

FIRST
COAST
EST. 2003

A LA CARTE

OYSTERS AND APPETIZERS

- Mixed olives with crusty bread (v, vg) 4.50
Basket of crusty bread with olive oil and balsamic (v, vg) 3.95
6/12 Chilled Oysters 16.95/26.95
6/12 Grilled Oysters with a pancetta and parsley butter crust 18.95/28.95



STARTERS

- Soup of the day 6.95
King scallops, celeriac puree, brown butter sauce, celeriac crisps 14.00
Shetland mussels either mariniere or tomato and caper sauce 10.00
Burrata, roast peppers, basil and almond pesto (v) 11.95
Beef carpaccio, wild mushrooms, parmesan shavings, rocket, olive oil, lemon 13.95
Pan fried squid, romesco, lemon and garlic sauce 12.95
Homemade haggis, neeps, creamy mash, ginger gravy 10.95
Oak smoked salmon, horseradish mascarpone, fried capers, lemon wedge 13.50



MAINS

- Monkfish tail, cauliflower puree, potato crisps, brown butter sauce 23.95
Fettuccine pasta, pork and beef ragu, pecorino 16.95
Stuffed sea bass, olive tapenade, veg & roast potatoes, gremolata 23.95
Sirloin steak (10 oz), watercress, roast tomatoes, beef jus and fries 29.95
Corn fed chicken supreme, pea purée, latke potatoes, crispy kale, jus 18.95
Coley, bouillabaisse soup, mussels, micro herbs 18.95
Panko smoked aubergine, Turkish pepper sauce, vegan Cesar salad (v, vg) 16.95



SIDES

- Fries 3.95, Creamy mash 4.50, Stir fried greens 4.50,
Roast potatoes 4.50, Dressed mixed salad 4.20



DESSERT

- Sticky toffee pudding, whisky salted caramel sauce 6.95
Mango mousse, berries compote jelly, chantilly, shortbread 6.95
Vanilla ice cream, baileys salted caramel, honeycomb 6.95
Cheese board, cranberry jelly, oatcakes 10.95
Affogato – with your choice of liquor 7.95

(v) VEGETARIAN - (vg) VEGAN

PLEASE ALWAYS INFORM US WITH YOUR DIETARY REQUIREMENTS OR ANY FOOD ALLERGIES.

PLEASE NOTE: WE ADD AN OPTIONAL SERVICE CHARGE TO YOUR BILL