



## **Starters**

<b>Homemade Broccoli &amp; Almond Soup (ve) (g) (d)</b> <i>served with artisan bread roll</i>	<b>6</b>
<b>Seared Mackerel, Crab Beignet &amp; Braised Leeks (g)</b> <i>with citrus cream fraiche</i>	<b>6.5</b>
<b>Asparagus, Manx Goats Cheese &amp; Basil (v) (g)</b> <i>with crisp Pancetta &amp; beetroot</i>	<b>6.5</b>
<b>Sauté Manx Queenies</b> <i>with toasted focaccia &amp; roasted garlic butter</i>	<b>6.5</b>
<b>Beef Carpaccio (g)</b> <i>seasoned &amp; home-cured fillet, with rocket salad &amp; Parmesan</i>	<b>7</b>

## **Main Course**

<b>Fillet of Plaice</b> <i>With a lemon &amp; thyme risotto, parmesan crisp</i>	<b>18</b>
<b>Chicken Carbonara</b> <i>spaghetti in a rich cream sauce, Pancetta &amp; wild garlic oil</i>	<b>13</b>
<b>Duck Breast with Spiced Root Vegetables (g) (d)</b> <i>served with fondant potato &amp; rich jus</i>	<b>18</b>
<b>8oz Fillet Steak (g)</b> <i>served with peppercorn sauce, chips, sautéed mushrooms &amp; onion rings</i>	<b>22</b>
<b>Teriyaki Tofu Donburi (ve) (d)</b> <i>served with Japanese fried rice</i>	<b>14</b>



## **Desserts**

<b>Vanilla Panna Cotta (ve) (d)</b> <i>with homemade shortbread &amp; seasonal fruit</i>	<b>6</b>
<b>Chocolate Delice (g)</b> <i>chocolate crackling sauce &amp; soil, toffee popcorn</i>	<b>6.5</b>
<b>Strawberry Croustillant</b> <i>puff pastry crisps, Chantilly cream, fresh strawberries</i>	<b>6.5</b>
<b>A Selection of Manx Ice creams</b> <i>on a bed of shortbread crumb</i>	<b>5.5</b>
<b>Manx &amp; Continental Cheese Board (g)</b> <i>served with biscuits &amp; homemade tomato chutney</i>	<b>7</b>

(v) denotes dishes suitable for vegetarians

(ve) denotes dishes suitable for vegans

(g) denotes dishes that can be prepared as gluten free

(d) denotes dishes that can be prepared as dairy free

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.