table d'hôte menu

served every lunchtime and tuesday – friday evenings
(last food order 7pm)

two courses £14¾

soup

traditional manx queenies, cream, bacon, garlic
£2 ½ supplement

welsh rarebit, fresh watercress

battered king prawns, citrus aioli

fish stew

vegetable jambalaya, crème fraiche

cumberland sausages, sweet potato mash, redcurrant gravy

chicken parmigiana, tomato & paprika sauce, melted cheese, mini wedges

8oz manx ribeye, bbq glaze, smoked bacon, dressed rocket, triple-cooked chips
£5 supplement

sides – £3½

carrots
parsley potatoes
triple-cooked chips
peas, smoked bacon & thyme butter
tomato, red onion & basil pesto salad

A la carte menu

soup
£4¾

warm smoked salmon, poached egg, dill, crème fraiche
£7¾

port st mary crab, pink grapefruit, seasonal leaves
£8¾

chicken liver & madeira parfait, tomato, raspberry coulis, crunchy tortillas
£7¾

crumbed goat's cheese, cumberland sauce, organic lettuce
£7¼

battered manx queenies, tartar sauce, fresh lemon
£8¼

spiced minute steak, watercress, lemon & black pepper crème fraiche
£8¾

catch of the day – market price

manx fillet, triple-cooked chips, crispy onions, green peppercorn sauce
£23½

18-hour-braised pork belly, apple cabbage, black cherry sauce, triple-cooked chips
£17¾

hand-cut pappardelle pasta, mussels, apple, onion, pancetta, mushroom, double cream
£17¼

rolled manx lamb shoulder, sweet potato mash, smoked garlic & broad bean cream sauce
£18½

spanish casserole, chicken, chorizo, salad
£17¾

honey duck, coriander, puy lentils, broccoli
£18½

'veggie burger' & triple-cooked chips, portobello mushrooms, aubergine, tomato, mozzarella, cranberry sauce, salsa
£15½

parmesan polenta, tomato & artichoke sauce, deep fried italian parsley
£14¾

Desserts
£6

crème brulee, malibu

chocolate truffle cake, mascarpone cream

"afternoon tea", tea ice-cream, white chocolate mousse, shortbread biscuit

"banoffee", bananas, butterscotch sauce, mascarpone cream, meringue

melon soup, orange ice-cream, mint sugar

cheese, biscuits