

THE RESTAURANT MENU

STARTER

CHEF'S SOUP OF THE DAY (V)

SERVED WITH A FRESHLY BAKED ROLL AND BUTTER
£3.95

TRIO OF MELON (V)

A SELECTION OF SEASONAL MELON, DRIZZLED WITH A FRUIT COULIS
£3.95

CHERRY TOMATO AND MOZZARELLA BRUSCHETTA (V)

SAT ON A BED OF CRISP ROCKET AND DRIZZLED WITH BASIL OIL
£3.95

BREADED MUSHROOMS

FILLED WITH FARMHOUSE PATE AND ACCOMPANIED BY HOME-MADE PICCALILLI
£4.95

ISLE OF MAN MOULES

STEAMED MUSSELS SERVED CLASSICALLY IN AN ONION, GARLIC AND PARSLEY SAUCE
£4.95

CEASAR SALAD

COS LETTUCE, BACON AND CROUTONS WITH A LIGHT CEASAR DRESSING
£4.95

WHOLE TIGER PRAWNS

SIMPLY GRILLED IN LEMON AND DILL OIL
£5.95

TEMPURA CHICKEN

COATED IN A LIGHT SESAME SEED BATTER, ENHANCED WITH A SWEET CHILLI DRESSING
£5.95

IRISH SMOKED SALMON

TRADITIONALLY SERVED WITH BREAD AND BUTTER
£5.95

QUEENIES

COOKED MANX STYLE, FLAVOURED WITH CRISPY SMOKED BACON AND A SHALLOT CREAM
£6.95

MAIN COURSE

COD AND CHIPS

TRADITIONAL BATTERED COD WITH GARDEN PEAS AND CHIPS
£10.95

LAMB SHANK

SLOWLY BRAISED WITH CREAMY MASHED POTATO AND A ROSEMARY JUS
£11.95

CHICKEN SUPREME

FLAVOURED WITH GARLIC AND WRAPPED IN BACON AND BREADCRUMBS, WITH SALAD AND FRENCH FRIES
£11.95

PORK MEDALLIONS

ON A BED OF APPLE MASH WITH A WILD MUSHROOM AND TARRAGON SAUCE
£11.95

HALF ROAST DUCKLING

WITH A SWEET BLACK CHERRY SAUCE
£14.95

BEEF STROGANOFF

RUSTIC COUNTRY STEW WITH A TIMBALE OF SCENTED RICE
£14.95

LAMB CUTLETS

ACCOMPANIED BY CREAMED POTATO AND OVEN ROASTED VEGETABLES
£14.95

MEDALLIONS OF BEEF FILLET

SAT ON A POTATO ROSTI WITH A CREAMY PEPPERCORN SAUCE
£17.95

SEARED MONKFISH TAILS

COATED IN A RICH SWEET PEPPER AND BACON CREAM, WITH A FONDANT POTATO AND BUTTERED LEEKS
£17.95

CATCH OF THE DAY

LOCALLY CAUGHT FISH OF THE DAY, PLEASE ASK A MEMBER OF OUR TEAM FOR DETAILS

THE GRILL MENU

TRADITIONAL GRILLS

8OZ FILLET STEAK
£17.95

8OZ SIRLOIN STEAK
£15.95

SURF AND TURF
4OZ SIRLOIN STEAK WITH WHOLE TIGER PRAWNS
£14.95

ALL THE ABOVE DISHES ARE SERVED WITH FRENCH FRIES, GRILLED TOMATO AND CRISPY ONIONS

WHY NOT ADD A SAUCE TO YOUR STEAK; CHOOSE FROM PEPPERCORN, DIANE, CHASSEUR OR BÉARNAISE
£1.95

6OZ CHAR-GRILLED BURGER
TOPPED WITH BACON AND CHEESE, SERVED WITH CRISP SALAD AND FRENCH FRIES
£10.95

FAJITAS

CHOOSE FROM BEEF, CHICKEN, PRAWN OR YOUR OWN FAVOURITE COMBINATION

ALL SERVED ON A SIZZLING SKILLET ON A BED OF CRISPY VEGETABLES WITH SALSA, SOUR CREAM AND GUACAMOLE
£12.95

PASTA AND SALADS

WARM SALAD OF BEEF TOMATO AND GOATS CHEESE (V)
FINISHED WITH A PESTO DRESSING
£10.95

CHICKEN CEASAR SALAD
CHAR-GRILLED CHICKEN SAT ON COS LETTUCE, BACON AND CROUTONS WITH A LIGHT CEASAR DRESSING
£10.95

PENNE PASTA (V)
THREE CHEESE PASTA FINISHED WITH CHERRY TOMATOES
£8.95

CHICKEN AND MUSHROOM TAGLIATELLE
STRIPS OF CHICKEN AND WILD MUSHROOM BOUND TOGETHER IN A RICH CREAM SAUCE
£10.95

PENNE ARABIATTA (V)
SPICY DISH, FLAVOURED WITH CHILLI AND FINISHED WITH A TOMATO SAUCE
£8.95

SIDE ORDERS

TOMATO AND ONION SALAD
FRENCH FRIES
HOUSE SALAD
GARLIC BREAD
CRISPY ONION STRIPS
GARLIC SAUTÉED POTATOES
IRISH CHAMP

£2.25 EACH

THE RESTAURANT MENU

DESSERTS

CRÈME BRULÉE

CLASSIC FRENCH DESSERT WITH A CARAMELISED SUGAR FINISH
£4.95

BANNOFFE PIE

BANANAS AND TOFFEE SET IN CREAM ON A BISCUIT BASE
£4.95

FRUIT CHEESECAKE

A CREAMY BUT LIGHT WAY TO FINISH ANY MEAL
£4.95

APPLE STRUDDLE

APPLE AND SULTANAS WRAPPED IN PASTRY AND SERVED WITH A RICH CUSTARD
£4.95

CHOCOLATE AND ORANGE MOUSSE

SMOOTH MOUSSE, FLAVOURED WITH ORANGE, ACCOMPANIED BY A SHORTBREAD BISCUIT
£4.95

TRIO OF MANX ICE-CREAMS

SELECTION OF LOCAL FAVOURITES
£4.95

FRENCH CREPES

TRADITIONALLY SERVED WITH A CHOICE OF CHOCOLATE OR FRUIT SAUCE
£4.95

CHEESE BOARD

LOCAL CHEESES SERVED WITH CELERY, GRAPES AND WATER BISCUITS
£5.95