



À LA CARTE MENU

BREAKFAST

Served 7 days a week from 9am - 11am

AFTERNOON MENU

Served 7 days a week from 3pm - 6pm

BREADS & OLIVES

GARLIC BREAD WITH DIPS (V)

TUSCAN MIXED OLIVES

£7.50 £5.50

SOUPS

)	WONTON SOUP With prawn dumplings	£10.35
	CHICKEN OR PRAWN LAKSA With shiitake mushrooms and rice noodles	£10.35

SALADS & BOWLS

THAI CHICKEN SALAD £16.00	QUINOA BOWL (GF) (V)	£15.25
Soy, ginger and chilli marinated grilled chicken with baby spinach, rocket leaves, spicy Thai dressing, rice noodles and peanuts <i>(GF)</i>	Quinoa, roasted mixed vegetables, rocket, orange cherry tomato, pomegranate, pumpkin and sunflow with orange dressing	
THE CLASSIC CHICKEN CAESAR SALAD £16.00 Classic Caesar salad, served with soy and ginger marinated chicken and anchovies Available (GF)	ADD AVOCADO (GF) (V) (VG) ADD HALOUMI (GF) (V) ADD PRAWNS (GF)	£2.75 £2.75 £3.70
(Please note: the dressing also contains anchovies)	SALMON & TUNA POKE BOWL	£18.35
GRILLED TUNA ^{SALAD} £22.50 Grilled tuna steak, cucumber, cherry tomatoes, rocket and carrot salad, spicy sichuan pepper dressing and roasted	Native Hawaiian poke with raw salmon and tuna, r edamame, cucumber, spring onions, sushi rice and cashew with soy, sesame and chilli dressing	-
peanuts)		£19.50
	Korean bibimbap with crispy fish fillet of the day, n kimchee, cucumber, radish, fried eggs, sushi rice a	· · · · · · · · · · · · · · · · · · ·

gochujang paste

ZEPHYR SANDWICHES & WRAPS

HALOUMI & MUSHROOM CIABATTA Grilled haloumi, flat mushrooms, almonds, tomato chutney, avocado mayonnaise & gem lettuce served with mixed leaves & chips (V)	£14.95	STEAK SANDWICH Soy and mirin marinated grilled steak with caramelised onions and mustard butter. Served in warm crusty bread with chips and salad	£17.25
CHICKEN FLAT BREAD Soy & maple marinated grilled chicken thighs, red cal chilli and carrot salad on a Lebanese flat bread, coco sriracha	0	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	£18.00
THE ZEPHYR CLUB SANDWICH	£17.50	mayonnaise. Served with chips and salad	- :)
Sandwich filled with grilled breast of chicken,		(10p is donated to the hotels chosen charity when you order this ma	ain)
sweet cured back bacon, spicy chorizo sausage,		LEG OF LAMB FLAT BREAD	£24.50
lettuce, slow-roasted tomatoes and avocado mayonnaise. Served with chips and salad		Yoghurt & cumin marinated grilled lamb, spiced flat l cucumber, pistachio, elderflower & mint	oread,
BEEF WRAP Spicy beef wrap with caramelised onion, honey and o cheese. Served with mixed leaves and chips	£13.75 cheddar	Please Note: All our sandwiches can be made with gluten fr	ee bread

PIZZAS

CHILLI BEEF PIZZA Chilli beef and spicy chorizo pizza with oyster mushroom, tomato and mozzarella £17.25

MUSHROOM & TALEGGIO PIZZA Balsamic glazed mushroom, onions, mascarpone, taleggio, rocket and truffle oil

