

LUNCH MENU

OLIVES bowl of mixed olives 3.00 / BREAD assortment of homemade bread 3.25

{ See our daily blackboard specials }

starters

FISH SOUP 6.95

Classic fish soup served w/ rouille, parmesan, & garlic croutes (gf*)..... or cup of fish soup 4.00

SOUP OF THE DAY 5.95

Delicious homemade soup served w/ homemade bread roll (gf)..... or cup of soup 3.00 (v)

MANX QUEENIE PANCAKE 8.95

Crepe filled w/ Manx Queenies, crispy bacon lardons & creamy white wine sauce, oven baked w/ Manx Cheddar

WARM GOATS CHEESE 7.25

fresh rosemary & thyme, sundried tomatoes, garlic, olive oil, toasted ciabatta (v,*gf)

CRAB TOASTIES 8.50

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

KIPPER PATE 6.95

Served with salad garnish & seaweed scones (gf*)

AUTUMN SALAD 8.25

Spinach, avocado, bacon & cherry tomato salad with poached Close Leece Farm egg (gf, v*)

PORK BBQ RIBS 8.00

1/2 rack of pork ribs, homemade bbq sauce (gf, df)

main courses

TANROAGAN SEAFOOD GRATIN 13.50

w/ Manx Queenies, smoked fish & seafood, white wine sauce, breadcrumbs & Manx vintage cheddar (gf)

PAN FRIED SEABASS FILLET 15.50

Mash potato, peas, bacon & fish cream sauce (gf)

LINGUINE 14.00

ratatouille, toasted pine nuts & basil oil (v, df)

BATTERED FISH FINGERS (3) 12.50

chips, wedge of lemon and tartare sauce

BATTERED FILLET OF SEABASS 15.00

chips, wedge of lemon and tartare sauce

PORK BBQ RIBS 17.25

full rack of pork ribs, homemade bbq sauce, chips (gf*, df)

AUTUMN SALAD 14.50

Spinach, avocado, bacon & cherry tomato salad with poached Close Leece Farm egg,

Main course portion served with new potatoes (gf, v*)

sides (v)

Thick cut chips 3.25

Garlic & rosemary potatoes 3.25

Seasonal vegetables 3.50

Mushy peas 2.25

Side salad 3.75

Basket of homemade bread 3.25 / portion .75

v = Vegetarian df = dairy free gf = Gluten free v*/gf*/df* = can be adjusted on request

All dishes come as described, extra sides can be ordered. Food allergens/diets, please notify us when ordering.