



Zephyr

À LA CARTE MENU

BREADS & OLIVES

TURKISH PIDE Turkish style pizza with cheddar, parmesan and slow cooked egg yolk (V)	£7.50
GARLIC BREAD WITH DIPS (V)	£6.50
TUSCAN MIXED OLIVES	£4.75

SOUPS

WONTON SOUP With prawn dumplings	£9.00
CHICKEN OR PRAWN LAKSA With shiitake mushrooms and rice noodles	£9.00

SALADS & POKE BOWL

BURRATA & HERITAGE TOMATO Creamy burrata cheese, heritage tomato, grilled grapes and rocket with fennel, balsamic and olive oil dressing served with grilled focaccia (V) <i>Available (GF)</i>	£13.75	THAI CHICKEN SALAD Soy, ginger and chilli marinated grilled chicken with baby spinach, rocket leaves, spicy Thai dressing, rice noodles and peanuts (GF)	SMALL £9.95 LARGE £13.95
WATERMELON & FETA Watermelon, feta and preserved lemon with rocket and olive oil (GF) (V)	£9.25	THE CLASSIC CHICKEN CAESAR SALAD Classic Caesar salad, served with soy and ginger marinated chicken and anchovies <i>Available (GF)</i> <i>(Please note: the dressing also contains anchovies)</i>	SMALL £9.95 LARGE £13.95
ARTICHOKE, LEMON & ALMOND Herb marinated artichoke hearts with rocket, almonds, lemon, thyme and honey dressing (GF) (V)	£9.95	SALMON & TUNA POKE BOWL Native Hawaiian poke with raw salmon and tuna, mango, edamame, cucumber, spring onions, sushi rice and cashew with soy, sesame and chilli dressing	£15.95
QUINOA (GF) (V) AVOCADO £15.75 (GF) (V) (VG) PRAWN £16.50 (GF) HALOUMI £15.75 (GF) (V) Quinoa, roasted mixed vegetables, rocket, orange, red onion, cherry tomato, pomegranate, pumpkin and sunflower seeds with orange dressing			

ZEPHYR CLASSICS & SANDWICHES

CHILLI SQUID Salt and pepper squid with roast garlic and chilli dressing and mixed salad	SMALL £13.25 LARGE £24.70	STEAK SANDWICH Soy and mirin marinated grilled steak with caramelised onions and mustard butter. Served in warm crusty bread with chips and salad	£14.95
CHICKEN SATAY Grilled chicken skewers with classic spicy Malay coconut and peanut sauce and pineapple salsa	SMALL £9.50 LARGE £19.50	THE ROYAL YACHT BURGER 220g beef burger served in a sesame bun with sweet cured bacon, cheddar cheese, tomato, gem lettuce, Portobello mushroom and avocado mayonnaise. Served with chips and salad <small>(10p is donated to the hotels chosen charity when you order this main)</small>	£15.65
CRISPY CHILLI BEEF Chilli and ginger marinated fried beef, served on gem lettuce with sweet chilli sauce and Asian slaw	SMALL £9.90 LARGE £19.90	BEEF WRAP Spicy beef wrap with caramelised onion, honey, sultanas and cheddar cheese. Served with mixed leaves and chips	£11.95
HALOUMI & MUSHROOM CIABATTA Grilled haloumi, flat mushrooms, almonds, tomato chutney, avocado mayonnaise & gem lettuce served with mixed leaves & chips (V)	£12.95	<i>Please Note: All our sandwiches can be made with gluten free bread</i>	
THE ZEPHYR CLUB SANDWICH Sandwich filled with grilled breast of chicken, sweet cured back bacon, spicy chorizo sausage, lettuce, slow-roasted tomatoes and avocado mayonnaise. Served with chips and salad	£15.20		

BREAKFAST

Served 7 days a week from 9am - 11am

AFTERNOON MENU

Served 7 days a week from 3pm - 6pm

TRY ONE OF OUR REFRESHING GIN COCKTAILS

BOMBAY SAPPHIRE

£12.75

Bombay Sapphire, Fever Tree Indian Tonic, cinnamon, orange peel

BULLDOG

£13.25

Bulldog, Fever Tree Indian Tonic, star anise, cinnamon stick, orange peel

TANQUERAY

£15.25

Tanqueray, Elderflower Tonic, lime peel, basil leaf, Apple Sourz, cloves

GORDONS PINK

£15.25

Gordon's pink gin, Elderflower Tonic, Strawberry, orange peel, raspberry

WHEADON'S

£15.75

Wheadon's Rock Samphire and Pink Grapefruit, Fever Tree, Aromatic Tonic, pink grapefruit, red pepper corn

