

Lunch

Monday to Friday, Noon - 4pm

At lunch time, we aim to serve all starters and desserts within 8 minutes of your order, for main courses please refer to approximate cooking time as is listed.

Starters

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

Mains (Approximate cooking time)

Club sandwich, chicken, pancetta, tomatoes, lettuce, mustard mayonnaise, chips (10 minutes)	9
Coast house Scotch rump burger, cheddar, pancetta, chips (15 - 20 minutes)	12
Malaysian curry, tofu, coconut rice, (Vegan) (10 - 15 minutes)	12
Beer battered haddock and chips, crushed peas, tartare sauce (15 minutes)	12.95
Honey glazed duck breast, brazed red cabbage, fondant potato (15 - 20 minutes)	19.5
Lamb chops, garlic roasted new potatoes, rosemary jus (15 - 20 minutes)	19.5
Hake, confit fennel, tomatoes, saffron potatoes (10 - 15 minutes)	20

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
Croissant butter pudding, chocolate & orange ice cream	7.5
Toffee molten pudding, vanilla ice cream	7
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