

Lunch

Monday to Friday, Noon - 4pm

At lunch time, we aim to serve all starters and desserts within 8 minutes of your order, for main courses please refer to approximate cooking time as is listed.

Starters

Chef homemade soup, grilled focaccia	6
Manx antipasto meat platter with gherkins, olives, parmesan, watercress salad	9
Twice baked goats cheese soufflé, grape chutney	8
Grilled Manx asparagus, crisp duck egg, shallot, balsamic dressing	7.5
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 (Approximate cooking time)

Club sandwich, chicken, pancetta, tomatoes, lettuce, mustard mayonnaise, chips (10 minutes)	9
Coast house Scotch rump burger, cheddar, pancetta, chips (15 - 20 minutes)	11
Spinach and ricotta cannelloni, tomato and cheese sauce (V) (10 - 15 minutes)	13
Whole roasted celeriac, puy lentils, tomato, cumin (VG) (10 - 15 minutes)	12
Beer battered haddock and chips, crushed peas, tartare sauce (15 minutes)	12.5
Tarragon stuffed chicken, courgette ribbons, oyster mushroom (15 - 20 minutes)	17
Lamb chops, garlic roasted new potatoes, rosemary jus (15 - 20 minutes)	19.5
Hake, garlic king prawns, samphire (10 - 15 minutes)	20

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
Lemon tart, gin and tonic sorbet, raspberries	7
Toffee molten pudding, 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