

Dinner

Monday to Sunday 6pm - 10pm

Starters

Chef homemade soup, grilled focaccia	6
Beef carpaccio, green olive & parmesan	8
Chicory, stilton & orange salad	7
Twice baked goats cheese soufflé, grape chutney	8
Manx crab toastie, fennel and rocket salad	8
Manx queenie fritters, tomato salsa	9
Grilled sardines, garlic sourdough & herb dressing	8
Monkfish scampi in beer batter & green aioli	8

Mains

Coast house Scotch rump burger, cheddar, pancetta, chips	11
Vegan summer ratatouille	12
Parmesan polenta, polenta chips, roasted red pepper (V)	11
Beer battered haddock and chips, crushed peas, tartare sauce	12.5
Barbequed half chicken & summer salsa	16
Roast duck breast, parsnip puree, red wine shallots	20
Grilled salmon, beetroot & capers	17
Roasted rack of Manx lamb & chargrilled vegetables	22
Sea Bass, summer tomatoes & basil pesto	17
Hake, garlic king prawns, samphire	20
Rib eye steak, cafe du Paris butter or pepper sauce, chips	22

Sides

Baby gem, shallots, capers	3.5
Chips	3.5
Purple sprouting broccoli & pine nuts	4
Cauliflower cheese	4
Mash potatoes	4

Puddings

Cardamom panna cotta, poached pear	5
Summer berry crumble, vanilla ice cream	6
Treacle tart, brown butter ice cream	7
Chocolate fondant, hazelnut ice cream	7
Apple tart tatin, vanilla ice cream	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