

## Savoury Snacks

Olives Homemade chips Spiced new potato wedges Charcuterie Board (serves 2 persons) with peppered beef, Parma ham, pâté, sauerkraut, gherkins, garlic Manx cheddar, and grilled focaccia		5 6 6 19	
Sandwiches  All sandwiches are served with chips & side salad, and a choice of wrap, bloomer or focaccia  Ham, Manx cheddar and fried red onion  Feta, olive and sundried tomatoes  Fish goujons, rocket, and homemade tartare sauce  Manx cheddar and pickle  Manx Rib-eye steak, chimichuri, baby spinach, and Manx cheddar cheese  Avocado with roasted pepper and fresh basil	V V	9 9 10 8.5 13 9	
Light Bites Chef's soup of the day, grilled Noa Bakehouse focaccia. Curried chicken pot, soy roasted shallot and peanuts with fresh coriander. Soft-boiled soy egg, kimchi salad, crispy noodles. (Vegan option available) Selection of Manx cheese and crackers with fresh grapes, celery sticks, and a fig & balsamic marmalade. (GF option available)	V Gf V	7 13 11	
Bigger Plates 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. Optional, fried egg. Beer battered haddock, homemade chips, pea purée and homemade tartare sauce.		19 2 21	
Puddings Chef's homemade cake of the day. Set Black Forest cheesecake, Kirschwasser syrup. Tipsy affogato served with a shortbread biscuit & a choice of Baileys or Tia Maria. Affogato (no alcohol) served with a shortbread biscuit & dark chocolate ganache. Peanut mousse with honeycomb. Apple, toffee, and Peggy of Castletown dark rum ice cream, sugar-toasted Manx Bonnag, molten chocolate sauce.	Vg,Gf V	8 9 9 8 9	

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