

the
cove
RESTAURANT



menu

food served daily between 12noon and 9pm



SNACKS & APPETISERS

DOUGH BALLS V VG	6.25
roasted garlic and parsley butter	
FIRE ROASTED RED PEPPER & HUMMUS V VG	6.25
wood-fired flatbread, roquito peppers, coriander	
PITTED BELAZU OLIVES V VG GF	6.00
WOOD-FIRED LONGANIZA SAUSAGE	7.00
saffron aioli, chive	
ASIAN GLAZED STICKY PORK BELLY BITES	7.00
bbq dipping sauce, spring onion, sesame seeds	

STARTERS

BRUSHETTA V VG GF	7.75
toasted focaccia, heritage tomatoes, aged balsamic	
GAMBAS PIL PIL	8.50
king prawn, garlic, chilli, tomato, wood-fired flatbread	
WILD MUSHROOM ON TOAST V VG GF	7.75
brioche, poached egg, parmesan crisp	
CRISPY BUTTERFLY CHICKEN	8.00
jalapeño, parmesan, aioli	
BBQ PORK SLIDERS	8.00
wasabi mayo, pickled red cabbage, red chilli	

ON THE SIDE

SKIN ON FRIES V VG GF	5.50
CHEESY SKIN ON FRIES V VG GF	6.50
PARMESAN & TRUFFLE SKIN ON FRIES GF	7.50
RUSTIC CHUNKY CHIPS V VG GF	6.50
GRILLED TENDERSTEM V VG GF	4.50
CREAMY MASH POTATO V VG GF	6.50
BUTTERED NEW POTATOES V VG GF	6.50
BEER BATTERED ONION RINGS V VG GF	4.50
COLESLAW V VG GF	4.50
BRAISED RED CABBAGE V VG GF	4.50
PEAS & CHANTENAY CARROTS V VG GF	5.00
GREEN BEANS V VG GF	4.50

GRILL

8oz 28 DAY DRY AGED MANOR FARM SIRLOIN GF	30.00
cherry tomato, chunky chips, portobello mushroom	
8oz 28 DAY DRY AGED MANOR FARM RIBEYE GF	31.00
cherry tomato, chunky chips, portobello mushroom	
add a sauce GF	+3.50
choose peppercorn, café de paris, chimichurri	
COTE DE BOEUF GF	78.00
for 2 to share at 39.00 per person	
triple cooked chips, café de paris butter, peppercorn sauce, side salad	
6oz MANOR FARM BEEF BURGER GF	18.00
brioche bun, gem lettuce, sliced tomato, spicy tomato chutney, fries, coleslaw	
add gruyere	+1.50
add smoked bacon	+1.70
SPICED FRIED BUTTERFLY CHICKEN BURGER	17.00
brioche bun, chipotle mayo, gem lettuce, fries, coleslaw	
add gruyere	+1.50
add smoked bacon	+1.70
BRAISED BRISKET BURGER GF	18.75
brioche bun, rocket, parmesan, crispy onion, chimichurri, fries, coleslaw	
add smoked bacon	+1.70
BRAISED PORK FILLET	20.00
borlotti beans, green beans, smoked chorizo, pork jus, mash potato	
CRISPY PLANT-BASED BURGER V VG	15.00
brioche bun, baby gem lettuce, pickles, jalapeños, bbq sauce, crispy onions	
SALADS	
TABOULEH SALAD V VG GF	15.00
mint yogurt, pomegranate, almond	
add chicken	+3.00
CAESAR SALAD V VG GF	16.00
gem lettuce, anchovies, parmesan	
add chicken	+3.00
add smoked bacon	+1.70
CAPRESE SALAD V GF	14.00
heritage tomatoes, buffalo mozzarella, balsamic	

OCEAN

BEER BATTERED HADDOCK & CHIPS (GF) 19.50
peas, tartare sauce, chunky chips, lemon wedge

MOULES MARINIÈRE (GF) 21.00
toasted focaccia

add skin on fries (V) (VG) (GF) +5.50

PAN-FRIED SALMON (GF) 18.00
crushed new potato, wilted spinach, sauce vierge

RED LENTIL & CHICKPEA CURRY (V) (VG) (GF) 18.00
spinach, butternut squash, rice

add king prawn +4.00

add chicken +3.00

PASTA

MAC & TRIPLE CHEESE (V) (VG) (GF) 15.00
crispy onions, side salad

add garlic ciabatta (V) (VG) +2.00

add chicken +3.00

add smoked chorizo +1.75

SEAFOOD LINGUINE 20.00
red chilli, spring onion, lobster bisque

RATATOUILLE LASAGNE (V) 17.00
courgette, aubergine, mixed leaf salad

add garlic ciabatta (V) (VG) +2.00

SPINACH & AVOCADO LINGUINE (V) (VG) (GF) 17.00
almonds, coriander, chilli

add garlic ciabatta (V) (VG) +2.00

DEVON CREAM TEA (V) (VG) (GF) 10.00
available until 5pm
freshly baked scones, clotted cream, strawberry jam
choose tea or coffee

AFTERNOON TEA (V) (VG) (GF) 30.00
must be booked 24 hours in advance
freshly baked scones, clotted cream, strawberry jam, homemade cakes, sandwich selection
choose tea or coffee

add champagne +13.75

add prosecco +8.15

WOOD-FIRED NEAPOLITAN PIZZAS

GARLIC BREAD (V) (VG) (GF) 8.00
roasted garlic and parsley butter

CHEESY GARLIC BREAD (V) (VG) (GF) 9.50
roasted garlic and parsley butter, mozzarella

MARGHERITA (V) (VG) (GF) 12.50
mozzarella, san marzano tomatoes, fresh basil, olive oil

PEPPERONI (GF) 14.50
mozzarella, san marzano tomatoes, artisan sliced pepperoni

CURED MEAT (GF) 16.00
chorizo, coppa, serano, fennel, salami, san marzano tomatoes, rocket

SMOKEY BBQ (GF) 17.50
pulled pork, bbq sauce, red chilli, mozzarella, crispy onion

FAJITA (GF) 18.00
peppers, sliced chicken, jalapeños, crispy onion, mozzarella

PULLED BRISKET (GF) 18.50
red onion, smoked bacon, rocket, mozzarella, blue cheese

MUSHROOM TRUFFLE (V) (VG) (GF) 14.50
mozzarella, parmesan, portobello mushroom and truffle salsa

GARDEN (V) (VG) (GF) 15.50
mushroom, onion, sweetcorn, olives, garlic

SANDWICHES

choice of white or wholemeal bread | side salad, crisps

FISH FINGER (GF) 13.00
tartare sauce, baby gem, cucumber

CLASSIC CLUB 14.00
grilled chicken, baby gem, garlic mayo, tomato, smoked bacon

CROQUE MONSIEUR 15.00
honey roasted ham, mature cheddar

PESTO, MOZZARELLA & TOMATO (V) (GF) 13.00
basil pesto, buffalo mozzarella, sun-dried tomato

CORONATION CHICKEN MELT 14.00
mature cheddar, spicy mango chutney

Food Allergies & Intolerances

Please speak to our team about the ingredients within your meal when making your order if you have any food allergies or intolerances.

(V) vegetarian (VG) vegan (GF) gluten free

(V) (VG) (GF) can be made vegetarian / vegan / gluten free on request

