

# Brasserie Menu



## STARTERS

**Homemade Soup of the Day** - with a warm bread roll and butter **£6.50** 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**

**Beetroot 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**

**Medallions of Pork Fillet** with caramelised apple, champ mash, red cabbage and wholegrain mustard sauce **£18**

**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

**Vanilla Panna Cotta** - with seasonal berries **£8** ✓

**Home-made Warm Chocolate Lava Cake** - 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**