



Welcome to the South Coast Restaurant

We're delighted that you're dining with us we've got a fabulous choice of freshly prepared options from our buffet for you to try. There are delicious starters, and tempting desserts as well as cuisine from around the world including a carvery and it changes every night so there's always something new to try.

For little ones

We understand that children can be fussy eaters but they'll be spoilt for choice with our specially prepared meals from nutrition expert Annabel Karmel. We've got a lower buffet counter for children so they can help themselves to dinner without help from grown-ups.

Don't forget to save room for dessert as there's an ice cream station where they can have fun making their own ice cream with lots of different toppings.

How does it work?

Once you're settled at your table please feel free to help yourself and choose your meal from the buffet.

Dietary requirements

We are happy to accommodate any special dietary requests. Please ask a team member for details.

Buffet price

Adult **£13.95** Child **£7.95**



Signature dishes

We know you might want to try something different, or just treat yourself so we've added a few special 'signature' dishes below which you can also choose from.

As these are made with some extra special ingredients and are served straight to your table you'll notice that there's an additional supplement price on top of the buffet price.

To start

Breaded crab cakes served with a zesty mayonnaise £2.50

Grilled flat mushroom with feta and pine nuts (v) ✕ £2.00

Thyme scented duck on a bed of caramelized parsnips with a passionfruit and sherry sauce ✕ £2.50

Jumbo prawn cocktail £3.00
our legendary classic starter – it's big!



Grilled flat mushroom

Main courses

Giant beer battered cod fillet £4.00
served with hand cut chips and minted pea puree

Slow roast pork belly and parsnip puree ✕ £4.00
with braised red cabbage and a mustard cream

10oz sirloin steak ✕ £5.00
with hand cut chips, vine tomatoes and field mushrooms

Sautéed wild mushroom medley (v) £4.00
in a puff pastry case glazed with tarragon butter



Giant beer battered cod fillet



10 z sirloin steak

Desserts

Bananas Foster (for 2 people) £4.00
glazed bananas served with vanilla ice cream

Eton Mess ✕ £2.00
mixture of strawberries, cream and pieces of meringue

Crème brûlée ✕ £2.00
rich custard base topped with a caramelised topping

Tiramisu £2.00
layers of sponge soaked in coffee and liquor



Eton mess

Allergies – We understand that our guests may be concerned about the presence of nuts, seeds or other allergens in our food. To help put your mind at ease our team are happy to answer any questions that you may have so please don't hesitate to ask us.

glutenfree ✕ These dishes do not contain gluten.

(M) – These meals do not contain meat or fish. We will endeavour to serve your meal quickly but when the restaurant is very busy your food may take a little longer to prepare. We hope you enjoy your visit and welcome any comments you have concerning our food and drink. Fish dishes may contain small bones. Some products may contain nuts, please seek advice from a team member. All weights quoted are approximate before cooking. Metric weight equivalent 10oz – 284g. All items on this menu are subject to availability and prices include VAT at the current rate. To the best of our knowledge, none of the food we sell on our menus contains GM soya or maize ingredients