MONKEY 47

£16.75

Monkey 47, Fever Tree Elderflower Tonic, lemon peel

Contains a 50ml measure of gin

STARTERS

MISO AUBERGINES

£9.25

Baked aubergines with miso glaze, ginger and sesame (GF) (VG)

BAKED SWEET POTATO

SMALL £8.25 | LARGE £13.50

Baked sweet potato, spinach and peas in vegan peanut and coconut sauce (VG)

PRAWN TOAST

£9.25

Mixed prawn toast served on shredded gem lettuce with ginger and chilli jam

THAI CAKES

£11.00

Prawn and crab Thai cakes served with sweet chilli sauce and wakame salad

OYSTERS

£2.00 each (minimum 6 oysters)

Locally sourced fresh Jersey oysters with Zephyr' yuzu granita

Or Tempura oysters served with soy and ginger dip

MUSSELS

SMALL £10.75 | LARGE £17.25

Pot of mussels with white wine and garlic, cooked in cream sauce or Lemon grass, chilli and lime leaf infused coconut milk (GF)

DUCK PANCAKE

£14.30

Confit duck served on warm Chinese pancake with cucumber, coriander and hoisin sauce

PORK RIBS

£10.45

Salt and pepper pork rib with lime juice, togarashi, spring onions and Asian slaw

ANTIPASTO (for two)

£18.50

Selection of cured meats, olives, grilled vegetables, figs, mozzarella, tomato bread and rocket parmesan salad Available (GF)

MAINS

MUSHROOM RISOTTO

£19.05

Mixed mushroom risotto with parmesan, mascarpone cheese, truffle oil, rocket and pine kernels (V) (GF)

SCALLOPS AND GNOCCHI

£25.95

Seared scallops, crispy tarragon, gnocchi, Jerusalem artichoke puree, shimeji mushrooms and herb oil

COD & SRI LANKAN CURRY

£26.95

Baked cod fillet in a light Sri Lankan coconut curry with seafood, tomato, butternut squash and beans served with steamed rice

Available (GF)

VEGETARIAN & VEGAN OPTION AVAILABLE

£15.50

SEA BASS

£26.95

Pan roasted sea bass with rich lobster sauce, baby vegetables, Jersey Royals and tiger prawns (GF)

Or

Served with buttered new Potatoes and vegetables (GF)

TURKISH SALMON

£25.65

Ras el hanout spiced baked salmon, Turkish ezme salad, ramesco sauce and lime

Available (GF)

CRAB AND LOBSTER FETTUCINI

£28.90

Crab, lobster and prawn with gremolata, butter, tagliolini pasta, cherry tomato, spinach and cashew nuts

VEAL ESCALOPE

£24.55

Escalope of veal dipped in egg and parmesan, and sautéed in garlic butter served with lemon buttered linguine with cherry tomatoes, courgettes and rocket salad

CHICKEN SHAWARMA

£20.50

North African spice and yoghurt marinated grilled chicken skewers, tomato, red onion and herb salad served on a flat bread

Available (GF)

THAI CHICKEN CURRY

£20.25

Red Thai curry with new potatoes and basil, steamed rice and spicy prawn cracker

BEEF RENDANG

£19.40

Indonesian rich beef curry with coconut, steamed rice, prawn crackers, crispy shallots

Available (GF)

ASIAN BEEF NOODLES

£19.10

Stir fried egg noodles with bean sprouts, sweet peppers, red onions and shiitake mushrooms in oyster sauce with ginger, garlic and chilli

KOREAN LAMB

£25.50

Korean gochujang glazed, grilled lamb chop with lyonnaise potatoes and pickles (Gochujang is a traditional Korean chilli bean paste with complex hot pepper flavours)

PIZZAS

CHILLI BEEF PIZZA

Chilli beef and spicy chorizo pizza with oyster mushroom, tomato and mozzarella

£14.85

MUSHROOM & TALEGGIO PIZZA

Balsamic glazed mushroom, onions, mascarpone, taleggio, rocket and truffle oil

£15.25

Gluten free pizza bases available

STEAKS

200g FILLET OR 300g SIRLOIN STEAK COOKED TO YOUR LIKING

Served with chips, onions rings, cherry vine tomatoes, mushrooms and mixed leaves *Available (GF)*

