

## Dinner

Monday to Sunday 6pm - 10pm

### Starters

Chefs homemade soup, grilled focaccia	6
Duck croquettes, celeriac remoulade, truffle oil	7.95
Roasted cherry tomato and feta tartlet mixed leaf salad (V)	6.5
Twice baked goats cheese soufflé, grape chutney	8
Smoked mackerel fillet, beetroot and potato salad, watercress	7.5
King scallops, butternut squash puree, Manx chorizo	9
Crispy rabbit, harissa, mint yogurt, couscous	8.5

### Mains

Coast house Scotch rump burger, cheddar, pancetta, chips	12
Malaysian curry, tofu coconut rice (Vegan)	12
Fig tart tatin, breaded port salute, rocket salad, toasted pine nuts (V)	13
Beer battered haddock and chips, crushed peas, tartare sauce	12.95
Honey glazed duck breast, brazed red cabbage, fondant potato	19.5
Corn-fed chicken breast, wrapped in Parma ham, cocotte potatoes, shallot puree, red wine jus	16.5
Lamb chops, garlic roasted new potatoes, rosemary jus	19.5
Oven baked cod, saffron and leek risotto, caper beurre blanc	18.5
Scallop thermidor gratin, crispy Parma ham, mixed salad	21
Rib eye or Fillet steak with tomatoes, mushrooms, chips, diane or pepper sauce	Rib eye 22.50 Fillet 27

### Sides

Rocket and parmesan salad with toasted pine nuts	3.5
Chips	3.5
Coconut rice	3.5
Sautéed fine beans, chilli, ginger, sesame and soy	4
Roasted cauliflower, chilli, coriander	4
Mash potatoes	4

### Puddings

Vanilla crème brûlée, chocolate shortbread	6
Chocolate fondant, vanilla ice cream	7.5
Lemon cheesecake, raspberry ice cream	7.5
Toffee molten pudding, vanilla ice cream	7
Grilled pineapple, mango and passion fruit pavlova, toasted coconut	7.5
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