

## Soft Drinks

Fruit Shoot Orange	£1.60
Fruit Shoot Blackcurrant & Apple	£1.60
Water Sparkling	£1.95
Coke 330ml	£1.95
Diet Coke 330ml	£1.95
Fentimans bottles	£2.50
J2O Apple & Mango	£2.50
J2O Orange & Passion	£2.50
J2O Apple & Raspberry	£2.50
Still Water	£1.95
Appletiser	£1.95
Red Bull	£2.95
Half Coke	£1.50
Half Diet Coke	£1.50
Half Sprite	£1.50
Pint of Coke	£2.60
Pint of Diet Coke	£2.60
Pint of Sprite	£2.60

## Draught Beers

Bushy's	£3.20	Stella Artois	£4.20
Becks Draught	£4.00	Stowford Press Cider	£3.95
Guinness	£4.20		

## Bottle Beers

Budweiser	£3.10	WKD Blue	£3.30
Corona	£3.10	WKD Red	£3.30
Becks	£3.10	Bulmers Cider	£4.00
Peroni	£3.25	St. Hellier's Pear Cider	£4.00
Smirnoff Ice	£3.30	Crabbies Ginger Beer	£4.00

## Non Alcoholic Beers

Becks non-alcoholic	£3.00
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## Spirits

Bells Whisky	£2.50	Midori Melon	£2.50
Famous Grouse	£2.50	Pernod	£2.50
Jamesons	£2.50	Sambuca	£2.50
Jack Daniels	£2.50	Southern Comfort	£2.50
Bacardi	£2.50	Tequila Gold	£2.50
Lambs Rum	£2.50	Tia Maria	£2.50
Gordons Gin	£2.50	Warninks Advocat	£2.50
Smirnoff Red	£2.50	Glayva	£2.50
Apple Sours	£2.50	JW Black label	£2.60
Bombay Sapphire Gin	£2.50	Glenfiddich	£2.60
Martell **	£2.50	Glenlivet 12yr Old	£2.60
Amaretto Disaronno	£2.50	Harveys Bristol Cream	£2.60
Archers	£2.50	Tio Pepe	£2.60
Baileys Irish Cream	£2.50	Cockburns Ruby Port	£2.60
Cointreau	£2.50	Pimms No. 1	£2.60
Drambuie	£2.50	Campari	£2.60
Galliano	£2.50	Martini	£2.60
Grand Marnier	£2.50	Laphroaig 10yr Old	£3.10
Malibu	£2.50	Remy VSOP	£3.10

## Mixers

Britvic Lime Cordial	£1.00
Britvic Blackcurrant	£1.00
Britvic Orange Cordial	£1.00
Schweppes Tonic	£1.30
Schweppes S/line	£1.30
Schweppes Bitter lemon	£1.30
Canada Dry Ginger	£1.30

## White Wine

### Los Vilos Chardonnay

Well balanced, stylish, this wine is packed with tropical fruit flavours

Glass 175ml £4.95      250ml £5.95      Bottle £15.95

### Ochagavia Sauvignon Blanc

Crisp, fresh Chilean white, full of gooseberry and citrus fruit flavours

Glass 175ml £4.95      250ml £5.95      Bottle £15.95

### Pinot Grigio Burme di Monte

fashionable Italian white, dry with a light nutty character

Glass 175ml £4.95      250ml £5.95      Bottle £16.95

### Percheron Chenin Viognier

Soft and fruity Cape blend, combining the citrus flavours of the chenin with the peach and apricot of the Viognier

Glass 175ml £4.95      250ml £5.95      Bottle £16.95

### Macon Charnay

Creamy characterful white Burgundy of great depth with honeyed pineapple flavours

