COAST
BAR | BRASSERIE

À La Carte

Extra Noa Bakehouse bread	2.5

Starters

Chef's homemade soup of the day, grilled Noa Bakehouse focaccia. **Vg, Gf** *(Gf bread available)*	8
Asian styled tempura prawns, homemade sweet chilli sauce. **Gf**	14
Coast fish cake, pea purée, green vegetable salad, homemade tartare sauce. **GfA**	12
Mushroom parfait on toasted Noa's sourdough, pickled vegetables, micro herb salad. **V** *(Gf bread available)*	12
Sticky Manx honey pork belly, homemade citrus slaw. **Gf, Df**	13
Roasted winter vegetable salad, orange vinaigrette, candied seeds and nuts. **Vg, Gf**	10
Optional, whipped goat's cheese.	2

Mains

Coast Burger, 8 oz Manx prime beef or fried chicken in a toasted Noa Valhalla bun. Tomato and red onion relish, truffle mayo, crispy lettuce, and Manx cheddar cheese with homemade chips. **GfA**	22
Optional, bacon.	2
Slow-cooked Manx lamb shank, root vegetable mash, smoked paprika onion rings, jus. **GfA**	32
Duck breast, swede and potato gratin, red wine braised cabbage, blackberry sauce. **Gf**	28
Salt & pepper chicken breast, red apple curry sauce, wild rice. **Gf**	25
Fennel butter seabass, lime mash, roasted red pepper cream. **Gf**	27
Beer-battered haddock, homemade chips, pea purée, garden peas, homemade tartare sauce.	22
Roasted butternut squash and sage risotto. **Gf, VgA**	18
Pork roulade, celeriac purée, apple and pear chutney, crispy new potatoes, mustard jus.	28
Marinated 12oz Manx Rib-eye steak with a choice of Diane or pepper sauce. Grilled plum tomato, crumbed mushrooms, homemade chips. **GfA**	38
King prawn, spinach and ricotta tagliatelle, white wine lemon cream. **GfA**	26
Manx beef Stroganoff tagliatelle. **GfA**	24
Baked celeriac steak, chickpea and winter vegetable ragout, crispy kale. **Vg, Gf**	20

Sides Gf

Homemade chips	6
Buttered green vegetables	6.5
Mixed garden salad	5.5
Greek salad	7
Sweet potato fries	6.5
Parmesan & herb fries	6.5
Mashed potatoes	6

Puddings

Orange and ginger pudding, brandy snap, Cointreau caramel, whipped Manx cream. **Gf**	9
Oven-served milk chocolate & marshmallow cookie, dark chocolate sauce, vanilla ice cream.	9
Tiramisu. **Vg, Gf.** ***contains nuts***	9
Tipsy affogato served with a shortbread biscuit & a choice of Baileys or Tia Maria.	10
Affogato (no alcohol) served with a shortbread biscuit & dark chocolate ganache.	8
Baked winter berry tart, lemon-scented meringue, berry coulis.	9
Selection of hard & soft cheeses, with crackers, fresh berries, celery, grape chutney. **V, GfA**	14

V=Vegetarian | Vg=Vegan | Gf= Gluten Free | Df= Dairy Free | GfA= Gluten Free Available | VgA= Vegan Available

Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens. While every care is taken, we cannot guarantee dishes are free from trace allergens. If you require more information about our dishes & the ingredients that we use, please ask your server.
Service not included. All prices include VAT at the current prevailing rate.

At **Coast Bar & Brasserie**, we are passionate about delivering an authentic taste of the Isle of Man. Our carefully crafted menus feature the finest locally sourced ingredients, from the freshest seafood to exceptional Manx-reared beef, reflecting the rich culinary heritage of our island.

Our commitment to supporting local businesses extends throughout our operation, with more than 98% of all hotel and restaurant supplies sourced from trusted Manx producers and suppliers. We are proud to partner with Robinson's, Harrison & Garrett, Devereau's, Isle of Man Creamery, Noa Bakehouse, Agrimark, Davison's, MannVend, Joseph Bucknall's, Wine Cellar, Far Shore Merchants, Fynoderee and The Manx Whisky Company, ensuring quality, sustainability and a true sense of place in everything we serve.

Meet our **Executive Chef,** *Lesley Jacobs*

At The Claremont Hotel, Executive Chef Lesley Jacobs leads the culinary team with a passion for creating memorable dining experiences built around local fresh ingredients, balanced flavours, and elegant presentation. With nearly 30 years of hospitality experience and an international reputation as both a competitor and World Chefs Association judge, Lesley brings a wealth of expertise to every menu.

Since relocating to the Isle of Man in 2023, he has been committed to enhancing The Claremont's reputation for exceptional food, ensuring every guest enjoys dishes that are both comforting and refined, whether dining in Coast Bar & Brasserie or attending a special event at the hotel.

"Great food should be simple, beautifully presented, and leave a lasting impression."

– Executive Chef Lesley Jacobs –



"Let food be thy medicine and medicine be thy food."

— Hippocrates —