

Brasserie Menu



STARTERS

Seasonal Soup of the Day - A chef-crafted soup made with the freshest seasonal ingredients, served with a warm artisan roll and butter – **£6.95** vegan

Crispy Peri Peri King Prawns - Lightly breaded king prawns with a spicy peri peri kick, served on a bed of dressed mixed leaves – **£9.50**

Grilled Courgette and Halloumi Salad - Chargrilled courgette ribbons and seared halloumi, served with a herb vinaigrette – **£7.50** V

Feta and Watermelon Salad - A refreshing blend of juicy watermelon and creamy feta, finished with balsamic-glazed salad leaves – **£8** V

Sticky Glazed Pork Bites - Tender pork pieces coated in a sticky, sweet glaze, served on crisp cos lettuce – **£8.50**

Chicken & Chorizo Skewers - Flame-grilled skewers of marinated chicken and spicy chorizo, served with garlic aioli and dressed mixed leaves – **£9.50**

Beetroot and Goat's Cheese Salad - Pickled beetroot paired with creamy goat's cheese and toasted pine nuts, served on a bed of seasonal greens – **£8.25** V

Manx Queenies in White Wine Cream - Local queen scallops sautéed with onion, bacon, and garlic in a white wine cream sauce, served with garlic bread – **£9.95**

Cod and Salmon Fishcakes - Golden-fried fishcakes made with cod and salmon, served on a bed of dressed leaves with house tartare sauce – **£9.25**

Warm Queenie & Chorizo Salad - A savoury mix of local queenies and chorizo, served warm with crunchy croutons and mixed salad – **£9.95**

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MAINS

Spinach and Oyster Mushroom-Stuffed Chicken Supreme - Succulent chicken breast filled with earthy oyster mushrooms and tender spinach, wrapped in crisp bacon. Finished with a velvety Manx smoked cheese sauce and served with garlic-roasted potatoes and roasted vegetables – **£21**

Teriyaki Salmon Fillet - Delicately pan-seared salmon glazed in a teriyaki reduction, paired with wilted pak choi and aromatic jasmine rice – **£21**

Slow-Cooked Lamb Shank - Braised to perfection in a rich red wine jus, served with buttered green beans and creamy mashed potatoes – **£21**

Grilled Pork Loin with Apple & Mustard - Juicy pork loin accompanied by caramelised apple, champ-style mash, braised red cabbage, and a wholegrain mustard cream- **£19.50**

Pan-Seared Seabass Provençal - Crisp-skinned seabass fillet served atop a rustic ratatouille with buttered new potatoes – **£19**

Crispy Aubergine Katsu - Golden-fried aubergine slices served with fragrant steamed rice and a rich, spiced katsu curry sauce – **£17.50** **vegan**

Beef Fillet Medallions - Prime cuts of beef fillet, pan-seared and served on a crisp rosti with tender asparagus and a silky peppercorn sauce – **£29.50**

Traditional Fish & Chips - Beer-battered cod fillet with twice-cooked chips, mushy peas, and house tartare sauce – **£18**

Tofu & Vegetable Stir-Fry - Crispy tofu tossed with wok-fried vegetables and egg noodles in a savoury soy-ginger glaze – **£15** **vegan**

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GRILLS

8oz Ribeye Steak - A prime cut, expertly grilled and served with crispy tobacco onions, roasted tomato, and hand-cut chips – **£27**

*Enhance your steak with **Garlic King Prawns** for £4 or a choice of our **signature sauces**.*

8oz Sirloin Steak

A tender and flavourful cut, expertly grilled to your preference. Served with hand-cut chips, roasted vine tomato, and crispy tobacco onions. **£26**

*Enhance your steak with **Garlic King Prawns** for £4 or a choice of our **signature sauces**.*

10oz Gammon Steak

Thick-cut gammon served with two fried eggs, grilled pineapple, and hand-cut chips – **£19**

Duo of Lamb Chops

Tender lamb chops served with fondant potatoes, buttered baby carrots, and finished with a redcurrant and mint jus – **£22**

Classic Bacon & Cheese Burger

A 7oz prime beef patty topped with smoked bacon and mature cheddar, layered with homemade relish, mayonnaise, lettuce, tomato, and red onion – **£18.00**

SIGNATURE SAUCES

Roasted Garlic Cream Sauce – £2.95

Smooth and aromatic, with a mellow garlic finish.

Cracked Black Peppercorn Sauce – £2.95

Rich and bold, with a touch of cream and a peppery kick.

Stilton Blue Cheese Cream – £2.95

Decadent and tangy, made with creamy Stilton for a luxurious finish.

SIDES

Garlic Bread **£2.95**

Sautéed Mushroom **£2.95**

Chips **£3.50**

Mixed Salad **£3.50**

Seasonal Vegetables **£3.50**

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DESSERTS All Vegetarian

Affogato - A classic Italian indulgence—creamy vanilla ice cream drenched in a hot shot of rich espresso – **£5**

Vanilla Panna Cotta - Silky and delicately set, served with a vibrant medley of seasonal berries – **£8**

Chocolate Lava Cake - A decadent molten-centred chocolate cake, served warm with a scoop of Manx vanilla ice cream – **£8**

Tiramisu Classico - Layers of espresso-soaked sponge and whipped mascarpone cream, dusted with cocoa – **£8**

Tempura Ice Cream - A crisp golden shell encasing smooth ice cream, finished with chocolate and caramel drizzles and fresh berries – **£8**

The Empress Cheese Selection - A refined assortment of Manx and continental cheeses, served with savoury biscuits, grape chutney, and celery – **£9**

Eton Mess à la Empress - A playful twist on the British classic, featuring Manx raspberry ripple ice cream, crushed meringue, and whipped cream – **£8**

Manx Ice Cream Trio - A handpicked selection of three locally made ice creams, garnished with fresh berries – **£7**

COFFEE & TEA SELECTION

Traditional Pot of Tea – **£3.10** - A comforting classic, served with milk or lemon.

Speciality & Infused Teas – **£3.25** - A curated selection of herbal, fruit, and aromatic blends.

Espresso or Americano – **£3.10** - Bold and smooth, served short or long to your preference.

Café Latte or Cappuccino – **£3.40** - Rich espresso with steamed milk or frothy foam.

Cadbury Hot Chocolate – **£3..40** - A creamy, indulgent treat made with Cadbury chocolate.

Liqueur Coffee – **from £6.40** - A warming blend of coffee and your choice of liqueur, topped with cream.