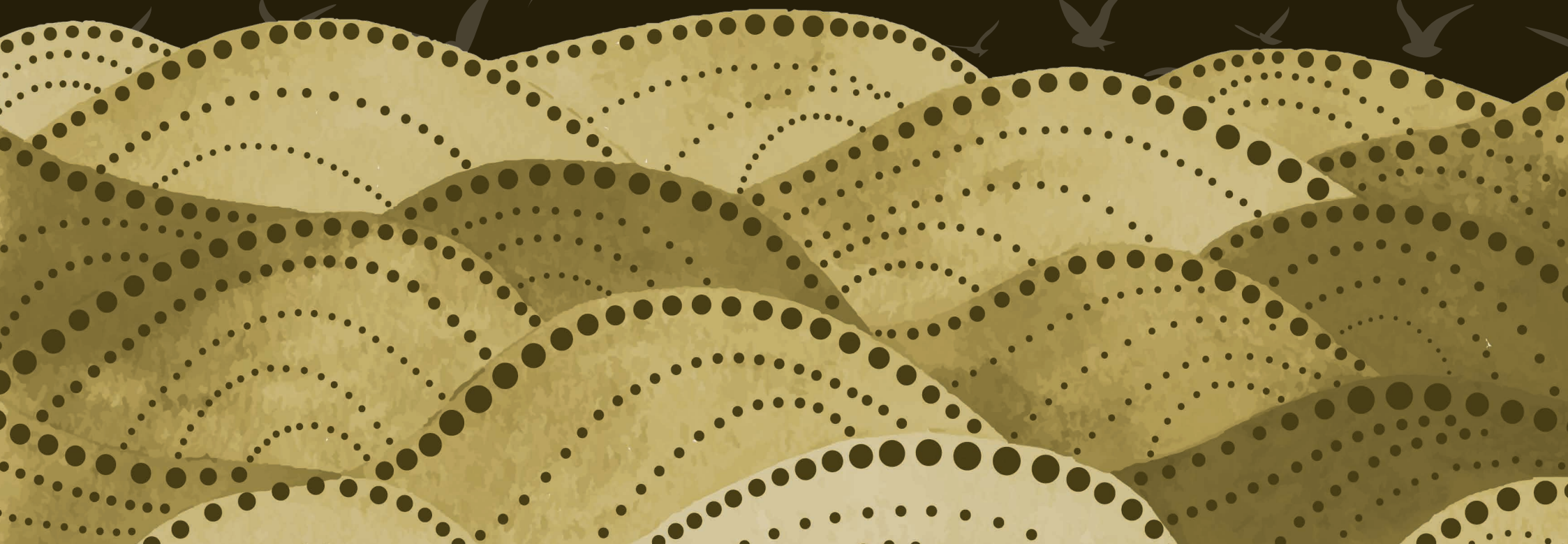


COBO BAY  
HOTEL  
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*Lunch & Dinner Menu*



*The Beach Terrace*  
COBO BAY HOTEL



# Lunch & Dinner Menu

Please enquire about our Fresh Seafood & Shellfish Specialities, including Lobster, Scallops, Oysters, Moules, Monkfish, Turbot, Brill and Sole (all subject to availability)!

## Starters

### (GFA) Petit Fruits de Mer 12.95 / 24.95

Hand-Picked Crab with Lemon Mayonnaise on Baby Gem, Smoked Salmon with Horseradish Crème Fraiche and Chives, King Prawn Marie Rose, Cucumber Galette, Cherry Tomatoes, Red Onion Dressing, Granary Bread

### Smoked Haddock Croquettes £8.75

Mixed Leaves, Sweet Chili & Tomato Jam

### (GF) King Prawns, Calamari & Chorizo 9.75

Fried in Lemon & Garlic Butter, Dressed Salad

### Tempura Fried Cod Medallions 8.95

Vegetable Stir-Fry, Sweet & Sour Sauce

### (GFA) King Prawn Cocktail 8.95

Crisp Lettuce, Marie Rose Sauce, Fantail of Cucumber, Brown Bread Fingers

### (GFA) Pulled & Pressed Ham Hock Terrine with Parma Ham & Salami 8.50

Pickled Vegetables, Red Onion Marmalade, Rustic Bread & Mixed Butters

### Homemade Duck Spring Rolls 9.25

Oriental Salad, Honey & Soy Dressing

### (GF) (V) Steamed Asparagus Spears 8.95

Softly Poached Egg, Tarragon Hollandaise

(GF) Add Parma Ham: 1.95

Add a Smoked Haddock Croquette: 2.75

### (GF) (V/VE) Soup of the Day 5.95

Rustic Bread

### (VE) Vegetable Spring Rolls 8.50

Asian Slaw, Hoisin Sauce

## Salads

Starter 8.50 / Main 14.75

### (V/VE) (GF) Avocado, Pickled Beetroot & Blue Cheese Crumble

Caramelised Walnuts, Sun-Blushed Tomatoes, Black Olives, Mixed Leaves

### (GFA) Free-Range Chicken, Chorizo & Pancetta Caesar

(GF) (V/VE) Mediterranean Vegetables & Feta  
Zucchini Noodles, Roasted Red Peppers and Aubergine, Tomato & Pesto Dressing

