



Zephyr

AFTERNOON MENU

WINES BY THE GLASS

WHITE

145 PINOT GRIGIO, ALLAMANDA, ITALY

175ml £5.50 | 250ml £7.50 | Bottle £21.00

326 VIOGNIER, CHACABUCO, MENDOZA 2018, ARGENTINA

175ml £6.75 | 250ml £9.50 | Bottle £25.00

220 MUSCADET, CH. CASSEMICHÈRE, 2016, FRANCE

175ml £7.75 | 250ml £10.75 | Bottle £28.00

221 VOUVRAY DEMI-SEC, CH. DE VALMER 2016/17, FRANCE

175ml £8.50 | 250ml £12.00 | Bottle £32.50

311 SAUV. BLANC, ESK VALLEY, MARLBOROUGH, 2017/18, N. ZEALAND

175ml £9.75 | 250ml £12.75 | Bottle £37.00

223 SANCERRE, COTE DES EMBOUFFANT, R. NEVEU, 2017/18, FRANCE

175ml £9.75 | 250ml £12.75 | Bottle £37.50

201 MACON VILLAGES, JOSEPH DROUHIN, 2017/18, FRANCE

175ml £9.75 | 250ml £12.75 | Bottle £37.50

ROSÉ

146 PINOT GRIGIO, ALLAMANDA, ROSÉ, ITALY

175ml £5.50 | 250ml £7.50 | Bottle £21.00

599 CABERNET D'ANJOU, DOM. DES CEDRES, 2018, FRANCE

175ml £6.75 | 250ml £9.50 | Bottle £25.00

601 CÔTES DE PROVENCE, MAS FLEUREY, 2017, FRANCE

175ml £8.00 | 250ml £11.25 | Bottle £30.00

600 SANCERRE ROSÉ, ROGER NEVEU, 2018, FRANCE

175ml £9.75 | 250ml £12.75 | Bottle £37.50

RED

524 PINOT NOIR, VINA CASA SILVA, 2017, CHILE

175ml £7.75 | 250ml £10.25 | Bottle £28.00

519 MALBEC, MENDOZA, TRIVENTO, 2017, ARGENTINA

175ml £8.00 | 250ml £11.25 | Bottle £29.00

475 LA BASCULA, RIOJA, 2014/16, SPAIN

175ml £8.50 | 250ml £11.75 | Bottle £32.00

414 FLEURIE, CAVE DE FLEURIE, 2017/18, FRANCE

175ml £8.50 | 250ml £11.75 | Bottle £32.00

525 CARMENERE RESERVA, HACIENDA ARAUCANO 2017, CHILE

175ml £8.75 | 250ml £12.00 | Bottle £33.50

502 SHIRAZ, CLARE VALLEY WAKEFIELD ESTATE 2017, AUSTRALIA

175ml £9.75 | 250ml £12.75 | Bottle £37.50

422 CHÂTEAU CARONNE ST GEMME, HT. MÉDOC, 2014/15, FRANCE

175ml £11.25 | 250ml £14.75 | Bottle £44.00

HOUSE WINES

A selection of white, red and rosé wines available

175ml £5.50 | 250ml £7.50 | Bottle £21.00

CHAMPAGNE & SPARKLING WINES

CHAMPAGNE

100 Laurent Perrier Brut **125ML BOTTLE** £12.00 £56.50

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

122 Forget-Brigmont Rosé 1er Cru £12.00 £56.50

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

SPARKLING WINES

135 Lunetta, Prosecco, Cavit, Italy **200ML BOTTLE** £9.00 £28.50

134 Lunetta, Rose, Cavit, Italy £9.00 £28.50

PITCHERS & JUGS

LONG ISLAND ICED TEA

Tequila, vodka, Cointreau, Gin, Rum and Coke **GLASS £10.50 | PITCHER £26.50**

PIMMS

Pimms, Cointreau, lemonade and fruits **GLASS £8.50 | PITCHER £23.50**

RED WINE SANGRIA

Cointreau, fruits and lemonade **GLASS £9.00 | PITCHER £23.50**

WHITE WINE SANGRIA

Melon liqueur, kiwi and lemonade **GLASS £9.00 | PITCHER £23.50**

MOJITO'S

Tequila, vodka, Cointreau, Gin, Rum and Coke **GLASS £10.00 | PITCHER £26.50**

GIN COCKTAILS

BOMBAY SAPPHIRE

Bombay Sapphire, Fever Tree Indian Tonic, cinnamon, orange peel **£12.75**

BULLDOG

Bulldog, Fever Tree Indian Tonic, star anise, cinnamon stick, orange peel **£13.25**

TANQUERAY

Tanqueray, Elderflower Tonic, lime peel, basil leaf, Apple Sourz, cloves **£15.25**

GORDONS PINK

Gordon's pink gin, Elderflower Tonic, Strawberry, orange peel, raspberry **£15.25**

WHEADON'S

Wheadon's Rock Sapphire and Pink Grapefruit, Fever Tree, **£15.75**

Aromatic Tonic, pink grapefruit, red pepper corn

MONKEY 47

Monkey 47, Fever Tree Elderflower Tonic, lemon peel **£16.75**

Contains a 50ml measure of gin

TAPAS

Create your own Tapas Platter of five items from the selection below, and only pay for four.

