

# Brasserie Menu



## STARTERS

**Homemade Soup of the Day** - with a warm bread roll and butter £6 **vegan**

**Panko Peri Peri King Prawns** on a bed of salad leaves £9

**Parma Ham & Smoked Cheese Arancini** - on tomato and roast pepper sauce £8.75

**Flat Capped Mushrooms** - with roast Mediterranean vegetables with grilled mozzarella and herb dressing £8.50 **v**

**Breaded Halloumi Sticks** with spiced mayo £8

**Chicken Chorizo Skewers** - with garlic aioli and garnish £9

**Betroot and Goats Cheese Salad** - toasted with pine nuts £8.25 **v**

**Traditional Manx Queenies** - in a white wine cream with onion, bacon and garlic served with garlic bread £9.95

**Poached Salmon & Smoked Haddock Fishcakes** - on crisp leaves served with tartare sauce £9.25

**Homemade Curried Vegetable Samosas** - with mango chutney £8 **vegan**

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## MAINS

**Stuffed Chicken Fillet** - with oyster mushrooms and spinach wrapped in streaky bacon, served with Manx smoked cheese sauce, garlic potatoes and roasted vegetables £19

**Pan Fried Teriyaki Salmon** - with wilted pak choi with jasmine scented rice £19

**Braised Lamb Shank** - with buttered green beans, creamed mashed potatoes and red wine jus £19

**Moules Mariniere** - with chips and toasted ciabatta £17

**Linguine Pasta** - with roast pepper and tomato sauce, grilled aubergine and roasted cherry tomatoes £16 **v**

**Medallions of Beef Fillet** - on a rosti potato, with asparagus spears and a light peppercorn sauce £27

**Beer Battered Fillet of Cod** - and home-made twice cooked chips with mushy peas and tartare sauce £16.50

**Butternut Squash and Spinach Risotto** - with house salad £15 **vegan**

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## GRILLS

**8oz Sirloin Steak** with tobacco onions, tomato, and hand cut chips £24

**10oz Gammon Steak** with two fried eggs, hand cut chips and grilled fresh pineapple £17

**Duo of Lamb Chops** - fondant potatoes, buttered baby carrots and redcurrant and mint jus £21

**Classic Bacon and Cheese Burger** - Prime 7oz Beef Patty, smoked bacon, mature cheddar cheese, homemade relish, mayo lettuce, tomato and red onion £16.50

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## SIDES

- Garlic Bread **£2.95**
- Sautéed Mushroom **£2.95**
- Chips **£3.50**
- Mixed Salad **£3.50**
- Seasonal Vegetables **£3.50**

## SAUCES

- Garlic Sauce **£2.50**
- Peppercorn Sauce **£2.50**
- Stilton Cream **£2.50**

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## DESSERTS

- Raspberry Creme Brulee - with homemade shortbread **£8** ✓
- The Empress Warm Chocolate Brownie - with Manx vanilla ice cream **£8** ✓
- Baked Blueberry Cheesecake - and fresh cream **£8** ✓
- Empress Cheese Board - Manx and Continental Cheeses served with savoury biscuits, grape chutney & celery sticks **£9** ✓
- Empress Eton Mess - with Manx raspberry ripple ice cream **£8** ✓
- Trio of Manx Ice Cream - with fresh berries **£7** ✓

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## COFFEE & TEA SELECTION

- Pot of Tea **£2.95**
- Selection of Speciality & Fruit Teas **£3.10**
- Americano or Espresso **£2.95**
- Cafe Latte **£3.25**
- Cappuchino **£3.25**
- Cadbury Hot Chocolate **£3.25**
- Liqueur Coffee **from £6.25**