



Zephyr

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) £6.50
TUSCAN MIXED OLIVES £4.75

SOUPS

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

SALADS & BOWLS

PEACH, FIG & BEETROOT SALAD (V) £15.75
Summer peaches, figs, baked beetroot, raddish, rocket, tomato and chicory with green chilli, soy and ginger dressing

ADD CRISPY PANCETTA £1.50 | ADD GOATS CHEESE £1.00

GRILLED TUNA SALAD £18.00
Grilled tuna steak, cucumber, cherry tomatoes, rocket and carrot salad, spicy sichuan pepper dressing and roasted peanuts)

THAI CHICKEN SALAD £14.50
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 £14.50
Classic Caesar salad, served with soy and ginger marinated chicken and anchovies Available (GF)
(Please note: the dressing also contains anchovies)

QUINOA BOWL (GF) (V) £13.95
Quinoa, roasted mixed vegetables, rocket, orange, red onion, cherry tomato, pomegranate, pumpkin and sunflower seeds with orange dressing

ADD AVOCADO (GF) (V) (VG) £1.50
ADD HALOUMI (GF) (V) £1.80
ADD PRAWNS (GF) £2.50

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

BIBIMBAP BOWL £16.50
Korean bibimbap with crispy cod fillets, mushrooms, kimchee, cucumber, radish, fried eggs, sushi rice and spicy gochujang paste

ZEPHYR SANDWICHES & WRAPS

HALOUMI & MUSHROOM CIABATTA £13.95
Grilled haloumi, flat mushrooms, almonds, tomato chutney, avocado mayonnaise & gem lettuce served with mixed leaves & chips (V)

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

LEG OF LAMB FLAT BREAD £19.25
Yoghurt & cumin marinated grilled lamb, spiced flat bread, cucumber, pistachio, elderflower & mint

Please Note: All our sandwiches can be made with gluten free bread

BEEF WRAP £11.95
Spicy beef wrap with caramelised onion, honey and cheddar cheese.
Served with mixed leaves and chips

STEAK SANDWICH £15.25
Soy and mirin marinated grilled steak with caramelised onions and mustard butter.
Served in warm crusty bread with chips and salad

THE ROYAL YACHT BURGER £15.65
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
(10p is donated to the hotels chosen charity when you order this main)

PIZZAS

CHILLI BEEF PIZZA £14.85
Chilli beef and spicy chorizo pizza with oyster mushroom, tomato and mozzarella

MUSHROOM & TALEGGIO PIZZA £15.25
Balsamic glazed mushroom, onions, mascarpone, taleggio, rocket and truffle oil

Gluten free pizza bases available

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

STARTERS

CAULIFLOWER POPCORN (V) Cauliflower popcorn, tofu & truffle dressing	£8.50	MUSSELS Pot of mussels with white wine and garlic, cooked in cream sauce or lemon grass, chilli and lime leaf infused coconut milk (GF)	SMALL £10.75 LARGE £17.25
MISO AUBERGINES Baked aubergines with miso glaze, ginger and sesame (GF) (VG)	SMALL £8.25 LARGE £13.75	DUCK PANCAKE Confit duck served on warm Chinese pancake with cucumber, coriander and hoisin sauce	£14.90
BAKED SWEET POTATO Baked sweet potato, spinach and peas in vegan peanut and coconut sauce (VG)	SMALL £8.25 LARGE £13.75	CHICKEN WINGS Honey & chilli chicken wings served with citrus mayo, pickles & cucumber salad	£9.25
GOAT CHEESE, BEETROOT & PANCETTA Warm goat cheese with grilled courgettes, beetroot, crispy pancetta, honey & walnuts	£9.75	CHICKEN SATAY Grilled chicken skewers with classic spicy Malay coconut and peanut sauce and pineapple salsa	SMALL £9.50 LARGE £18.50
OYSTERS Locally sourced fresh Jersey oysters served with Zephyr' yuzu granita OR Mignonette sauce OR Tempura oysters served with soy and ginger dip	£2.00 each (minimum 6 oysters)	PORK RIBS Salt and pepper pork rib with lime juice, togarashi, spring onions and Asian slaw	£10.45
THAI CAKES Prawn and crab Thai cakes served with sweet chilli sauce and wakame salad	£9.50	CRISPY CHILLI BEEF Chilli and ginger marinated fried beef, served on gem lettuce with sweet chilli sauce and Asian slaw	SMALL £11.25 LARGE £20.50
CHILLI SQUID Salt and pepper squid with roast garlic and chilli dressing and mixed salad	SMALL £13.25 LARGE £24.70		

