

## À LA CARTE MENU

*Served 5:30pm* – *9:00pm* 



## **STARTERS**

Soup of the day. Served with home baked milk bread roll. (GF, V) £7.00

Coriander and Avocado Chicken Salad. Balsamic flashed cocktail tomatoes, red onion, salad greens. (GF) £9.50 (Main course for £15.00)

Bacon wrapped Beef Koftas served with beet, radish and ginger pickled cucumber ribbon salad and mustard dip. £9.00

Parmesan crumbed Fish Cakes served with coleslaw and aioli £9.50

## MAINS

Vanilla marinated Pork Belly slices served with salted baby potatoes, thyme duxelles, carrot and courgette ribbons, honey crackling. (GF) £19.50

Ras el Hanout Beef Steak served with wild herb butter, truffle mash, winter root vegetables, rich beef jus. (GF) £19.50

Grilled Fish of the day served with home cut potato chips, fennel oil, lemon parmesan powder, tender stem broccoli, light wasabi mayonnaise. (GF) £19.50

Crumbed giant Black Mushroom Stack filled with local soft cheese and served with herbed salad, citrus oil. (V, GF) £15.00

Slow cooked spiced Vegetable Stew served with cumin fondant potato, spicy onion rings. (V, GF) £15.00

**Grilled herbed Butter stuffed Chicken Breast** served with sweet potato and potato crush, goat's cheese, lemon thyme velouté, garlic oil, julienne vegetables. £19.50

Spaghetti or Penne Pasta with a choice of Bolognaise sauce, Creamy chicken and mushroom or Roasted vegetables. £15.00

(V) = Vegetarian (Ve) = Vegan (Gf) = Gluten Free

All of our food is freshly prepared and cooked to order using only the finest, freshest ingredients. Therefore, please allow between 15-25 minutes for your order to arrive.

We are now automatically adding a 10% service charge to all our bills. All gratuities are paid in full to our teams. If you do not wish us to do this automatically please let us know.

Food allergies & Intolerances - If you or any of your party have an allergy or dietary restrictions please inform a member of staff who will be happy to discuss your requirements. Our kitchen contains fresh meat, fish, seafood, nuts and seeds and is not a gluten free environment, please ask a team member for advice on all allergens.



## DESSERTS

White Chocolate Torte. Caramelized meringue, fresh berries. (G	F) £7.00
Dark chocolate Crème Brûleè with lemon short bread	£7.00
Pumpkin and Orange Syrup Cake with vanilla ice cream	£7.00
Selection of Manx Ice Cream (Vegan Sorbet available)	£7.00

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