



TANROAGAN  
SEAFOOD RESTAURANT DOUGLAS I.O.M

NIBBLES -- provençal olives 3.00

STARTERS

FISH SOUP 6.95

Classic fish soup served with rouille, parmesan, & garlic croutes

SOUP OF THE DAY 5.95

See our blackboard for today's soup (v)

MANX QUEENIE PANCAKE 8.95

Homemade pancake filled with Manx Queenies, crispy bacon lardons & creamy white wine sauce, baked in the oven with a topping of Manx Vintage Cheddar Cheese

TWICE BAKED GOATS CHEESE SOUFFLE 8.25

Homemade tomato jam (v)

SMOKED FISH BOARD 8.95

Manx Kipper pate, Paddy's smoked Salmon, & smoked Haddock brandade with toasted soda bread (gf\*)

CRAB TOASTIES 8.50

Niarbyl Bay crab meat with mayo, cream cheese & soy sauce oven baked on toasted ciabatta

MAINS

GOAN SEAFOOD CURRY 16.95

Fish, mussels, ginger, coriander, cumin & turmeric, tomato chilli sauce, basmati rice & lime Greek yogurt (gf)

FISH PIE 17.00

Manx Queenies, smoked fish & seafood, white wine sauce, creamy mash & Manx vintage cheddar (gf)

PAN ROASTED HAKE FILLET 18.95

parmesan & sage crust, sautéed potatoes, chorizo & spinach (gf\*)

WHOLE ROASTED SEABASS 18.75

sweet chilli, lime & ginger sauce, served with chips or rosemary & garlic potatoes (gf)

SIRLOIN STEAK 20.95

hand cut chips & diane sauce (gf\*)

ROAST GARLIC POTATO GNOCCHI 14.95

cherry tomatoes, red peppers, olives, feta cheese & rocket (v)

TANROAGAN FISH FRYER

Choice of battered fish with fresh wedge of lemon, homemade tartare sauce & thick cut chips.

BEER BATTERED FISH FINGERS 16.00

or

BATTERED FILLET OF SEABASS 15.00

SIDES

thick cut chips 3.25 / rosemary & garlic potatoes 3.25

mushy peas 2.25 / fresh seasonal vegetables 3.50 / house salad 3.75 / extra bread roll & butter .75

v – suitable for vegetarian, gf – suitable for gluten free, v\*/gf\* - dish can be adjusted  
Food Allergens/Dietary Requirements – Please inform your waiter when ordering.

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