

carrot, orange & coriander, toasted sugared walnut soup
duck liver, sherry & thyme parfait, toasted brioche
warm smoked salmon, poached egg, dill crème fraiche
battered manx queenies, home-made tartar sauce, fresh lemon
port st mary crab cakes, grapefruit segments, seasonal leaves
poached pear, honey glazed goats cheese, green leaf salad
asparagus, bresaola beef, home-made piccalilli

manx fillet, crispy onion, green peppercorn sauce, triple-cooked chips
£7 supplement

seared scallops, mushroom & smoked bacon ragout, buttered carrots

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

hand-cut pappardelle pasta, roasted red pepper sauce, courgette fritters

rolled shoulder of lamb, preserved lemon mash, garlic & pea cream sauce

rolled turkey, fresh sage, serrano ham, crumbed sausage ball, cranberry gravy

duck with orange butter, crushed chervil potatoes, blanched green beans

grilled salmon, pernod and parsley cream, warm potato salad, sautéed beetroot

“gardeners pie”, courgette, aubergine, mushroom, vine tomato, preserved lemon mash

Sides £3½

brussels sprouts, smoked bacon, cracked black pepper
glazed carrots
triple-cooked chips
tomato & red onion salad, basil pesto
parsley new potatoes

two courses £27, three courses £32½

please note that each member of the party must order a minimum of two courses

christmas pudding, brandy sauce

warm wild berry compote, home-made cinnamon ice-cream

vanilla sponge cake, marmalade sauce, clementine ice-cream

terry's chocolate orange exploding-in-your-mouth truffle cake

stilton cheese, water crackers, champagne jelly