

## Dinner

Monday to Sunday 6pm - 10pm

### Starters

Chef homemade soup, grilled focaccia	6
Manx antipasto meat platter with gherkins, olives, parmesan, watercress salad	9
Grilled Manx asparagus, crisp duck egg, shallot, balsamic dressing	7.5
Twice baked goats cheese soufflé, grape chutney	8
King prawn and cherry tomato kebabs, chorizo, garlic	8
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
Spinach and ricotta cannelloni, tomato and cheese sauce (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
Lamb chops, garlic roasted new potatoes, rosemary jus	19.5
Salmon nicoise, tapenade dressing	17.5
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
Roasted cauliflower, chilli, coriander	4
Mash potatoes	4

### Puddings

Vanilla crème brûlée, chocolate shortbread	6
Chocolate mousse, griottines cherries	6
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	7
Toffee molten pudding, vanilla ice cream	7
Lemon tart, gin and tonic sorbet, raspberries	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