

## Dinner

Monday to Sunday 6pm - 10pm

### Starters

Chefs homemade soup, grilled focaccia	6
Asian duck salad	8
Pear, walnut, stilton salad (V)	6.5
Twice baked goats cheese soufflé, grape chutney	8
Smoked haddock brandade, soft poached egg	7.95
Manx queenies pancake, bacon, garlic, cream	9
Crispy rabbit, harasia, mint yogurt, cous cous	8.5

### Mains

Coast house Scotch rump burger, cheddar, pancetta, chips	12
Malaysian curry, tofu coconut rice (Vegan)	12
Sundried tomato, chilli, parmesan linguine (V)	13
Beer battered haddock and chips, crushed peas, tartare sauce	12.95
Honey glazed duck breast, brazed red cabbage, fondant potato	19.5
Chinese style belly pork, pak choi	18
Lamb chops, garlic roasted new potatoes, rosemary jus	19.5
Grilled cod, bubble and squeak, crispy bacon, red wine and shallot jus	18.5
Hake, confit fennel, tomatoes, saffron potatoes	20
Rib eye or Fillet steak with tomatoes, mushrooms, chips, diane or pepper sauce	Rib eye 22.50 Fillet 27

### Sides

Rocket and parmesan salad with toasted pine nuts	3.5
Chips	3.5
Coconut rice	3.5
Sautéed fine beans, chilli, ginger, sesame and soy	4
Roasted cauliflower, chilli, coriander	4
Mash potatoes	4

### Puddings

Vanilla crème brûlée, chocolate shortbread	6
Toblerone fondue, marshmallow, fruit kebabs	7
Apple tart tatin, rum & raisin ice-cream	7.5
Toffee molten pudding, vanilla ice cream	7
Croissant butter pudding, chocolate & orange ice cream	7.5
Cheese, oat cakes	8

#### Allergens

*For further information regarding ingredients used in  
any of these dishes, please ask your server*

Service not included. All prices include VAT