## Hand-Picked Guernsey Crab

Starter 12.95 / Main 24.95

### (GFA) Chilled

Crisp Lettuce, Cherry Tomatoes, Marie Rose Sauce, Lemon Mayonnaise, Granary Bread Fingers  
Add Smoked Salmon or 3 King Prawns: 4.95

### (GFA) Thermidor

Creamed Potatoes, Rocket Leaves, Brown Bread Fingers

### (GFA) Risotto or Linguine

Sweet Chili, Garlic & Cream Sauce, Rocket Leaves, Fresh Parmesan

## Mains

### (GF) Herb Crusted Fillet of Beef Medallions 26.95

Horseradish Pommés Mouseline, Wilted Spinach, Caramelised Shallot & Red Wine Jus

### (GFA) Hand-Carved Rump of Herb Crusted Lamb 19.95

Rosemary Gnocchi, Minted Pea Purée, Rosemary & Port Wine Jus

### Honey & Sesame Roasted Duck Breast 18.50

Served Pink or Well Done with Stir-Fried Rice Noodles, Pak Choi and Spring Onion

### (GFA) Pork Piccata 17.95

Breaded Pork Medallions in a Lemon & Caper Butter, Lyonnaise Potatoes

### (GFA) Seafood & Shellfish Linguine 18.95

Cherry Tomatoes, Chopped Parsley, Garlic Butter, White Wine, Olive Oil, Parmesan Shavings

### (GF) Pan Roasted Fillet of Scottish Salmon 17.95

Steamed Greens, Quinoa & Pine Nut Salad, Lemon Dressing

### (GFA) Cobo Fish & Chips 16.95

Pan Fried, Battered & Grilled Seafood & Shellfish, Minted Peas, Tartar Sauce, Hand Cut Chips

### (GFA) Free-Range Chicken, Wild Mushroom & Fresh Asparagus Tagliatelle 16.95 (Without Chicken: 14.95)

Creamy Tio Pepe Sauce, Grated Parmesan

### (V) (GF) Spanish Omelette 14.25

Mediterranean Vegetables, Diced Tomato and Red Onion, Mixed Salad

Add Mature Cheddar Cheese: 1.95

### (GFA) Sinangág

Filipino Garlic Fried Rice and Vegetables with Oyster Sauce  
(VE) Deep Fried Tofu 12.95

Free Range Chicken Breast 14.50

King Prawns 16.95

### (V/VE) Grilled Halloumi & Mediterranean Vegetable Skewers 14.95

Mixed Herb Pesto, Dried Fruit Couscous

## Char-Grilled Steaks

Served with Roasted Cherry Tomatoes, Garlic Mushrooms and Onions à la Française

### (GFA) Fillet: 225g 23.95

### (GFA) Sirloin: 240g 19.95

(GF) Add Garlic Butter, Diane, Peppercorn, Red Wine or Béarnaise Sauce: 2.00

(GF) Add 3 Garlic King Prawns: 4.95

## Burgers

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

### 180g Steak Burger 14.95

Deep Fried Onions, Gherkins, Tomato, Dijon Mayonnaise  
Add Monterey Jack or Mild Cheddar Cheese: 1.50

Add Bacon or Crispy Pancetta: 1.50

Add a Fried Free-Range Egg: 1.25

### Chicken Schnitzel Burger 14.50

Baby Gem Lettuce, Sliced Tomato, Lemon Mayo & Sweet Chili Sauce  
Add a Fried Free-Range Egg: 1.25

### (V/VE) Chickpea & Coriander Burger 13.95

Baby Gem Lettuce, Sliced Tomato, Gherkin, Lemon Veganaise

## Sandwiches & Ciabattas

(Available Lunchtimes Only)

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

### (V/VE) Soup & Sandwich 8.95

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 8.95

Tangy Smashed Chickpeas, Sun Dried Tomatoes, Dressed Rocket, Toasted Pine Nuts  
Add Feta Cheese Glaze: 1.95

### Hand-Picked Crab Sandwich 12.50

Lemon Mayonnaise

### Seafood & Shellfish Club Sandwich 12.95

Warm Smoked Salmon, Cream Cheese & Chives, Prawns Marie Rose, Lettuce, Sliced Cucumber

### Triple Decker Club Sandwich 12.50

Warm Free-Range Chicken Breast, Grilled Bacon, Baby Gem Lettuce, Sliced Tomato, Dijon Mayonnaise  
Add a Fried Free-Range Egg: 1.25

### Minute Sirloin Steak Ciabatta 14.95

Garlic Butter, Red Onion Marmalade, Rocket Leaves

## Sides

Sharing Bread Basket with Mixed Butters 4.95

Tempura Fried Onion Rings 2.95

Skinny Fries, Hand Cut Chips, Sautéed, Creamed, Lyonnaise or Herb Buttered New Potatoes 3.95

Garlic Creamed Spinach, Tempura Zucchini, Asparagus Spears, Mixed Steamed Greens 3.95

Mixed, Green or Tomato & Onion Salad 3.95

Enjoy a wide range of Homemade Desserts, After-Dinner Cocktails, Dessert Wines, Vintage Ports, Liqueurs, Brandies, Single Malt Whiskies, Teas and Coffees

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.