£17.50

Gluten free pizza bases available

STARTERS

		£9.75	MUSSELS	SMALL £12.35 LAR e wine and garlic, cooked	GE £21.00
Cauliflower popcorn, tofu &	x truttle dressing			grass, chilli and lime leaf	
MISO AUBERGINES Baked aubergines with mis	SMALL £10.50 LA		infused coconut milk (GF	· ·	
(GF) (VG)	3 , 3 3		CHILLI SQUID	SMALL £15.25 LAR	
BAKED SWEET POTATO Baked sweet potato, spina	SMALL £9.50 LA ch and peas in vegan	RGE £16.00	Salt and pepper squid w mixed salad	ith roast garlic and chilli di	ressing and
peanut and coconut sauce			PORK RIBS		£12.00
				with lime juice, togarashi,	
GRILLED CAULIFLOWER SMALL £12.50 LARGE £ Grilled cauliflower steak, hazelnut dukkah and chimichu			spring onions and Asian	Slaw	
almond cream (VG) (GF)		,	CHICKEN WINGS	ings served with lemon, so	£10.75
GOAT CHEESE, BEETROO	T & PANCETTA	£10.50	dip, pickles & cucumber		Jy ∝ IIIIIII
Warm goat cheese with gri		oot, crispy	CHICKEN SATAY	SMALL £11.00 LAR	GE £21.50
pancetta, honey & walnuts			Grilled chicken skewers	with classic spicy Malay co	
OYSTERS	£2.30 each (minimur	n 6 oysters)	peanut sauce and pinea	pple salsa	
Locally sourced fresh Jerse			DUCK PANCAKE		£16.45
granita OR Mignonette sau	ice OR Tempura oystei	rs served with	Confit duck served on w		
soy and ginger dip			with cucumber, coriande	er and hoisin sauce	
THAI CAKES		£12.65	CRISPY CHILLI BEEF	SMALL £11.75 LAR	
Prawn and crab Thai cakes chilli sauce and wakame se			Chilli and ginger marinat with sweet chilli sauce a	ted fried beef, served on g	em lettuce
MAINS					
MUSHROOM RISOTTO		£22.00	CRISPY FISH FILLET		£27.95
Mixed mushroom risotto w	ith parmesan, mascarp			ay, creamed savoy cabbag	
truffle oil, rocket and pine l			beans, new potatoes and		
SCALLOPS		£29.50	THAI PORK CURRY		£23.50
Seared Jersey scallops, slo	w cooked soy glazed	pork	Slow cooked soy glazed	pork neck fillets, classic re	ed Thai
belly, Jerusalem artichokes	s, mushrooms, parsnip	crisps (GF		aubergines, pak choy, ste	amed rice
available)			and prawn crackers (GF	available)	
PAN ROASTED SEA BASS		£30.25	ASIAN BEEF NOODLES		£22.00
Served with Jersey Royals	and baby vegetables (GF)	Stir fried egg noodles wi sweet peppers, red onio		
ADD LOBSTER SAUCE & T	IGER PRAWNS	£0.75	mushrooms in oyster sau		
PLAICE & SRI LANKAN CU	IDDV	£31.00	garlic and chilli		
Baked plaice fillet in a light			BEEF RENDANG		£22.35
with seafood, tomato, butte			Indonesian rich beef cur	ry with coconut,	
served with steamed rice			steamed rice, prawn crae	ckers, crispy shallots	
Available (GF)			Available (GF)		
VEGETARIAN & VEGAN OF	PTION AVAILABLE	£18.00	KOREAN LAMB	al authorities at	£29.50
SEAFOOD LINGUINI		£25.25	Korean gochujang glaze with lyonnaise potatoes	•	
Baby squid, tiger prawns a	nd sword fish, San Mai		(Gochujang is a tradition		
sauce with garlic, parsley, I			paste with complex hot p		
	UNIT	007.05	VEAL		£30.00
CRAB AND PRAWN LINGU Crab and prawn with grem		£27.95		cetta and truffle jus & dau	phinoise
tomato, spinach, cashew nu		asta, cheft y	potatoes, baked onion		

	~20.00
Slow cooked soy glazed pork neck fillets, classic red curry, potato, pineapple, aubergines, pak choy, steam and prawn crackers (<i>GF available</i>)	
ASIAN BEEF NOODLES Stir fried egg noodles with bean sprouts, sweet peppers, red onions and shiitake mushrooms in oyster sauce with ginger, garlic and chilli	£22.00
BEEF RENDANG Indonesian rich beef curry with coconut, steamed rice, prawn crackers, crispy shallots Available (GF)	£22.35
KOREAN LAMB Korean gochujang glazed, grilled lamb chop with lyonnaise potatoes and pickles (Gochujang is a traditional Korean chilli bean paste with complex hot pepper flavours)	£29.50
VEAL	£30.00

(GF) Gluten Free (VG) Vegan (V) Vegetarian

SHARING

BUFFALO MOZZARELLA (for two)	£18.50
Creamy Buffalo mozzarella, tomato, grapes, flat brea oil, fennel and balsamic dressing	ıd, olive
ANTIPASTO (for two)	£23.00
Selection of cured meats, olives, grilled vegetables,	figs,
mozzarella, tomato bread and rocket parmesan sala	d

