

# COASTERS

## WHILE YOU CHOOSE

Selection of breads & oils, vinegar (v)  
£2.50

Marinated olives (v)  
£2.25

Hummus & pitta bread  
£2.75

## STARTERS

Box baked Camembert (v)  
*to share*  
£7.95

Soup (v)  
*(Ask for details)*  
£5.00

Salmon, Crab  
& pickled ginger  
£6.75

Ham hock terrine, piccalilli  
£5.75

Pan fried Scallops,  
chorizo & parsley  
£8.00

Chicken Satay,  
red cabbage coleslaw  
£6.25

## MAINS

Fillet of Seabass,  
sauté potatoes, fennel & capers  
£14.75

Fishcakes, tartar sauce & watercress  
£10.50

Southwest chargrilled Ribeye Steak,  
hand cut chips & garnished  
£16.95

Chicken & Pancetta Roulade,  
grilled asparagus, tomato  
& butter sauce  
£13.50

Wild mushroom linguine,  
parmesan & basil (v)  
£9.75

*Add peppercorn sauce* £1.25

Coasters Ceaser Salad  
Cos lettuce, egg, parmesan,  
croutons & anchovies  
£9.00

Beer battered Fish, Hand cut Chips,  
mushy peas & tartar sauce  
£11.00

*With chicken* £11.00

## SIDES

Hand cut Chips £2.50

Onion Rings £1.50

Sautéed Potatoes £2.00

Asparagus £3.00

New Potatoes £2.00

Green leaf salad £2.00

## DESSERTS

Coasters crumble  
& vanilla custard  
£5.50

Summer pudding  
& Dorset clotted cream  
£5.50

Strawberry tart  
& vanilla ice cream  
£6.00

Chocolate mousse,  
creme chantilly & berries  
£6.00

Selection of cheeses  
(Coastal cheddar, Nanny Williams' blue,  
Rosary goats, Dorset smoked red)  
with crackers & chutney  
£7.00

## COFFEE & LIQUOR

Americano £1.80

Whiskey £4.95

Cappuccino £2.20

Baileys £4.95

Latte £2.20

Tia Maria £4.95

Espresso £1.80

Kahlua £4.95

Selection of Teas £1.90  
*(Earl Grey, Green, Peppermint, Fruit)*

Amaretto £4.95

Our chefs will be pleased to tend to your requests where possible.  
Some of our dishes may contain nut traces, please ask a member of staff for information.  
Tables of eight or more will incur a service charge of 10%.

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## HOUSE WINES

75CL  
BOTTLE

1. **MOONDARRA CHARDONNAY** 2 £13.50  
Australia 125ML GLS £2.50  
*Rich, buttery, tropical fruit, oak* 175ML GLS £3.75  
*ageing and crisp refreshing* 250ML GLS £4.75  
*acidity - the classic Aussie*  
*Chardonnay. Sommelier Silver 2012.*
2. **MOONDARRA SHIRAZ** B £13.50  
Australia 125ML GLS £2.50  
*A rich, spicy mouthful of ripe* 175ML GLS £3.75  
*plums and bramble fruits – soft,* 250ML GLS £4.75  
*rich and warm in style and*  
*finish. Sommelier Gold 2011.*

## WHITE WINES

3. **SANTA SERENA**  
**SAUVIGNON BLANC** 2 £15.00  
Chile 125ML GLS £2.95  
*A very clean and citrusy* 175ML GLS £4.20  
*Sauvignon Blanc with bags* 250ML GLS £5.25  
*of flavour and great balance.*  
*Sommelier Silver 2011.*
4. **CAPE PROMISE CHENIN BLANC** 2 £14.50  
Western Cape - South Africa 125ML GLS £2.75  
*Refreshing ripe melon and citrus* 175ML GLS £3.95  
*fruit with lovely clean finish.* 250ML GLS £4.95
5. **TRULLI PINOT GRIGIO** 2 £18.00  
Lombardia - Pavia - Italy 125ML GLS £3.15  
*Flowery young aroma with a* 175ML GLS £5.25  
*hint of spice. Dry and crisp with* 250ML GLS £6.50  
*good fruit. Sommelier Silver 2012.*

## ROSÉ WINES

6. **HUMBOLDT COAST BLUSH** 4 £17.00  
California 125ML GLS £2.95  
*A great, light, fresh rosé from the* 175ML GLS £4.95  
*home of this style. Bags of ripe,* 250ML GLS £6.25  
*red fruits and a good touch of*  
*sweetness adding balance.*
7. **TRULLI PINOT GRIGIO BLUSH** 2 £18.00  
Italy 125ML GLS £3.15  
*Soft pink colour, refreshing burst* 175ML GLS £5.25  
*of strawberries; a very easy* 250ML GLS £6.50  
*style of wine. A crowd pleaser!*

## RED WINES

75CL  
BOTTLE

8. **SANTA SERENA**  
**CABERNET SAUVIGNON** C £15.00  
Central Valley - Chile 125ML GLS £2.95  
*Aromas of blackcurrant fruit and* 175ML GLS £4.20  
*a soft spicy note, with a round* 250ML GLS £5.25  
*and rich palate and smooth*  
*finish. Sommelier Bronze 2011.*
9. **CAPE PROMISE PINOTAGE** C £14.50  
Western Cape - South Africa 125ML GLS £2.75  
*Bursting with damsons* 175ML GLS £3.95  
*and spice flavours with* 250ML GLS £4.95  
*a delicious, lasting finish.*
10. **ALMA MORA MALBEC** D £19.00  
San Juan - Argentina 125ML GLS £3.25  
*Full bodied wine with ripe* 175ML GLS £5.15  
*red fruits flavour and an* 250ML GLS £6.50  
*elegant touch of smoke*  
*and vanilla. IWC Silver 2011.*

## CHAMPAGNE

11. **REYNIER BRUT** 1 £29.00  
*A light, elegant Champagne with*  
*soft, full flavours and consistent*  
*mousse, good balance and age.*

## SPARKLING WINE

12. **TRULLI PROSECCO** 2 £26.00  
Italy  
*Elegant fruity aromas of pear and apple.*  
*A smooth, fresh and well-balanced wine.*

If a particular wine or shipper is unavailable,  
a suitable alternative will be offered.

All quality wines on this list have an alcohol  
content of between 8% and 15% by volume.

### Taste Guide

Champagne, White and Rosé wines are designated numbers  
from 1 to 9, with 1 being the driest and 9 being the sweetest.  
Red wines are designated letters from A to E, with A being  
the lightest and softest and E being the deepest and fullest.