



Zephyr

À LA CARTE MENU

BREADS & OLIVES

CAULIFLOWER POPCORN (V) Cauliflower popcorn, tofu & truffle dressing	£7.50
GARLIC BREAD WITH DIPS (V)	£6.50
TUSCAN MIXED OLIVES	£4.75

SALADS & BOWLS

MOROCCAN HOUMOUS & ROAST VEGETABLES	£12.25
Spiced roast vegetables, houmous, grapes and spinach served with tortilla chips (V) (VE available) (GF available)	
BUFFALO MOZZARELLA	£15.75
Creamy Buffalo Mozzarella, tomato, flat bread, olive oil, fennel and balsamic dressing	
QUINOA SALAD (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	
SALMON & TUNA POKE BOWL	£15.95
Native Hawaiian poke with raw salmon and tuna, mango, edamame, cucumber, spring onions, sushi rice and cashew with soy, sesame and chilli dressing	

ZEPHYR CLASSICS & SANDWICHES

HALOUMI & MUSHROOM CIABATTA	£13.95
Grilled haloumi, flat mushrooms, almonds, tomato chutney, avocado mayonnaise & gem lettuce served with mixed leaves & chips (V)	
CHILLI SQUID	SMALL £13.25 LARGE £24.70
Salt and pepper squid with roast garlic and chilli dressing and mixed salad	
CHICKEN SATAY	SMALL £9.50 LARGE £18.50
Grilled chicken skewers with classic spicy Malay coconut and peanut sauce and pineapple salsa	
THE ZEPHYR CLUB SANDWICH	£15.45
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	
CRISPY CHILLI BEEF	SMALL £11.25 LARGE £20.50
Chilli and ginger marinated fried beef, served on gem lettuce with sweet chilli sauce and Asian slaw	

SOUPS

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

BIBIMBAP	£16.50
Korean bibimbap with crispy cod fillets, mushrooms, kimchee, cucumber, radish, fried eggs, sushi rice and spicy gochujang paste	
GRILLED TUNA & SOBA NOODLE SALAD	SMALL £13.05 LARGE £18.00
Grilled tuna steak, cucumber, soba noodles, cherry tomatoes, rocket and carrot salad, spicy sichuan pepper dressing and roasted peanuts	
THAI CHICKEN SALAD	SMALL £9.95 LARGE £13.95
Soy, ginger and chilli marinated grilled chicken with baby spinach, rocket leaves, spicy Thai dressing, rice noodles and peanuts (GF)	
THE CLASSIC CHICKEN CAESAR SALAD	SMALL £9.95 LARGE £13.95
Classic Caesar salad, served with soy and ginger marinated chicken and anchovies Available (GF) (Please note: the dressing also contains anchovies)	

TRY ONE OF OUR REFRESHING GIN COCKTAILS

BOMBAY SAPPHIRE	£12.00	GORDONS PINK	£11.50
Bombay Sapphire, Fever Tree Indian Tonic, cinnamon, orange peel		Gordon's pink gin, Elderflower Tonic, Strawberry, orange peel, raspberry	
BULLDOG	£12.00	WHEADON'S	£15.00
Bulldog, Fever Tree Indian Tonic, star anise, cinnamon stick, orange peel		Wheadon's Rock Samphire and Pink Grapefruit, Fever Tree, Aromatic Tonic, pink grapefruit, red pepper corn	
TANQUERAY	£12.00	MONKEY 47	£16.00
Tanqueray, Elderflower Tonic, lime peel, basil leaf, Apple Sourz, cloves		Monkey 47, Fever Tree Elderflower Tonic, lemon peel	
Contains a 50ml measure of gin			

BREAKFAST

Served 7 days a week from 9am - 11am

AFTERNOON MENU

Served 7 days a week from 3pm - 6pm

STARTERS

MISO AUBERGINES

£9.75

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 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 Mignonette sauce **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

£14.90

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)

£19.50

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

£25.95

Seared Jersey scallops, slow cooked soy glazed pork
belly, Jerusalem artichokes, mushrooms, parsnip crisps (GF
available)

PLAICE & SRI LANKAN CURRY

£26.95

Baked plaice 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

£26.30

Served with buttered new

Potatoes and vegetables (GF)

CRAB AND PRAWN LINGUINE

£23.95

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

SALMON OR COD

£25.25

Baked salmon or crispy plaice fillets, crushed potato, spinach
and black lentils with cardamom & garam masala

