

2 COURSES £23.95 / 3 COURSES £29.95 / ANY MAIN COURSES £17.95

Appetiser

CHILLED OYSTERS (NCGI) (per oyster) 2

MIXED OLIVES (V, VG, NCGI) 4.25

CRUSTY BREAD with olive oil and balsamic 4.20

STURIA VINTAGE CAVIAR served with crème fraiche and handmade blinis 12.95

Starter

SALT AND PEPPER SQUID Tartare sauce

SOUP OF THE DAY Please ask for today's soup of the day

SURF AND TURF BEEF TARTARE Shallot, gherkins, mustard, tabasco, quail egg, caviar

BURRATA-TOMATO Kalamata olives, almond pesto (V, NCGI)

STEAMED MUSSELS Shallots cider, chives and double cream or tomato and caper sauce (NCGI)

Mains

SEA BASS FILLETS Wholegrain mustard mash, greens, gremolata (NCGI)

CHICKEN SUPREME Sweetcorn purée, creamy mash, toffee apple jus

PAN ROAST COD Crushed potatoes, creamy lobster velouté

SCIALATIELLI SEAFOOD Scialatielli pasta, mixed seafood, heritage tomatoes, garlic, white wine, parsley

PANKO SMOKED AUBERGINE Turkish pepper sauce, vegan Caesar salad (V, VG)

ABERDEEN ANGUS BEEF BURGER Chimichurri sauce, applewood cheese, tomato and lettuce

GRILLED SIRLOIN (10 OZ) Watercress, roast tomatoes, beef jus and fries (SUPPLEMENT 9.95)

Sides

STRAIGHT CUT CHIPS £3.95 - CHIPS, PECORINO AND CHILLIES £4.50

CREAMY MASH £4.50 - STIR FRIED GREENS £4.95 - DRESSED MIXED SALAD £4

BROCCOLI RABE, GARLIC, CHILLI £4.95

Dessert

STICKY TOFFEE PUDDING Whisky salted caramel sauce

CHEESECAKE Peanut caramel

VANILLA ICE CREAM Handmade cookies, baileys salted caramel

VEGAN PUMPKIN PIE Parfait, granola v,vg

CHEESE BOARD Cranberry jelly, oatcakes

AFFOGATO With your choice of liquor (SUPPLEMENT OF 4.95) (NCGI)

(V) VEGETARIAN (VG) VEGAN (NCGI) NON-GLUTEN CONTAINING INGREDIENT

Please always inform us with your dietary requirements or any food allergies.

Please please note: we add an optional service charge to your bill

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