Bottle £23.95

## Red Wines

### Los Vilos Merlot

Soft and mellow with a rich plum fruit flavour

175ml Glass £4.95      250ml Glass £5.95      Bottle £15.95

### Ochagavia Cabernet Sauvignon

Lots of blackcurrant flavours in this medium bodied Chilean red

175ml Glass £4.95      250ml Glass £5.95      Bottle £15.95

### Pampas Del Sur Shiraz Malbec (Argentina)

Spicy aromas mingle with blackberry fruit flavour

175ml Glass £4.95      250ml Glass £5.95      Bottle £15.95

### Rioja Tinto Vallemayor

Easy drinking Rioja with soft cherry fruit flavours

175ml Glass £4.95      250ml Glass £5.95      Bottle £17.95

### Nieto Malbec

The perfect steak wine! Produced in the heart of Argentina it is deep in colour with ripe damson and blackcurrant fruit character with touches of mocha

Bottle £24.95

## Rose Wines

### Pinot Grigio Rose Ancora

Light and refreshing Italian Rose. Delicate and just perfect for those summer days and balmy evenings on the terrace!

Glass 175ml £4.95      250ml Glass £5.95      Bottle £16.95

### Angel's Flight White Zinfandel (California)

Fruity and refreshing with an easy style

Glass 175ml £4.95      250ml Glass £5.95      Bottle £16.95

## Champagne & Sparkling Wine

### Robe d'Or Brut

A light and refreshing French sparkler, perfect for any celebration

Bottle £17.95

### Prosecco Legatura Spago (Italy)

Fresh, fruity and easy drinking Italian fizz

Bottle £24.95

### Baron de Beaupre Brut (France)

Our House Champagne

Bottle £29.95

### Champagne Gremillet

Quality Champagne that often outperforms the bigger names in tasting poured in over 50 embassies around the world

### Veuve Cliquot Brut (France)

Champagne of pure quality, toasty, yeasty class in a glass

Bottle £49.95

Bottle £59.95

# Evening Menu



**Hop Garden Santon Tel: 01624 619527**  
[www.hop-garden.com](http://www.hop-garden.com) [hopgarden@manx.net](mailto:hopgarden@manx.net)

## Starters

<b>Garlic Bread (V)</b>	<b>£3.95</b>
<b>Garlic Bread with Cheese</b>	<b>£4.95</b>
<b>Basket of Bread</b>	<b>£3.50</b>
<b>Rustic Bread (V)</b> <i>With a selection of dips</i>	<b>£4.50</b>
<b>Homemade Soup of the Day</b> <i>With crusty bread and Manx butter</i>	<b>£4.95</b>
<b>Stuffed Jalapeno Con Queso (Cheese)</b> <i>Served with salad garnish and homemade chile relleno</i>	<b>£5.95</b>
<b>Homemade Pâté</b> <i>With crisp bread and caramelised red onion chutney</i>	<b>£6.95</b>
<b>Nachos (V)</b> <i>Served with guacamole, salsa and sour cream topped with Manx cheddar</i>	<b>£5.95</b>
<b>Garlic Mushrooms (V)</b> <i>Served on a crusty garlic crouton</i>	<b>£5.95</b>
<b>Goats Cheese and Caramelised Onion Crostini (V)</b> <i>With mixed leaves</i>	<b>£5.95</b>
<b>Classic Wild Smoked Salmon</b> <i>With a dill and lemon zest creme fresh</i>	<b>£6.95</b>
<b>Whole King Prawns</b> <i>Coated in crispy filo pastry served with crunchy salad sweet chilli dipping sauce</i>	<b>£6.95</b>
<b>Manx Queenies</b> <i>Pan fried with pancetta in a creamy white wine and garlic sauce, served with rustic bread</i>	<b>£7.95</b>
<b>Crispy Manx Loughton Lamb</b> <i>A traditional chinese aromatic dish with a Manx twist, served with pancakes, cucumber, spring onion and a plum sauce</i>	<b>£7.95</b>
<b>to share</b>	<b>£9.95</b>

