

## Dinner

Monday to Sunday 6pm - 10pm

### Starters

Chef homemade soup, grilled focaccia	6
Venison carpaccio, rocket, parmesan, Cumberland dressing	9
Roasted and pickled beetroot, breaded brie, frisee salad	6
Twice baked goats cheese soufflé, grape chutney	8
Crab wantons, Asian vegetable salad	7.5
Manx king scallops, pea puree, crispy Parma ham, mint dressing	9.5
Ham hock terrine, piccalilli, black pudding bon bon	7.5

### Mains

Coast house Scotch rump burger, cheddar, pancetta, chips	11
Whole roasted celeriac, puy lentils tomato, cumin (VG)	12
Pithivier of butternut squash, spinach, cream cheese, parmesan (V)	13
Beer battered haddock and chips, crushed peas, tartare sauce	12.5
Tarragon stuffed chicken, courgette ribbons, oyster mushroom	17
Slow cooked belly pork, braised Savoy cabbage, apple and calvados jus	18
Manx lamb shank, roasted root vegetables, rosemary	20
Oven baked cod, saffron risotto, Manx chorizo	18
Hake, garlic king prawns, samphire	20
Rib eye or Fillet steak with tomatoes, mushrooms, chips, diane or pepper sauce	Rib eye 22 Fillet 27

### Sides

Rocket and parmesan salad with toasted pine nuts	3.5
Chips	3.5
Sautéed fine beans, chilli, ginger, sesame and soy	4
Cauliflower cheese	4
Mash potatoes	4

### Puddings

Vanilla crème brûlée, chocolate shortbread	6
Chocolate mousse, griottines cherries	6
Pecan pie, maple syrup ice-cream	7.5
Toffee molten pudding, vanilla ice cream	7
Coast tiramisu	7
Cheese, oat cakes	8

#### Allergens

*For further information regarding ingredients used in  
any of these dishes, please ask your server*

Service not included. All prices include VAT