VEAL

£26.00

10oz veal chop with lardon and sage jus, warm potato salad

THAI CHICKEN CURRY

£20.25

Red Thai curry with new potatoes and basil,
steamed rice and spicy prawn cracker (GF available)

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

LEG OF LAMB FLAT BREAD

£19.25

Yoghurt & cumin marinated grilled lamb, spiced flat bread,
cucumber, pistachio, elderflower & mint

KOREAN LAMB

£26.75

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

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

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
<i>Gluten free pizza bases available</i>			

STEAKS

200g FILLET OR 300g SIRLOIN STEAK COOKED TO YOUR LIKING Served with chips, onions rings, cherry vine tomatoes, mushrooms and mixed leaves <i>Available (GF)</i>	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	CHATEAUBRIAND (recommended for two) Served with chips, onion rings, tomato, mushroom and mixed salad with a choice of sauces: <ul style="list-style-type: none">• Pepper• Diane• Béarnaise <i>Available (GF)</i>	£62.50
RUMP STEAK TO SHARE 2 x 300g Donald Russell 35 day matured rump steaks, grilled to your liking. Served with a rocket & parmesan salad and trufle & parmesan fries	£46.00		

SUSHI

CHEF’S SELECTION OF SPECIAL ZEPHYR MIXED SUSHI 6 PIECES £13.20 12 PIECES £22.20 18 PIECES £30.60 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 <i>Please ask your waiter for daily specials and special requirements</i> <i>Gluten Free available on request</i>
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SIDES

Chips <i>(V) (VG)</i>	£4.45	Creamed potatoes <i>(GF) (V)</i>	£4.45	Tossed mixed salad <i>(GF) (V)</i>	£4.45
Skinny fries <i>(V)</i>	£4.75	Steamed rice <i>(V) (GF)</i>	£4.45	Wild rocket and parmesan salad <i>(V) (GF)</i>	£4.45
Skinny fries with parmesan and truffle oil <i>(V)</i>	£5.25	Buttered mixed vegetables <i>(GF) (V)</i>	£4.45		
Buttered new potatoes <i>(GF) (V)</i> (Jersey Royals when in season)	£4.45	Stir fried Asian vegetables with oyster sauce, ginger and garlic <i>(available GF)</i>	£4.45		

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.	£13.50	£59.00	
122	House Rosé	£13.50	£59.00	
WHITE		175ML	250ML	BOTTLE
145	Pinot Grigio, Allamanda, Italy	£5.75	£7.95	£21.50
326	Viognier, Chacabuco, Mendoza 2019/20, Argentina	£6.75	£9.50	£26.00
220	Muscadet, Chateau Cassemichère, 2019, France	£7.75	£10.75	£29.50
221	Vouvray Demi-Sec, Ch. de Valmer, 2019, France	£8.50	£12.00	£32.50
310	Sauvignon Blanc, Vidal, Marlborough, 2019, N. Zealand	£9.75	£12.75	£37.50
223	Sancerre, Cote des Embouffant, R.Neveu, 2019, France	£9.75	£12.75	£37.50
201	Macon Villages, Joseph Drouhin, 2019, France	£9.90	£13.25	£39.00
ROSÉ				
146	Pinot Grigio, Allamanda, Rosé, Italy	£5.75	£7.95	£21.50
599	Cabernet D'Anjou, Domaine Des Cedres, 2019, France	£6.75	£9.50	£25.50
604	Côtes de Provence, Chateau La Deidiere, 2019, France	£8.00	£11.25	£30.00
600	Sancerre Rosé, Roger Neveu, 2018, France	£9.75	£12.75	£38.00
RED				
524	Pinot Noir, Vina Casa Silva, 2018, Chile	£8.00	£11.25	£29.00
519	Trivento, Mendoza, Malbec, 2018, Argentina	£8.00	£11.25	£30.50
424	Domaine La Grange, Bordeaux Superior, 2015/17, France	£8.25	£11.50	£31.00
414	Fleurie, Cave De Fleurie, 2019, France	£8.50	£11.75	£32.00
475	La Bascula, Rioja, 2018, Spain	£8.50	£12.00	£32.50
525	Carmenere Reserva, Hacienda Araucano, 2017, Chile	£8.75	£12.00	£34.00
502	Shiraz, Clare Valley Wakefield Estate, 2017, Australia	£9.75	£12.75	£37.50
HOUSE WINES		175ML	250ML	BOTTLE
A selection of white, red and rosé wines available		£5.75	£7.95	£21.50
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	PoI Roger, Extra Cuvée de Réserve Brut N.V.	£72.50
102	Moët et Chandon, Brut Impérial N.V.	£77.50
106	Veuve Clicquot, Brut N.V.	£85.00
108	Bollinger, Spéciale Cuvée N.V.	£97.50
118	Dom Pérignon, Moët et Chandon, 2010	£250.00
ROSÉ		
125	Taittinger, Cuvée Brut Rosé N.V.	£95.00
127	Laurent-Perrier, Cuvée Rosé Brut N.V.	£105.00
126	Veuve Clicquot, Rosé Brut N.V.	£105.00