## Hop Garden Favourites

<b>Slow Roasted Belly Pork</b> <i>Served on a bed of creamed potatoes drizzled with a rich Pork and Chalot Jus</i>	<b>£14.95</b>
<b>Homemade Square Yorkshire Pudding</b> <i>With delicious Manx sausages served with mash potato, seasonal vegetables and thick gravy</i>	<b>£11.95</b>
<b>Steak &amp; Ale Pie</b> <i>Chunks of tender steak cooked in Bushy's Ale served with homemade chips and seasonal vegetables</i>	<b>£11.95</b>
<b>Malaysian Chicken Curry</b> <i>Served with boiled rice, prawn crackers and mixed salad</i>	<b>£11.95</b>
<b>Goats Cheese and Caramelised Onion Crostini (V)</b> <i>Served on a dressed leaf salad</i>	<b>£11.95</b>
<b>BBQ Chicken Melt</b> <i>Chicken breast topped with smoked bacon, BBQ sauce and Manx cheddar served with homemade chips and salad garnish</i>	<b>£12.95</b>
<b>Champagne Chicken</b> <i>Tender pieces of chicken cooked in garlic mushroom and a champagne cream sauce, choice of potatoes or rice</i>	<b>£14.95</b>
<b>10oz Champion Lamb</b> <i>Accompanied with creamed champ and curly kale and a rich lamb jus</i>	<b>£16.95</b>

**Also Check our Specials Board**

**Please note all our meals are freshly made and cooked to order therefore we would appreciate your patience at busy times. Thank you**

## From the Grill

<b>Cajun Chicken</b> <i>Marinated in spicy cajun seasoning with salsa dip</i>	<b>£10.95</b>
<b>Gammon Steak</b> <i>Topped with fresh pineapple and a fried egg</i>	<b>£14.50</b>
<b>Prime Manx 10oz Rump Steak</b> <i>Marinated in garlic and thyme for extra tenderness served with beer battered onion rings, mushroom and tomato</i>	<b>£15.95</b>
<b>10oz Manx Sirloin</b> <i>Served with beer battered onion rings, mushroom and tomato</i>	<b>£19.95</b>
<b>Mixed Grill</b> <i>Rump steak, gammon, sausage, pork loin, lamb chop, black pudding and fried egg served with fried mushrooms, tomato, onion rings and chips</i>	<b>£19.95</b>
<b>8oz Manx Fillet</b> <i>Served with beer battered onion rings, mushroom and tomato</i>	<b>£23.95</b>

**All served with chunky chips and salad**

## Sauces

<b>Pepper</b>	<b>£2.95</b>	<b>Diane</b>	<b>£2.95</b>
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## Catch of the day

<b>Wholetail Scampi</b> <i>Coated scampi pieces served with side salad and homemade chips</i>	<b>£10.95</b>
<b>Fish &amp; Chips</b> <i>A fillet of cod in a crispy Bushy's beer batter with mushy peas and homemade chips</i>	<b>£12.95</b>
<b>Cod Mornay</b> <i>Cod loin baked and drizzled in a homemade cheese sauce served with mash potato and seasonal vegetables</i>	<b>£13.95</b>
<b>Acadia Spiced Salmon</b> <i>With rice, side salad and raita dip</i>	<b>£14.95</b>

**Traditional Manx Style Queenies - a larger portion of our classic starter** **£14.95**  
*Pan fried with pancetta in a creamy white wine and garlic sauce, served with rustic bread*

*Please check our Special Board for catch of the day*

## Burgers

<b>Vegetarian Burger (V)</b> <i>Vegetable burger topped with cheese, served with homemade chips</i>	<b>£9.95</b>
<b>Steak Burger 8oz</b> <i>Delicious homemade steak burger served with homemade chips</i>	<b>£9.95</b>
<b>Classic Steak Burger 8oz</b> <i>With smoked bacon and Manx cheddar served with homemade chunky chips</i>	<b>£10.95</b>
<b>Chilli Cheese Burger 8oz</b> <i>With fresh Chillies and homemade chunky chips</i>	<b>£10.95</b>
<b>Minted Lamb Burger 8oz</b> <i>Delicious lamb burger served with homemade chips</i>	<b>£10.95</b>
<b>Fillet Chicken Burger 8oz</b> <i>Roasted fillet topped with smoked bacon and Manx cheddar cheese served with homemade chips</i>	<b>£10.95</b>
<b>Hawaiian Burger 8oz</b> <i>Steak burger with a slice of fresh pineapple</i>	<b>£10.95</b>