FILLET

£31.45

SIRLOIN

£28.95

ADD 4 GRILLED TIGER PRAWNS

£4.45

SHARING

OUR FAVOURITES

Chilli squid, pork ribs, satay chicken skewers, crispy chilli beef and sushi

£35.60

SEAFOOD PLATTER*

Jersey oysters and spider crab, locally sourced from the beautiful Channel Island waters, with mussels, prawns and gambas, buttered Jersey Royals, lemon and dips

**(Only available during spring and summer months)*

£67.50

CHATEAUBRIAND (recommended for two)

£61.95

Served with chips, onion rings, tomato, mushroom and mixed salad with a choice of sauces:

- Pepper
- Diane
- Béarnaise

Available (GF)

SUSHI

CHEF'S SELECTION OF SPECIAL ZEPHYR MIXED SUSHI

6 PIECES | £13.20

12 PIECES | £20.70

18 PIECES | £30.15

Chefs's selection contains the following types:

NIGIRI

Vinegared sushi rice topped with raw or cooked seafood

URAMAKI

Infamous Californian style inside out "Maki" roll

FUTOMAKI

Large roll of nori and rice stuffed with fish

GUNKAN

Sushi rice wrapped in nori and topped with fish or fish roe

SASHIMI

Fresh raw fish

Please ask your waiter for daily specials and special requirements

Gluten Free available on request

SIDES

Chips (V) (VG)

£4.45

Buttered new potatoes (GF) (V)
(Jersey Royals when in season)

£4.45

Creamed potatoes (GF) (V)

£4.45

Buttered mixed
vegetables (GF) (V)

£4.45

Tossed mixed salad (GF) (V)

£4.45

Wild rocket and
parmesan salad (V) (GF)

£4.45

Stir fried Asian vegetables
with oyster sauce, ginger
and garlic (available GF)

£4.45

Steamed rice (V) (GF)

£4.45

Skinny fries (V)

£4.45

Skinny fries with
parmesan and truffle oil (V)

£4.90

Jersey Royals served when in season

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter. As our wines come from a selection of small producers and châteaux some vintages may vary. An optional service charge of 10% will be added to the bill for groups of ten or more.

All prices are Goods and Services Tax inclusive.

WINES BY THE GLASS

CHAMPAGNE		125ML	BOTTLE	
100	Laurent Perrier Brut N.V.	£12.00	£56.50	
122	Forget-Brigmont Rosé 1er Cru	£12.00	£56.50	
WHITE		175ML	250ML	BOTTLE
145	Pinot Grigio, Allamanda, Italy	£5.50	£7.50	£21.00
326	Viognier, Chacabuco, Mendoza 2018, Argentina	£6.75	£9.50	£25.00
220	Muscadet, Ch. Cassemichère, 2016, France	£7.75	£10.75	£28.00
221	Vouvray Demi-Sec, Ch. de Valmer 2016/17, France	£8.50	£12.00	£32.50
311	Sauv. Blanc, Esk Valley, Marlborough, 2017/18, N. Zealand	£9.75	£12.75	£37.00
223	Sancerre, Cote des Embouffant, R.Neuve, 2017/18, France	£9.75	£12.75	£37.50
201	Macon Villages, Joseph Drouhin, 2017/18, France	£9.75	£12.75	£37.50
ROSÉ		175ML	250ML	BOTTLE
146	Pinot Grigio, Allamanda, Rosé, Italy	£5.50	£7.50	£21.00
599	Cabernet D’Anjou, Dom. Des Cedres, 2018, France	£6.75	£9.50	£25.00
601	Côtes de Provence, Mas Fleurey, 2017, France	£8.00	£11.25	£30.00
600	Sancerre Rosé, Roger Neveu, 2018, France	£9.75	£12.75	£37.50
RED				
524	Pinot Noir, Vina Casa Silva, 2017, Chile	£7.75	£10.25	£28.00
519	Malbec, Mendoza, Trivento, 2017, Argentina	£8.00	£11.25	£29.00
475	La Bascula, Rioja, 2014/16, Spain	£8.50	£11.75	£32.00
414	Fleurie, Cave De Fleurie, 2017/18, France	£8.50	£11.75	£32.00
525	Carmenere Reserva, Hacienda Araucano 2017, Chile	£8.75	£12.00	£33.50
502	Shiraz, Clare Valley Wakefield Estate 2017, Australia	£9.75	£12.75	£37.50
422	Château Caronne St Gemme, Ht. Médoc, 2014/15, France	£11.25	£14.75	£44.00
HOUSE WINES		175ML	250ML	BOTTLE
A selection of white, red and rosé wines available		£5.50	£7.50	£21.00
SPARKLING WINES			200ML	BOTTLE
135	Lunetta, Prosecco, Cavit, Italy		£9.00	£28.50
134	Lunetta, Rose, Cavit, Italy		£9.00	£28.50

