

# THE BRASSERIE

RESTAURANT



## STARTERS

### SOUP OF THE DAY

Carefully prepared fresh each day by our chefs, using the finest seasonal ingredients.

£7.25

### FRESH TOMATO, BASIL & BURRATA SALAD

Ripe vine tomatoes paired with fragrant basil and creamy burrata, finished with extra virgin olive oil and a drizzle of balsamic for a fresh, vibrant start.

£8.50

### BBQ PULLED PORK BAO BUNS

Soft steamed bao buns filled with slow-cooked BBQ pulled pork, rich, smoky and irresistibly tender.

£8.50

### CHICKEN SHASHLIK

Juicy marinated chicken pieces char-grilled with peppers and onions, packed with bold, aromatic spices.

£8.95

### CRISPY SPICED CAULIFLOWER

Golden-fried cauliflower florets tossed in warming spices, served with coconut and zesty lime for a perfect balance of crunch and freshness.

£8.25

### MEATBALL BRUSCHETTA

Florentine-style meatballs in a rich tomato sauce, served on toasted bread and finished with herbs and Cheese.

£8.95

### MANX FIRE FILO

A punchy fresh green chilli and locally produced Manx Cheddar, wrapped in delicate filo pastry and fried until perfectly crisp.

£8.75

### LOCALY SMOKED SALMON

Traditional locally smoked salmon, beautifully delicate, served with fresh bread and a lemon wedge.

£9.00

### MANX QUEENIES IN WHITE WINE CREAM

Succulent Manx queen scallops cooked in a white wine and cream sauce with bacon.

£9.95

### WARM QUEENIES & CHORIZO SALAD

Sweet Manx queenies combined with spicy chorizo, served warm with complementary seasonal flavors.

£9.95

## GRILLS

### 8OZ RIBEYE STEAK

A well-marbled cut, grilled to your liking, served with grilled tomato, home-cooked chips and tobacco onions.

£29.00

### 8OZ SIRLOIN STEAK

A classic cut, lean yet tender, grilled and full of flavour, served with grilled tomato, home-cooked chips and tobacco onions.

£28.00

### 10OZ GAMMON STEAK

Thick-cut gammon steak, grilled and served with two fried eggs.

£22.00

### DUO LAMB CHOPS

Two tender lamb chops, simply seasoned and grilled to enhance their natural flavour.

£22.00

### CLASSIC BACON AND CHEESE BURGER

A prime beef burger topped with bacon and melted cheese, served in a toasted bun.

£19.00

### GRILLED CHICKEN SKEWER

Marinated chicken skewer, char-grilled and served with warm flatbread and a crisp fresh salad.

£21.00

## MAINS

### PAN-FRIED CHICKEN BREAST

Succulent pan-fried chicken breast wrapped in crispy bacon, served with garlic crushed potatoes, Mediterranean vegetables, and finished with a rich chorizo cream sauce.

£23.00

### GINGER & SOY GLAZED SALMON FILLET

A perfectly cooked salmon fillet gently glazed with ginger and soy, accompanied by fragrant jasmine rice and tender grilled asparagus spears.

£23.00

### SLOW-COOKED LAMB SHANK

Fall-off-the-bone lamb shank, slow roasted to perfection and served with a rich, glossy jus, rosemary and garlic potatoes, and minted garden peas.

£24.50

### GRILLED PORK FILLET MEDALLIONS

Perfectly grilled pork fillet medallions served with creamy champ potatoes, buttered Savoy cabbage, and a wild mushroom and spinach cream.

£22.00

### CRISPY PORK BELLY

Golden, crisp pork belly paired with wilted pak choi, delicately scented rice, and a warming coconut curry sauce.

£22.00

### BEEF FILLET MEDALLIONS

Prime cuts of beef fillet, char Grilled and served with crispy fried rosti potato, tender asparagus, and a classic peppercorn sauce.

£31.00

### SEAFOOD LINGUINE

Fresh seafood and linguine tossed with slow-roasted cherry tomatoes, spinach and garlic, finished with olive oil, lemon and herbs.

£19.00

### CRISPY AUBERGINE KATSU

Golden-fried aubergine slices served with fragrant steamed rice, a rich spiced katsu curry sauce.

£19.00

### ROASTED VEGETABLE & CHICKPEA TAGINE

Slow-cooked chickpeas and roasted seasonal vegetables in a fragrant Moroccan-style spiced tomato sauce, served with fluffy couscous and fresh herbs.

£18.50

#### SIDES: £3.95

Creamy Mash

Champ

Sautéed Mushrooms

Onion Rings

Thick-Cut Home-Cooked Chips

Fresh Seasonal Vegetables

Garlic Bread

Parmesan Fries

Sweet Potato Fries

Creamed Spinach

Mixed Salad

#### ENHANCE YOUR DISH!

Garlic King Prawns

£4.50

Fried Egg

£3.50

#### SAUCES/ GRAVY: £3.50

Chef's Homemade Gravy

Peppercorn Sauce

Stilton Cream Sauce

Garlic Sauce

**"Certain dishes may be modified to suit dietary requirements. Please consult your server prior to ordering."**

SEE THE BACK FOR WINE LIST

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RESTAURANT



## DESSERTS

### AFFOGATO

A classic Italian indulgence-creamy vanilla ice cream drenched in a shot of espresso.

£6.00

### THE EMPRESS CHEESE SELECTION

A refined assortment of Manx and continental cheeses, served with savoury biscuits and grape chutney.

£9.00

### CHOCOLATE LAVA CAKE

A decadent molten-centred chocolate cake, served warm with a scoop of Manx vanilla ice cream.

£8.50

### MIXED BERRY CHEESECAKE

Creamy vanilla cheesecake on a biscuit base, topped with a vibrant mixed berry compote and fresh berries.

£8.50

### TEMPURA ICE CREAM

A crisp golden shell encasing smooth ice cream, finished with chocolate and caramel drizzles and fresh berries.

£8.50

### VANILLA PANNA COTTA

Silky and delicately set, served with vibrant medley of seasonal berries.

£8.50

### BANOFFEE PIE – DECONSTRUCTED

Layers of buttery biscuit crumb, rich toffee sauce, fresh banana and softly whipped cream, finished with a hint of chocolate.

£8.50

### MANX ICE CREAM TRIO

A handpicked selection of three locally made ice creams, garnished with fresh berries.

£8.50

### ETON MESS À LA EMPRESS

A playful twist on the British classic, featuring raspberry ripple ice cream, crushed meringue, and whipped cream.

£8.50

## HOT DRINKS

Pot of Tea for One	£2.95
Selection of Speciality and Fruit teas	£3.10
Americano	£3.25
Café Latte	£3.50
Cappuccino	£3.50
Espresso	£3.25
Hot Chocolate	£3.50
Liqueur Coffee from (please ask for options)	£6.50

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