

# Pebble Beach

RESTAURANT | BAR | CAFE | ROOMS

## Starter

Salad of Heritage tomatoes with mozzarella 7.50 VG

Calamari, lime & garlic mayonnaise 6.60

Saffron risotto with lemon & ricotta 7.50 VG

New Forest mushroom bruschetta 7.95 Va

Mediterranean vegetable salad 7.50 GVa

Smoked salmon, Portland crab & king prawn salad  
11.50 G

## Pasta - starter or main

King prawn linguine infused with white wine, garlic  
& dill Starter 10.50 Main 14.50

Spaghetti alla Puttanesca Starter 6.50 Main 9.50 Va

Fettuccine chicken Alfredo cream sauce Starter  
8.00 Main 13.50

Fettuccine with creamed Tuscany sausage Starter  
8.00 Main 12.95

## Mains

King prawns sautéed with tomato & garlic 14.50 G

Pan fried fillet of sea bass with glazed mozzarella &  
tomatoes 13.95 G

Baked salmon wrapped in Parma ham with balsamic lentils  
lemon & oil 12.95 G

Classic fillet Rossini, Barolo jus, garlic crouton & buttered  
spinach 16.95 Ga

Slow cooked shank of lamb, tomatoes, olives & goats'  
cheese 16.95 G

Escalope of chicken Milanese with rocket leaves  
dressed with Caesar dressing 12.95

Baked aubergine, Mediterranean vegetables, tomato,  
glazed with pesto & Parmesan cheese 12.95 Va G

## Dessert

Chocolate fondant pot with tutti-frutti ice-cream 4.95

Pistachio Panna Cotta, fresh raspberries & biscotti 4.95 Ga

Salted caramel Budino 4.95 G

Lemon & mascarpone cheesecake served with its own sorbet 4.95

Vanilla ice-cream, hazelnut toffee & Frangelico 4.95 G

Minestrone of fruits with strawberry & basil sorbet 4.95 Va

Trio of Farmhouse cheeses, celery, onion chutney, and crackers 6.95

## Pizza

Goats cheese, caramelised onions & chicken 13.95

Smoked salmon & seafood with creme fraiche &  
dill 13.95

Grilled Mediterranean vegetables with black olives,  
tomatoes & rocket leaves 12.95 Va

Aromatic shredded duck infused with Hoisin sauce;  
spring onions & cucumber 14.95

## Sides

Ratatouille of Mediterranean vegetables 4.50 Va

Roasted new potatoes with caramelised onions,  
peppers & oregano 3.50 Va G

Creamed leaf spinach flavoured with nutmeg &  
garlic 3.50 G

Buttered green beans 3.50

Chunky chips 3.50 Va

Fries 3.00 Va

Deep-fried courgettes 3.50 Va

Mixed leaf salad 3.50 Va

Country Bread basket 3.50 V

### Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please ask our staff before you order your food & drink. Some dishes may contain traces of nuts or other allergens. A 10% service charge will be added to the whole bill, which goes directly to the whole team.

Va Vegan V Vegetarian G Gluten free Ga Gluten free available

# Pebble Beach wines

## White

### TUA Catarratto Pinot Grigio, Italy

Light and refreshing. Faint hints of stone fruit, joined by flavours of lemon, lime and a honeyed edge.

22.00  
250ml 7.40  
175ml 5.70  
125ml 4.50

### Finger Post Sauvignon Blanc, New Zealand

This wine springs from a glass, offering plumes of gooseberry, mango, blackcurrant leaf and elderflower

27.00  
250ml 8.90  
175ml 6.80  
125ml 5.40

### Picpoul Plo d'Isabelle,

### Picpoul de pinet South of France

A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish

27.50  
250ml 9.40  
175ml 6.90  
125ml 5.50

### Macon-Villages La Cave d'Aze, France

Made in Fresh, clean and fruity style with subtle green apple and pear flavours with a pleasant mineral finish.

34.00

### Sancerre Blanc Duc Armand, France

Aromas of grapefruit and gooseberry leap from the glass, along with hints of lime, chalk and flint.

41.00

## Red

### Five Ravens Pinot Noir, Romania

Delicate Aromas of cherry and raspberry. Soft and gentle palate with a smooth finish.

22.00  
250ml 7.40  
175ml 5.70  
125ml 4.50

### Riscos Malbec, Chile

Heavy, bold and brimming with stewed black fruits and hints of coffee. A powerful and opulent red.

22.00  
250ml 8.90  
175ml 6.80  
125ml 5.40

### Merlot Reserva, Terra Vega Chile

The wine delivers a solid core of concentrated fruit, hinting at blackberry preserves and damson plums.

27.00

### Oltre Passo Primitivo, Italy

Oozing black berry fruits alongside smatterings of prunes and figs. A velvety delight.

32.00

### Conde De Castile Crianza, Rioja Spain

Full of black fruits with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak.

35.00

## Rose

### Torre Alta Pinot Grigio Rose, Italy

Fresh Apricot and peach on the nose; soft floral flavours on the palate and a refreshing, smooth finish.

22.00  
250ml 7.40  
175ml 5.70  
125ml 4.50

### Chateau St Hippolyte Rose, Provence France

A light, dry and fruity rose, with strawberry, red cherry, flavours accompanying more subtle flavours of watermelon and nectarine.

26.00  
250ml 8.90  
175ml 6.80  
125ml 5.40

## Sparkling

### Aqualta Prosecco Doc, Italy

Delicate and Aromatic with bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

28.00  
125ml 7.50

### Romeo & Juliet Rose, Italy

Fresh and Harmonious, displaying plenty of red apple and strawberry flavours. A nice balance and an elegant zest.

28.00  
125ml 8.00

### Oeil de Pedrix Rose NV, France

Meaning 'eye of the partridge', this pale salmon pink rose Champagne exhibits enticing complexity. A fantastic aperitif.

45.00  
125ml 9.50

### Laurent - Perrier La Cuvee

Laurent- Perrier is a world-famous Champagne house found in the elite Grand Cru area of Champagne. Notes of citrus entwined with white flowers and peach.

54.00  
125ml 12.50