



Lunch & Dinner Menu



Starters

(GF) 6 Fresh Local Oysters “Au Naturel” 9.95

Red Onion Dressing, Tabasco Sauce, Lemon Wedge

(GFA) Petit Fruits de Mer 11.95 / 22.95 To Share

Hand-Picked Chancre Crab with Lemon Mayonnaise on Baby Gem, Smoked Salmon with Horseradish Crème Fraiche and Chives, King Prawn and Crevettes Marie Rose, Cucumber Galette, Cherry Tomatoes, Red Onion Dressing, Brown Bread

(GF) Seared Diver-Caught Scallops 11.95

Classic Beurre Blanc, Fresh Apple & Celery Salad

Tempura Fried Monkfish Medallions 9.95

Oriental Vegetable Stir-Fry, Sweet & Sour Sauce

(GFA) Classic Prawn Cocktail 7.95

Crisp Lettuce, Marie Rose Sauce, Fantail of Cucumber, Brown Bread Fingers

(GFA) Moules Marinières 8.50

Rustic Bread

Add Cream: 95p

King Prawns, Calamari & Chorizo 9.50

Fried in Lemon & Garlic Butter, Mixed Leaf Salad

Homemade Duck Spring Rolls 8.95

Asian Salad, Hoisin Sauce

Warm Smoked Bavarian Sausages 8.50

White Cabbage and Caraway Seed Salad, German Mustard

Add a Rustic Bread Roll: 95p

(V)(GF) Freshly Steamed Asparagus 8.50

Softly Poached Egg, Tarragon Hollandaise

(GF) Add Parma Ham: 1.95

(GF) Add a Mini Smoked Haddock Fishcake: 2.50

(VE)(GF) Duo of Galia Melon & Watermelon 6.95

(GF) Add Parma Ham: 1.95

(GFA) Soup of the Day 5.95

Rustic Bread

(V)(GF) Wild Mushroom & Blue Cheese Fritters 8.50

Fine Ratatouille, Red Pepper & Confit Garlic Sauce

(V) Smashed Avocado & Poached Egg on Toasted Sourdough 7.95

Vine Roasted Cherry Tomatoes

(V)(GF) Garden Pea & Broad Bean “Scotch Eggs” 8.50

Rocket Leaves, Shallot Vinaigrette, Tangy Chutney



Local Lobster & Hand-Picked Chancre Crab

(GFA) Chilled

*Baby Gem Lettuce, Cherry Tomatoes,
Marie Rose Sauce & Lemon Mayonnaise*

Crab Cocktail 11.95

Crab Salad 22.95

1/2 Lobster Cocktail 14.95

Whole Lobster Salad 29.75

Crab & Half a Lobster 26.95

(GFA) Thermidor

Crab Starter 11.95

With Piped Creamed Potatoes

Crab Main 22.95

Half a Lobster 14.95

Salad Garnish

Whole Lobster 29.75

Crab & Half a Lobster 26.95

Salad Garnish

(GFA) Linguine or Risotto

Sweet Chili, Garlic & Cream Sauce, Fresh Parmesan Shavings

Crab Starter 12.50

Crab Main 23.50

Half a Lobster 15.50

Whole Lobster 29.95

Crab & Half a Lobster 27.50

Light Bites

(GFA) Mixed Charcuterie Board 8.95 / 15.95

Pickled Vegetables, Red Onion Marmalade, Rustic Bread & Butters

(GFA) Free Range Chicken, Chorizo and

Crisp Pancetta Caesar Salad 8.50 / 14.50

(GF) Salted Baked Beetroot Salad with

Goat's Cheese Crumble 8.50 / 14.50

*Sun-Blushed Tomatoes, Caramelised Walnuts, Black Olives,
Mixed Leaves, Red Onion Vinaigrette*

(GF) Coronation Chicken Salad 7.95 / 13.95

Crisp Lettuce, Spring Onion, Herb Crostinis

Char-Grilled Prime Steaks

*Served with Roasted Cherry Tomatoes, Garlic Mushrooms
and Onions à la Française*

(GFA) Rib-Eye: 280g 23.95

(GFA) Fillet: 225g 23.95 / 175g: 19.95

(GFA) Sirloin: 250g 19.95

*(GF) Add Garlic Butter, Diane, Peppercorn,
Red Wine or Béarnaise Sauce 2.00*

(GF) Add 3 Garlic King Prawns 4.95

(GF) Add Half a Guernsey Lobster Grilled in Garlic Butter 13.95



Please note that all of our local seafood and shellfish is subject to availability and may contain traces of shell or bone.