STEAKS

200g FILLET, 300g SIRLOIN OR 250g RIB EYE STEAK **COOKED TO YOUR LIKING**

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

FILLET	£36.00
SIRLOIN	£33.25
RIB EYE	£27.50
ADD 4 GRILLED TIGER PRAWNS	£5.00

OUR FAVOURITES

£41.00

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

RUMP STEAK TO SHARE £55.00 2 x 300g Donald Russell 35 day matured rump steaks, grilled to your liking. Served with a rocket & parmesan salad and trufle & parmesan fries CHATEAUBRIAND (recommended for two) £72.00 Served with chips, onion rings, tomato, mushroom and mixed salad with a choice of sauces: • Pepper

- Diane Béarnaise
- Available (GF)

SIDES

Chips (V) (VG)	£5.00	Dauphinoise potatoes (V)(GF)	£5.00	Tossed mixed salad (GF) (V)	£5.00
Skinny fries (V)	£5.00	Steamed rice (V) (GF)	£5.00	Wild rocket and	£5.00
Skinny fries with	£6.00	Mixed vegetables (GF) (V)	£5.00	parmesan salad (V) (GF)	
parmesan and truffle oil (V)		Stir fried Asian vegetables	£5.00		
New potatoes (GF) (V)	£5.00	with oyster sauce, ginger			
(Jersey Royals when in seaso	n)	and garlic (available GF)			
Creamed potatoes (GF) (V)	£5.00				

Jersey Royals served when in season

SUSHI

CHEF'S SELECTION OF SPECIAL ZEPHYR MIXED SUSHI

6 PIECES | £15.00 12 PIECES | £27.00 18 PIECES | £36.00

Chef'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

Due to the current supply chain constraints, certain items on this menu may not always be available

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 es 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

WHITE	175ML	250ML	BOTTLE
145 Pinot Grigio, Ponte, Italy	£6.00	£8.25	£22.50
326 Viognier, Chacabuco, Mendoza 2020, Argentina	£7.00	£9.75	£27.50
220 Muscadet, Chateau Cassemichére, 2020, France	£8.00	£11.00	£30.50
221 Vouvray Demi-Sec, La Forcine, 2020, France	£8.75	£12.50	£33.00
309 Sauvignon Blanc, Esk Valley, 2021, N. Zealand	£10.00	£14.00	£40.00
223 Sancerre, Cote des Embouffant, R.Neveu, 2020, France	£10.00	£14.00	£40.00
201 Macon Lugny, Louis Latour, 2020, France	£11.00	£15.50	£45.00
ROSÉ			
146 Pinot Grigio, Lamberti Blush, Rosé, Italy	£6.00	£8.25	£22.50
599 Cabernet D'Anjou, Domaine Des Cedres, 2020, France	£7.00	£9.75	£27.50
604 Côtes de Provence, Chateau La Deidiere, 2020, France	£7.50	£11.00	£30.00
600 Sancerre Rosé, Roger Neveu, 2020, France	£10.00	£14.00	£40.00
RED			
524 Pinot Noir, Vina Casa Silva, 2020, Chile	£8.25	£11.50	£32.00
504 Shiraz, Helmsman, Robert Oatley, 2018, Australia	£8.25	£11.50	£31.00
519 Malbec, Mendoza, Chacabuco, 2020, Argentina	£8.25	£11.50	£32.00
424 Domaine La Grange, Bordeaux Superior, 2017, France	£8.75	£12.50	£32.50
414 Fleurie, Cave De Fleurie, 2020, France	£9.50	£13.00	£36.50
471 Marques de Cáceres, Crianza, Roija, 2017, Spain	£8.75	£12.50	£33.50
525 Carmenere Reserva, Hacienda Araucano, 2019, Chile	£9.00	£12.50	£35.00
HOUSE WINES	175ML	250ML	BOTTLE
A selection of white, red and rosé wines available	£6.00	£8.25	£22.50
SPARKLING WINES		200ML	BOTTLE
135 Lunetta, Prosecco, Cavit, Italy		£10.00	£30.00
134 Lunetta, Rose, Cavit, Italy		£10.00	£30.00