Please note: wine prices and vintages are subject to change

WHITE WINE

CRISP & FRUITY

259	Grillo Feudo, Arancio, 2019	Italy	£28.00
219	Sauvignon Blanc, Tydy Thierry Delaunay, 2019	France	£30.00
276	Planalto, Reserva, Douro, 2018/19	Portugal	£30.50
270	Albarino, Orballo, Rias Baixas, 2019	Spain	£31.00
336	Sauvignon Blanc, Boschendal Estate, 2019	S. Africa	£34.50
302	Riesling, Ferngrove Estate, 2018	Australia	£35.50
261	Gavi di Gavi, Nuove Quadro, 2019	Italy	£36.50

MEDIUM / FULL BODIED

335	Chenin Blanc, Boschendal, 2019	S. Africa	£29.00
301	Ephemera, Keith Tulloch, New South Wales, 2019	Australia	£29.50
202	Chablis, Alain Gautheron, 2018	France	£42.50
345	Chardonnay, Aristeia, 2017	S. Africa	£49.50
207	Montagny, 1er Cru, Louis Latour, 2019	France	£55.00
230	Châteauneuf-du-Pape, Clos la Roquete, 2016	France	£69.00
344	The F.M.C. Chenin Blanc, Forrester, 2018	S. Africa	£75.00
210	Puligny-Montrachet, Joseph Drouhin, 2017	France	£105.00

ROSÉ

ROSÉ

603	M de Minuty, Côtes de Provence, 2019	France	£39.00
607	Whispering Angel, Chateau d’Esclans, 2019	France	£47.50
608	Domaine Ott, Clos Mireille, 2018/19	France	£60.00

RED WINE

SOFT & MEDIUM

420	Cahors, Malbec, Les Terrasses, Rigal, 2018	France	£29.50
461	Cerasuolo di Vittoria, Nero d’Avola, 2018	Italy	£32.50
471	Marques de Cáceres, Crianza, Rioja, 2016	Spain	£32.50
456	Crozes Hermitage, Brunel, 2018	France	£41.00
400	Bourgogne, Pinot Noir, Joseph Drouhin, 2018	France	£42.50
511	Borthwick, Paper Road, Wairarapa 2018	N. Zealand	£42.50
402	Savigny-les-Beaunes, 1er Cru, Jaffelin, 2016	France	£58.50
464	Barolo, Tenimenti, Ca Bianca, 2015/16	Italy	£65.00

RICH & FULL

481	Adega Mayor, Cata Da Rolha, 2018	Portugal	£27.00
531	Cabernet Sauvignon, The Churchyard, 2018	S. Africa	£29.00
504	Shiraz, Central Ranges, Robert Oatley, 2017/18	Australia	£30.00
460	Primitivo, Di Manduria, San Marzano, 2018	Italy	£35.00
540	Zinfandel, Old Vines, California 2017	USA	£36.00
532	Stellenbosch Classic, L’Avenir, Laroche 2016	S. Africa	£39.50
520	Malbec, Terrazas de los Andes, 2017	Argentina	£40.50
422	Chateau Caronne, Haute Medoc, 2016/17	France	£45.00
482	Post Scryptum de Chryseia, Douro, 2017	Portugal	£55.00
428	Château Tour de Marbuzet, St. Estéphe, 2014	France	£55.00
458	Châteauneuf-du-Pape, Vieux Télégraphe, 2012	France	£90.00
474	Muga, Gran Reserva, Rioja, 2011	Spain	£99.50