



À La Carte Menu

Extra Noa Bakehouse bread 2.5

Starters

Chef's soup of the day, grilled Noa Bakehouse focaccia. V 7
Pan-fried Manx scallops, chorizo couscous, romesco sauce. 13
Crispy Parma ham and breaded halloumi, slow roast tomato, soft herb vinaigrette. 12
Curried chicken pot, soy roasted shallot and peanuts with fresh coriander. Gf 13
Manx beef short rib on a caramelised red onion salad Gf 13
Soft-boiled soy egg, kimchi salad, crispy noodles. (*Vegan option available*) V 11
Pickled golden beetroot, peppered Chevin goat's cheese coins, tobacco onions. V,Gf 10

Mains

Coast Burger, 8 oz *Manx prime beef or Buttermilk chicken*, smoked tomato and red onion salsa, garlic mayo, crispy lettuce, and Manx cheddar cheese with homemade chips. 19
Optional, fried egg. 2
Slow-cooked Manx lamb shank, garlic mash, crispy kale, jus. Gf 28
Chicken breast with lemon and thyme mousse, fondant potato, crispy mange tout, jus. Gf 27
Pan-fried seabass fillet, nori and fennel risotto, chilli lime butter and grilled lime. 27
Beer battered haddock, homemade chips, pea purée and homemade tartare sauce. 21
Marinated 12oz Manx Rib-eye steak with a choice of Diane or Stilton sauce. Roasted tomato, mushroom, and spiced new potato wedges or homemade chips. 38
Breaded vegetarian lasagna, rich tomato and basil ragout, garlic bread, side salad. V 18
Salt-baked celeriac, seared asparagus, roasted new potatoes, Café de Paris sauce. Vg 18

Sides

Homemade chips 6
Spiced new potato wedges 6
Garden salad 5.5
Greek salad 7
Sautéed seasonal green vegetables 6.5

Puddings

Chef's homemade cake of the day. 8
Apple, toffee, and Peggy of Castletown dark rum ice cream, sugar-toasted Manx Bonnag, molten chocolate sauce. V 9
Tipsy affogato served with a shortbread biscuit & a choice of Baileys or Tia Maria. 9
Affogato (no alcohol) served with a shortbread biscuit & dark chocolate ganache. 8
Peanut mousse with honeycomb. Vg,Gf 9
Set Black Forest cheesecake, Kirschwasser syrup. 9
Selection of Manx cheese and crackers with fresh grapes, celery sticks, and a fig & balsamic marmalade. (*GF option available*) 12

*Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens
If you require more information about our dishes & the ingredients that we use, please ask your server.*

Service not included. All prices include VAT at the current prevailing rate.

Being a Manx Owned Company, we are immensely proud to support local businesses and our amazing Manx produce.

Over 98% of our entire hotel and restaurant supplies are purchased from local suppliers, including Robinson's, Harrison & Garret, Devereau's, Isle of Man Creamery, Noa Bakehouse, Agrimark, Berries, MannVend, Joseph Bucknall's, Wine Cellar, Far Shore Merchants, Fynoderee & The Manx Whiskey Company.

"There is no love sincerer than the love of food."

- George Bernard Shaw -