CHAMPAGNE

BY THE GLASS	125ML	BOTTLE
100 Laurent Perrier Brut N.V.	£14.00	£60.00
122 House Rosé	£12.50	£58.00
CHAMPAGNE		BOTTLE
103 Pol Roger, Extra Cuvée de Réserve Brut N.V.		£75.00
102 Moët et Chandon, Brut Impérial N.V.		£85.00
106 Veuve Clicquot, Brut N.V.		£95.00
108 Bollinger, Spéciale Cuvée N.V.		£100.00
118 Dom Pérignon, Moët et Chandon, 2012		£200.00
ROSÉ		
125 Taittinger, Cuvée Brut Rosé N.V.		£110.00
126 Veuve Clicquot, Rosé Brut N.V.		£125.00
127 Laurent-Perrier, Cuvée Rosé Brut N.V.		£110.00
129 Carbon, Pink Fever, Cuvée Rosé N.V.		£115.00

Please note: wine prices and vintages are subject to change. Due to current supply chain constraints, certain items on this menu may not always be available.

WHITE WINE

C	CRISP & FRUITY	COUNTRY	BOTTLE
2	59 Grillo Feudo, Arancio, 2020	Italy	£31.00
2	19 Sauvignon Blanc, Tydy Thierry Delaunay, 2020	France	£33.50
2	76 Planalto, Reserva, Douro, 2020	Portugal	£31.50
2	70 Albarino, Orballo, Rias Baixas, 2020	Spain	£32.50
3	36 Sauvignon Blanc, Boschendal Estate, 2019	S. Africa	£36.00
2	61 Gavi di Gavi, Nuove Quadro, 2020	Italy	£37.00

MEDIUM / FULL BODIED

335	Chenin Blanc, Boschendal, 2021	S. Africa	£31.00
202	Chablis, Alain Gautheron, 2019	France	£45.00
345	Chardonnay, Aristea, 2017	S. Africa	£49.50
207	Montagny, 1er Cru, Louis Latour, 2019	France	£75.00
230	Châteauneuf-du-Pape, Clos la Roquete, 2017	France	£72.50
344	The F.M.C. Chenin Blanc, Forrester, 2019	S. Africa	£75.00
210	Puligny-Montrachet, Joseph Drouhin, 2017	France	£110.00

COUNTRY

BOTTLE

ROSÉ

ROSÉ	COUNTRY	BOTTLE
603 M de Minuty, Côtes de Provence, 2020	France	£39.00
607 Whispering Angel, Chateau d'Esclans, 2020	France	£50.00
608 Domaine Ott, Clos Mireille, 2020	France	£60.00

RED WINE

SOFT & MEDIUM	COUNTRY	BOTTLE
420 Cahors, Malbec, Les Terrasses, Rigal, 2019	France	£30.00
461 Cerasuolo di Vittoria, Nero d'Avola, 2018	Italy	£34.00
456 Crozes Hermitage, Brunel, 2019	France	£45.00
400 Bourgogne, Pinot Noir, Joseph Drouhin, 2018	France	£50.00
511 Borthwick, Paper Road, Wairarapa 2020	N. Zealand	£45.00
402 Savigny-les-Beaunes, 1er Cru, Jaffelin, 2016	France	£65.00
464 Barolo, Tenimenti, Ca Bianca, 2018	Italy	£67.00
RICH & FULL	COUNTRY	BOTTLE
481 Adega Mayor, Cata Da Rolha, 2018	Portugal	£29.50
531 Cabernet Sauvignon, The Churchyard, 2019	S. Africa	£30.50
460 Primitivo, Di Manduria, San Marzano, 2019	Italy	£37.50
540 Zinfandel, Old Vines, California 2017	USA	£40.00
532 Stellenbosch Classic, L'Avenir, Laroche 2016	S. Africa	£40.00
518 Malbec, Kaiken, Ultra, 2018	Argentina	£42.50
422 Chateau Caronne, Haute Medoc, 2018	France	£46.00
482 Vallado, Quinta Do Orgal (organic), 2019	Portugal	£55.00
428 Château Tour de Marbuzet, St. Estéphe, 2018	France	£60.00
438 Clos du Marquis, St Julien, Chateau Leoville, 2010	France	£95.00
458 Châteauneuf-du-Pape, Vieux Télégraphe, 2012	France	£95.00
474 Muga, Gran Reserva, Rioja, 2011	Spain	£110.00
408 Vosne Romaneé Les Beaumonts, 1988	France	£125.00