Mains

(GF) Fillet of Brill "Veronique" 21.95

*Sweet Muscat Grapes, Green Beans, Dry Vermouth Sauce,
Choice of Potatoes*

(GF) Pan Roasted Monkfish Tail 21.95

Pea & Pancetta Ragout, Minted Pea Purée, Choice of Potatoes

(GFA) Seafood & Shellfish Linguine 18.50

*Cherry Tomatoes, Chopped Parsley, Garlic Butter,
White Wine, Olive Oil, Parmesan Shavings*

(GFA) Cobo Fish & Chips 16.95

*Pan Fried, Battered & Grilled Seafood & Shellfish,
Minted Peas, Tartar Sauce, Hand Cut Chips*

(GF) Pan Roasted Fillet of Scottish Salmon 17.50

Steamed Greens, Quinoa & Pine Nut Salad, Lemon Dressing

(GFA) Moules Marinières et Frites 14.95

Rustic Bread

Add Cream: 1.25

Tempura Fried King Prawns 17.95

Oriental Stir-Fry, Sweet & Sour Sauce

Asian Pork Belly with Seared Scallops & Pulled Pork Fritters 23.95

Sweet Potato & Carrot Purée, Charred Baby Leeks

(GFA) Hand-Carved Rump of Herb Crusted Lamb 17.95

White Bean Cassoulet, Slow Roasted Tomatoes, Basil Jus

Honey & Sesame Roasted Sliced Duck Breast 17.95

Served Pink or Well Done with Rice Noodles, Pak Choi & Spring Onion

(GFA) Pork Schnitzel 16.50 / Holstein 17.95

Cucumber Vinaigrette, Roasted Cherry Tomatoes, Choice of Potatoes

(V)(GF) Spanish Omelette 13.95

*Mediterranean Vegetables, Diced Tomato and Onion, Mixed Salad
Add Mature Cheddar Cheese: 1.95*

(V)(GFA) Wild Mushroom & Asparagus Penne Pasta 13.95

Creamy Tio Pepe Sauce, Grated Parmesan

(GF) Add Free Range Chicken Breast: 2.95

(V)(VE) Grilled Halloumi & Mediterranean Vegetable Skewers 14.75

Mixed Herb Oil, Dried Fruit Couscous

(GFA) Sinangág

Filipino Garlic Fried Rice and Vegetables with Oyster Sauce

(VE) Deep Fried Tofu 11.95

Free Range Chicken Breast 13.95

Sunday Roast

Prime Striploin of Beef 14.95

*Yorkshire Pudding, Duck Fat Roast Potatoes,
Seasonal Vegetables, Rich Red Wine Gravy*

Burgers

Served in a Brioche Bun with Skinny Fries or Hand Cut Chips

200g Steak Burger 14.95

Deep Fried Onions, Gherkin, Tomato, Dijon Mayonnaise

Add Monterey Jack or Mild Cheddar Cheese: 1.25

Add Bacon or Crispy Pancetta: 1.25

Add a Fried Free Range Egg: 1.00

Hoisin & Ginger Marinated Shredded Pork Belly 14.95

Asian Slaw, Fresh Coriander

Chicken Schnitzel Burger 14.50

Baby Gem Lettuce, Sliced Tomato, Sweet Chili & Lemon Mayo

Add a Fried Free Range Egg: 1.00

(V/VE) Chickpea & Coriander Burger 13.95

Baby Gem Lettuce, Sliced Tomato, Gherkin, Lemon Veganaise

Sides

Deep Fried Onion Rings 2.95

Sharing Bread Basket with Mixed Butters 4.95

Skinny Fries, Hand Cut Chips, Sweet Potato Mash, Sautéed, Lyonnaise or Herb Buttered New Potatoes 3.75

Garlic Creamed Spinach, Green Beans, Zucchini Fritti, Asparagus Spears, Mixed Steamed Greens 3.95

Mixed, Green or Tomato & Onion Salad 3.95

Sandwiches & Ciabattas

(Available Midday – 6.45pm)

All of our Sandwiches can be served on Gluten-Free Bread

(V/VE) Small Soup & Sandwich of the Day 8.75

Coronation Chicken Sandwich 8.95

(V/VE) Roasted Mediterranean Vegetable Club Sandwich 9.95

Feta Cheese Glaze

Hand-Picked Chancre Crab Sandwich 11.95

Lemon Mayonnaise

Seafood & Shellfish Club Sandwich 14.95

Warm Smoked Salmon, Cream Cheese & Chives, Prawns Marie Rose, Lettuce, Sliced Cucumber

Triple Decker Club Sandwich 11.95

Warm Free-Range Chicken Breast, Grilled Bacon, Baby Gem Lettuce, Sliced Tomato, Dijon Mayonnaise
Add a Fried Free Range Egg: 1.00

Sirloin Steak Ciabatta 14.95

Garlic Butter, Red Onion Marmalade, Rocket Leaves





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