

Starters

Soup of the day, crusty bread	6
Seared Manx scallops, minted crushed peas, crispy Parma ham	11.5
Hot smoked salmon & cream cheese filo bake, beurre blanc	8.5
Twice baked goats cheese soufflé, grape chutney	V 8.5
Beef carpaccio, mini-Yorkshire pudding, rocket, parmesan salad	9.95
Duck spring rolls, chilli jam, hoisin bbq sauce	9
Apple, celery, pear & walnut salad, mustard dressing	Vg 6

Mains

Coast house rib-eye burger, smoked cheese, pancetta, homemade chips, chipotle mayo	16.5
Beer battered haddock and homemade chips, mushy peas, tartare sauce	16
Pan-fried cod, pesto risotto, crispy Parma ham	18.5
Chermoula marinated Manx lamb rump, roasted Mediterranean vegetables, mint yoghurt	24.5
Manx scallop thermidor, rocket & fennel salad	21.5
Rib-eye steak	26
Fillet steak	32
Cherry vine tomato, mushroom, pepper or blue cheese sauce, chips	
Red curried vegetables, coconut rice, coriander & lime	Vg 16
Roasted butternut & sage cannelloni, pecorino cream, mixed salad	V 14.5
Mozzarella & basil stuffed chicken breast wrapped in Parma ham, warm tomato salsa with a choice of side	18

Sides

Homemade chips	3
Rocket & fennel salad	3
Tender stem broccoli, chilli, garlic, pine nuts & fine beans	4
Coconut rice	3
New potatoes	3
Mixed salad	3.5
Spring onion, parmesan mash	3.5

Puddings

White chocolate cheesecake, toffee sauce, toasted hazelnuts	6.5
Vanilla panna cotta, cherry coulis	6.5
Chocolate doughnuts, crème patissiere & cinnamon sugar	8.5
Cheese, crackers, pickles	8.5
Affogato, vanilla ice cream served with a shot of espresso	4.5
Chocolate fondant, raspberry, chocolate ripple ice cream	6.5
Grilled rum-soaked pineapple, vegan ice cream, pistachios	Vg 6

Allergens:

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

Service not included. All prices include VAT