MAINS

MUSHROOM RISOTTO Mixed mushroom risotto with parmesan, mascarpone cheese, truffle oil, rocket and pine kernels (V) (GF)	£19.05	VEAL 10oz veal chop with pancetta and sage jus, warm potato salad	£26.00
SCALLOPS Seared Jersey scallops, slow cooked soy glazed pork belly, Jerusalem artichokes, mushrooms, parsnip crisps (GF available)	£25.95	THAI CHICKEN CURRY Red Thai curry with new potatoes and basil, steamed rice and spicy prawn cracker (GF available)	£20.25
PLAICE & SRI LANKAN CURRY Baked plaice fillet in a light Sri Lankan coconut curry with seafood, tomato, butternut squash and beans served with steamed rice Available (GF)	£26.95	BEEF RENDANG Indonesian rich beef curry with coconut, steamed rice, prawn crackers, crispy shallots Available (GF)	£19.40
VEGETARIAN & VEGAN OPTION AVAILABLE	£15.50	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	£19.10
PAN ROASTED SEA BASS Served with Jersey Royals and baby vegetables (GF)	£25.50	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)	£26.75
ADD LOBSTER SAUCE & TIGER PRAWNS	£2.00		
CRAB AND PRAWN LINGUINE Crab and prawn with gremolata, butter, linguine pasta, cherry tomato, spinach and cashew nuts	£23.95		
SALMON OR CRISPY COD Baked fillet of salmon or crispy cod with orange and citrus glaze, courgette, cucumber, pomegranate and goat cheese	£25.25		

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 SIRLOIN	£31.45 £28.95
	ADD 4 GRILLED TIGER PRAWNS	£4.45

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.

SHARING

BUFFALO MOZZARELLA (for two) **£16.75**
Creamy Buffalo Mozzarella, tomato, flat bread, olive oil, fennel and balsamic dressing

ANTIPASTO (for two) **£19.50**
Selection of cured meats, olives, grilled vegetables, figs, mozzarella, tomato bread and rocket parmesan salad
Available (GF)

OUR FAVOURITES **£35.60**
Chilli squid, pork ribs, satay chicken skewers, crispy chilli beef and sushi

RUMP STEAK TO SHARE **£46.00**
2 x 300g Donald Russell 35 day matured rump steaks, grilled to your liking. Served with a rocket & parmesan salad and truffle & parmesan fries

CHATEAUBRIAND (recommended for two) **£62.50**
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 | **£22.20**

18 PIECES | **£30.60**

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

SIDES

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

Jersey Royals served when in season

TRY ONE OF OUR REFRESHING GIN COCKTAILS

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

WINES BY THE GLASS

WHITE	175ML	250ML	BOTTLE
145 Pinot Grigio, Allamanda, Italy	£5.75	£7.95	£21.50
326 Viognier, Chacabuco, Mendoza 2020, 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.Neuve, 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 Neuve, 2019, 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, 2017, France	£8.25	£11.50	£31.00
414 Fleurie, Cave De Fleurie, 2019, France	£8.50	£11.75	£32.00
475 La Bascula, Rioja, 2019, 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			
A selection of white, red and rosé wines available	£5.75	£7.95	£21.50
SPARKLING WINES			
135 Lunetta, Prosecco, Cavit, Italy		£9.00	£28.50
134 Lunetta, Rose, Cavit, Italy		£9.00	£28.50