CHAMPAGNE

CHAMPAGNE		BOTTLE
103	Pol Roger Extra Cuvée de Réserve Brut N.V.	£72.50
102	Moët et Chandon Brut Impérial N.V.	£75.00
106	Veuve Clicquot Brut N.V.	£80.00
108	Bollinger Spéciale Cuvée N.V.	£95.00
118	Dom Pérignon Moët et Chandon 2009	£230.00
ROSÉ		
125	Taittinger, Cuvée Brut Rosé N.V.	£90.00
127	Laurent-Perrier Cuvée Rosé Brut N.V.	£95.00
126	Veuve Clicquot Rosé Brut N.V.	£100.00

WHITE WINE

CRISP & FRUITY

219	Sauvignon Blanc, Tydy Thierry Delaunay, 2017/18
276	Planalto, Reserva, Douro, 2017
270	Albarino, Orballo, Rias Baixas, 2017/18
336	Sauvignon Blanc, Boschendal Estate, 2018
261	Gavi di Gavi, Nuove Quadro, 2017/18

COUNTRY	BOTTLE
France	£28.50
Portugal	£28.50
Spain	£30.50
S. Africa	£34.00
Italy	£36.50

MEDIUM / FULL BODIED

335	Chenin Blanc, Boschendal, 2018
340	Riesling, Lothian Vineyards, Elgin, 2016/17
342	Chardonnay, Lothian Vineyards, Elgin 2016/17
332	Chardonnay, Wild Ferment, Errazuriz, 2017
202	Chablis, Alain Gautheron, 2017/18
207	Montagny, 1er Cru, Louis Latour, 2016/17
344	The F.M.C. Chenin Blanc, Forrester, 2016
230	Châteauneuf-du-Pape, Clos la Roquete, 2014
210	Puligny-Montrachet, Joseph Drouhin, 2017

COUNTRY	BOTTLE
S. Africa	£28.50
S. Africa	£34.00
S. Africa	£42.00
Chile	£42.50
France	£42.50
France	£52.50
S. Africa	£65.00
France	£69.00
France	£97.50

ROSÉ

ROSÉ

607	Whispering Angel, Chateau d'Esclans, 2017
608	Domaine Ott, Clos Mireille, 2017/18

COUNTRY	BOTTLE
France	£43.50
France	£57.50

RED WINE

SOFT & MEDIUM

420	Cahors, Malbec, Les Terrasses, Rigal, 2015/16
461	Cerasuolo di Vittoria, Nero d'Avola, 2017
471	Marques de Cáceres, Crianza, Rioja, 2014/15
400	Bourgogne Pinot Noir, Joseph Drouhin, 2016/17
456	Crozes Hermitage, Brunel, 2016/17
511	Borthwick, Paper Road, Wairarapa 2016/17
402	Savigny-les-Beaunes 1er Cru, Jaffelin, 2015
464	Barolo, Tenimenti, Ca Bianca, 2014

COUNTRY	BOTTLE
France	£29.00
Italy	£29.50
Spain	£32.00
France	£40.00
France	£41.00
N. Zealand	£42.50
France	£58.50
Italy	£65.00

RICH & FULL

531	Cab. Sauvignon, The Churchyard, 2017
529	Shiraz, Horny Owl, Elgin, 2016
520	Malbec, Terrazas de los Andes 2016
532	Stellenbosch Classic, L'Avenir, Laroche 2016
533	Pinotage, Bellingham, Bernard Series 2016/17
482	Post Scryptum de Chryseia Douro 2015/16
428	Château Tour de Marbuzet, St. Estéphe, 2012/14
458	Châteauneuf-du-Pape, Vieux Télégraphe 2009
474	Muga, Gran Reserva, Rioja, 2009/10

COUNTRY	BOTTLE
S. Africa	£28.50
S. Africa	£29.50
Argentina	£39.50
S. Africa	£39.50
S. Africa	£42.50
Portugal	£57.50
France	£52.50
France	£92.50
Spain	£97.50