GARLIC BREAD WITH DIPS	£6.10
EDAMAME BEANS WITH SEA SALT (GF) (V) (VG)	£4.65
EDAMAME BEANS WITH CHILLI DRESSING & SESAME (V) (VG)	£4.85
WATER MELON, FETA AND PRESERVED LEMON (V)	£4.85
CLASSIC TOMATO, GARLIC AND BASIL BRUSCHETTA (VG)	£4.25
TIGER PRAWN TEMPURA WITH TERIYAKI SAUCE	£6.10
CHICKEN SPRING ROLLS WITH PLUM SAUCE	£4.75
BEEF MEATBALLS IN TOMATO SAUCE WITH OLIVES	£4.85
TARO CRISPS WITH SPICY TOGARASHI & ROMESCO DIP (VG)	£4.75
TORTILLA CHIPS & HOUMOUS (VG)	£4.50
CRISPY WHITE BAIT & AIOLI	£5.60
CLASSIC PATATAS BRAVAS WITH TOMATO & AIOLI (V) Available (VG)	£4.90
FIGS & PARMA HAM	£6.25
BEEF PARCELS WITH TOMATO CHUTNEY	£4.95

MEAT & FISH

BURRATA & HERITAGE TOMATO **£13.75**

Creamy burrata cheese, heritage tomato, grilled grapes and rocket with fennel, balsamic and olive oil dressing served with grilled focaccia (V) Available (GF)

QUINOA **AVOCADO** (GF) (V) (VG) **£15.75** | **PRAWN** (GF) **£16.50**

Quinoa, roasted mixed vegetables, rocket, orange, red onion, cherry tomato, pomegranate, pumpkin and sunflower seeds with orange dressing

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

MUSSELS **SMALL - £10.75** | **LARGE - £17.25**

Pot of mussels with white wine and garlic, cooked in cream sauce or lemongrass, chilli and lime infused coconut milk

THE ZEPHYR CLUB SANDWICH **£15.20**

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

SEA BASS **£26.95**

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

Or

Served with buttered new potatoes and vegetables - £26.30 (GF)

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)

SIRLOIN STEAK **£28.95**

300g sirloin steak with chips, onion rings, cherry vine tomatoes, mushrooms and mixed leaves Available (GF)

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

SHARING

ANTIPASTO **£18.50**

Selection of cured meats, olives, grilled vegetables, figs, tomato bread and rocket parmesan salad

OUR FAVOURITES **£35.60**

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

SEAFOOD PLATTER **£67.50**

(Only available during the spring and summer months) Jersey oysters and spider crab, locally sourced from the beautiful Channel Island waters, with mussels, prawns and gambas, buttered Jersey Royals, lemon and dips.

Jersey Royals served when in season

AFTERNOON TEA

THE ROYAL YACHT FULL AFTERNOON TEA - PER PERSON **£17.50**

A pot of freshly brewed tea of your choice and

SANDWICHES WITH:

Smoked salmon with butter and spring onions

Egg mayonnaise with rocket salad

Vegetarian Wrap

Honey roast ham with English mustard

Selection of mini afternoon pastries

Selection of English cakes and tea breads

Warm scones with preserves and Jersey clotted cream

INCLUDING A GLASS OF HOUSE CHAMPAGNE - PER PERSON **£27.50**

Served with fresh strawberries

THE ROYAL YACHT CREAM TEA **£6.90**

A pot of freshly brewed tea of your choice, served with scones, Jersey clotted cream and preserves

Gluten Free option available, pre order advised

DESSERTS & CHEESE

CHEESE BOARD **£10.35**

Selection of local, British and Continental cheeses served with chutney, grapes and quince jelly, warm bread and crackers

(Gluten free bread available)

SELECTION OF ICES **£7.45**

A choice of ice-creams and sorbets (GF) (V)

BREAKFAST

Served 7 days a week from 9am - 11am

COFFEE & MINI DESSERTS

Served with a hot drink of your choice

CRÈME BRULÉE OF THE DAY (GF) (V) **£6.05**

CARAMELIZED BANANA **£6.25**

Caramelized banana, caramel sauce, almond crumb and vanilla ice cream

CHEESE **£6.10**

A wedge of your choice of cheese, quince jelly and crackers

VANILLA ICE CREAM AFFOGATO **£5.25**

One scoop of vanilla ice cream, Nutella and nut praline "drowned" with a shot of espresso

MINI ICES **£4.85**

One scoop of ice cream or sorbet with cashew nut praline

SELECT FROM THE FOLLOWING:

Ice cream flavours: Chocolate, Vanilla, Strawberry

Sorbet flavours: Lemon, Mango, Strawberry, Raspberry (GF) (V)

TEAS & COFFEES

ALL TEAS SOLD BY THE POT **£2.85**

BLACK TEAS

English breakfast | Assam Earl Grey | Decaffeinated

GREEN TEA

China Green Tea

HERBAL TEAS / INFUSIONS

Chamomile | Peppermint | Rooibos

LOOSE TEAS / TISANE

Aromatic Ginger Tisane | Fresh Mint

ESPRESSO **£1.95**

DOUBLE ESPRESSO **£2.75**

AMERICANO **£2.30**

LARGE AMERICANO **£2.60**

FLAT WHITE **£2.30**

CAPPUCCINO **£2.95**

DECAFFEINATED COFFEE **£2.30**

RISTRETTO **£1.95**

CAFFE LATTE **£2.95**

CAFFE MOCHA **£2.95**

LIQUOR COFFEE **£5.20**

HOT CHOCOLATE **£2.90**

SYRUPS **£0.80**

Chai, caramel, vanilla, cinnamon, hazelnut

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.