CHAMPAGNE

BY THE GLASS	125ML	BOTTLE	
100 Laurent Perrier Brut N.V.	£13.50	£59.00	
122 House Rosé	£13.50	£57.50	
CHAMPAGNE			
103 Pol 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	
126 Veuve Clicquot, Rosé Brut N.V.		£105.00	
127 Laurent-Perrier, Cuvée Rosé Brut N.V.		£105.00	
129 Carbon, Pink Fever, Cuvée Rosé N.V.		£115.00	

Please note: wine prices and vintages are subject to change

WHITE WINE

CRISP & FRUITY

259	Grillo Feudo, Arancio, 2019
219	Sauvignon Blanc, Tydy Thierry Delaunay, 2019
276	Planalto, Reserva, Douro, 2018/19
270	Albarino, Orballo, Rias Baixas, 2020
336	Sauvignon Blanc, Boschendal Estate, 2019
302	Riesling, Ferngrove Estate, 2018
261	Gavi di Gavi, Nuove Quadro, 2019

COUNTRY	BOTTLE
Italy	£28.00
France	£30.00
Portugal	£30.50
Spain	£31.00
S. Africa	£34.50
Australia	£35.50
Italy	£36.50

MEDIUM / FULL BODIED

335	Chenin Blanc, Boschendal, 2020
301	Ephemera, Keith Tulloch, New South Wales, 2019
202	Chablis, Alain Gautheron, 2018
345	Chardonnay, Aristeia, 2017
207	Montagny, 1er Cru, Louis Latour, 2019
230	Châteauneuf-du-Pape, Clos la Roquete, 2016
344	The F.M.C. Chenin Blanc, Forrester, 2018/19
210	Puligny-Montrachet, Joseph Drouhin, 2017

COUNTRY	BOTTLE
S. Africa	£29.00
Australia	£29.50
France	£42.50
S. Africa	£49.50
France	£55.00
France	£69.00
S. Africa	£75.00
France	£105.00

ROSÉ

ROSÉ

603	M de Minuty, Côtes de Provence, 2020
607	Whispering Angel, Chateau d'Esclans, 2020
608	Domaine Ott, Clos Mireille, 2019

COUNTRY	BOTTLE
France	£39.00
France	£47.50
France	£60.00

RED WINE

SOFT & MEDIUM

420	Cahors, Malbec, Les Terrasses, Rigal, 2019
461	Cerasuolo di Vittoria, Nero d'Avola, 2018
471	Marques de Cáceres, Crianza, Rioja, 2017
456	Crozes Hermitage, Brunel, 2018
400	Bourgogne, Pinot Noir, Joseph Drouhin, 2018
511	Borthwick, Paper Road, Wairarapa 2019
402	Savigny-les-Beaunes, 1er Cru, Jaffelin, 2016
464	Barolo, Tenimenti, Ca Bianca, 2015/16

COUNTRY	BOTTLE
France	£29.50
Italy	£32.50
Spain	£32.50
France	£41.00
France	£42.50
N. Zealand	£42.50
France	£58.50
Italy	£65.00

RICH & FULL

481	Adega Mayor, Cata Da Rolha, 2018
531	Cabernet Sauvignon, The Churchyard, 2018
504	Shiraz, Central Ranges, Robert Oatley, 2017/18
460	Primitivo, Di Manduria, San Marzano, 2018
540	Zinfandel, Old Vines, California 2017
532	Stellenbosch Classic, L'Avenir, Laroche 2016
520	Malbec, Terrazas de los Andes, 2017
422	Chateau Caronne, Haute Medoc, 2017/18
482	Post Scryptum de Chryseia, Douro, 2017/18
428	Château Tour de Marbuzet, St. Estéphe, 2018
458	Châteauneuf-du-Pape, Vieux Télégraphe, 2012
474	Muga, Gran Reserva, Rioja, 2011

COUNTRY	BOTTLE
Portugal	£27.00
S. Africa	£29.00
Australia	£30.00
Italy	£35.00
USA	£36.00
S. Africa	£39.50
Argentina	£40.50
France	£45.00
Portugal	£55.00
France	£55.00
France	£90.00
Spain	£99.50