

NIBBLES

serves 1-2 people

Seaside pot, pickled Manx Queenies & mussels (gf, df) 5.75

Local artisan bread board with Marmite butter, aged balsamic vinegar, dipping oil (seeds, vg*) 5.50

Mixed Kalamata, seasoned olives (vg, gf, df) 4.75

Spiced pork cracking (gf, df) 4.00

STARTERS

SOUP OF THE DAY

See specials board (vg, gf*, df) 7.50

CULLEN SKINK SOUP

Locally smoked haddock, streaky bacon, mussels, potato, slice of artisan bread (gf*) 10.25

CHICKEN LIVER PARFAIT

Crispy Parma ham, quince chutney, duck fat toasted brioche (gf*) 9.75

MANX QUEENIE PANCAKE

Herby pancake, Manx Queenies, crispy bacon lardons, creamy white wine sauce, Manx cheddar 11.50

MANX KING SCALLOPS

Pan-seared local King Scallops, peanut & lime Concasse, pickled mooli (nuts, gf, df) 13.00

WILD MUSHROOM TART

Puff pastry tart with a mushroom cream sauce filling finished with a vegan parmesan crisp (vg, df, gf*) 9.50

KIPPER SCOTCH EGG

Home made local kipper scotch egg served with a lemon and herb mayonnaise 9.50

SIDE DISHES

Buttery New Potatoes (vg*) 4.50

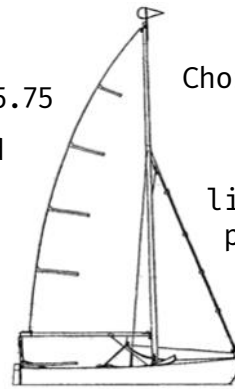
Twice cooked Chips (vg) 4.50

Pickled Onion Rings (vg) 3.00

Garden peas (vg, gf) / Mushy peas (vg, gf) 2.75

Mixed Salad (vg) 4.75

Saffron & pistachio buttered kale, tender stem broccoli, peas (vg*) 5.00



LUNCH

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MAINS

OVEN ROASTED COD LOIN

Chorizo crust, spiced five bean, tomato & chorizo cassoulet, baby samphire, pressed potato terrine (gf* df*) 24.50

OVEN ROASTED MASALA SPICED MONKFISH

lightly curried red lentils, pickled carrot, aloo tikka potato pattie, coconut cucumber riata (gf, df*) 27.00

FILLET OF HAKE

Cumbrian mussels, celeriac, apple, herb dumplings, cider cream 26.50 (gf*)

MIXED FISH GRATIN

fresh & smoked fish, leeks, peas, creamy white wine sauce, topped with Manx vintage cheddar, breadcrumbs, oven baked & topped with a poached egg (gf*) 15.95

BBQ PORK RIBS

Full rack of barbequed pork ribs, delicious finger licking spiced BBQ sauce, twice cooked chips (df, gf*) 22.00

PERSIAN FRIED CHICKEN

Persian spiced fillet of chicken, twice cooked cut chips, garlic mayo dip & pomegranate slaw (gf* df) 16.50

AUBERGINE FREEKAH & CASHEW TAGINE

Moroccan toasted pearl couscous (nuts, vg, gf*) 17.00

FISH FRYER

All served with twice cooked chips & wedge of lemon

LOCAL HADDOCK FISH FINGERS (df) (3)

Beer battered goujons of local haddock 14.50

BATTERED FILLET OF SEABASS

Beer battered fillet of seabass (df) 16.50

Perfect with garden or mushy peas 2.75

*nuts = contains, df = dairy free, gf = gluten free, vg = vegan
gf*/df*/vg* = adjusted on request.*

We cannot guarantee absence of nuts/sesame/gluten/dairy.

Owing to our small kitchen it may take longer to cook and serve your meal during busier times.

Allergens & Intolerances – Please ask your server or a member of the team if you have any allergens or intolerances

Allergens subject to the 14 major allergies provided by the FSA