**All burgers to be served with Chefs special relish**

## Pasta & Salad

<b>Creamy Garlic Mushroom Penne Pasta (V)</b> <i>Served with shaved parmesan and garlic bread</i>	<b>£9.95</b>
<b>Classic Caesar Salad (V)</b> <i>Cos lettuce tossed with delicious caesar dressing with parmesan cheese and croutons</i>	<b>£7.95</b>
<b>Classic Chicken Caesar Salad</b> <i>With chopped smoked bacon delicious caesar dressing, parmesan cheese and croutons</i>	<b>£9.95</b>
<b>Carbonara</b> <i>Pancetta and mushroom cooked in a creamy garlic and white wine sauce served with garlic bread</i>	<b>£11.95</b>
<b>Lasagne</b> <i>Delicious Bolognese in a creamy cheese sauce served with homemade chips, side salad and garlic bread</i>	<b>£11.95</b>

## Side Orders

<b>Portion of Rice</b>	<b>£2.95</b>
<b>Homemade Coleslaw</b>	<b>£2.95</b>
<b>Mixed Vegetables</b>	<b>£2.95</b>
<b>Side Salad</b>	<b>£2.95</b>
<b>Beer Battered Onion Rings</b>	<b>£2.95</b>
<b>New Potatoes</b>	<b>£2.95</b>
<b>Portion of Chips</b>	<b>£3.95</b>

## Desserts

<b>Fruit Crumble</b> <i>Served with cream or custard</i>	<b>£5.95</b>
<b>Bread and Butter Pudding</b> <i>With lashings of custard</i>	<b>£5.95</b>
<b>Goey Chocolate Fudge Cake</b> <i>With Manx ice cream</i>	<b>£5.95</b>
<b>Homemade Rice Pudding</b> <i>Served with strawberry jam</i>	<b>£5.95</b>
<b>Bailey's Irish Cream Cheese Cake</b> <i>Served with cream or ice cream</i>	<b>£5.95</b>
<b>Trio of Davison's Manx ice cream</b> <i>Chocolate, Vanilla or Strawberry</i>	<b>£4.95</b>
<b>Homemade Crème Brûlée</b>	<b>£5.95</b>
<b>Sticky Toffee Pudding</b> <i>Served with hot custard or Davison's Manx ice cream</i>	<b>£6.95</b>

**Also Check our Special Desserts Board**

THE HOP GARDEN  
*Marquee*  
(ANYTHING YOU WANT IT TO BE)



The Hop Garden Marquee is located at the rear of the Hop Garden. A beautiful location for weddings, christenings, birthday parties or for any special occasion, also for corporate functions, from summer balls to Christmas parties. With a dedicated team and experienced chefs the Hop Garden Marquee can be anything you want it to be. Feel free to ask a member of staff to let you go and see for yourself how beautiful it really is.

**LAVAZZA**  
ITALY'S FAVOURITE COFFEE

## Hot Beverages

<b>Pot of Tea</b> <i>Choose from: English, Earl Grey, Green tea</i>	<b>£2.45</b>	<b>Espresso</b>	<b>£2.95</b>
<b>Cappuccino</b>	<b>£2.95</b>	<b>Mocha</b>	<b>£2.95</b>
<b>Latte</b>	<b>£2.95</b>	<b>Americano</b>	<b>£2.95</b>
<b>Cafe au Lait</b>	<b>£2.95</b>	<b>Decaffeinated Coffee</b>	<b>£2.95</b>
		<b>Hot Chocolate</b>	<b>£2.95</b>

## Liqueur Coffees All £4.95

<b>Irish Coffee</b> <i>With Jameson Whiskey</i>	<b>Calyпсо Coffee</b> <i>With Tia Maria</i>
<b>Jamaican Coffee</b> <i>With Lambs Rum</i>	<b>Italian Coffee</b> <i>With Amaretto</i>
<b>Gaelic Coffee</b> <i>With Famous Grouse</i>	<b>Russian Coffee</b> <i>With Smirnoff Vodka</i>
<b>French Coffee</b> <i>With Martell Brandy</i>	<b>New Orleans Coffee</b> <i>With Southern Comfort</i>