

Extra bread		2.5
Starters Chef's homemade soup, grilled focaccia. Seafood stack with salmon tartare, locally caught crab, & prawns served with an avocado herb sauce, brioche crisp. Shredded duck in plum sauce, pickled vegetables served in a bao bun. Creamy garlic mushrooms served in a crusted bread bowl. Green Goddess salad with edamame, tofu & avocado. Sticky BBQ glazed pork belly bites with rainbow slaw.	V Vg	7 13 13 11 9 12
Mains Coast Burger, Monterey Jack cheese, bacon, garlic mayo, burger relish, crispy lettuce, red onion & homemade chips. Beer-battered haddock, homemade chips, pea purée & tartare sauce. Herb-crusted cod with saffron potatoes, Pico de Gallo & roasted courgette. Manx beef, tenderstem broccoli, roasted tomatoes, mushroom, homemade chips & a choice of peppercorn sauce or béarnaise sauce.		19 19 29
 12oz Rib-eye steak 8oz Fillet steak Locally hot-smoked salmon Nicoise salad. Lamb shank with a port reduction, garlic mash, carrot purée and fine beans. Artichoke, asparagus & pea risotto with homemade vegan parmesan. Creamy cashew nut curry with spinach, chickpeas, potato & coconut rice. Corn-fed chicken pesto pasta served with slow-roasted tomatoes & pine nuts. 	Vg V	35 42 27 28 18 18 27
Sides Homemade chips Truffled mac n cheese Sweet potato fries Garden salad Greek salad Sautéed seasonal green vegetables		6 8 5.5 5 7 6
Puddings Dark chocolate pot with shortbread and crushed raspberries. Sticky toffee pecan pudding with butterscotch sauce and vanilla ice cream. Tipsy affogato served with a shortbread biscuit & a choice of Baileys or Tia Maria. Classic tiramisu.	Vg	9 9 9

Apple and blackberry crumble served with homemade custard. *(vegan option available on request)* Selection of cheese & crackers, piccalilli.

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.



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