



À La Carte Menu

Starters

Chef's homemade soup, crusty bread	7
Manx Queenies, bacon, garlic, rocket salad	11
Garlic King prawns, chorizo, rocket salad	11
Aubergine, artichoke mille-feuille, carrot puree	Vg 9
Ham hock terrine, pickles, celeriac remoulade	9
Duck spring rolls, chilli jam, hoisin dip	9
Twice baked goats cheese soufflé, grape chutney	9
Orange & ricotta salad, hazelnut dressing	V 8

Mains

Coast house steak burger, smoked cheese, pancetta, homemade chips, chipotle mayo	17
Beer battered haddock, homemade chips, mushy peas, tartare sauce	17
Grilled sea bass, artichoke, courgettes, aubergine, tomato pesto	25
Rib-eye steak, roast tomato, mushroom, pepper sauce or garlic butter, chips	30
Fillet steak, wilted spinach, breaded King prawns, garlic chilli butter, chips	37
Vegetable madras, coconut rice, pickles, naan bread	Vg 16
Pan-fried hake, warm potato & beetroot salad	25
Manx lamb chump, sundried tomato tartlet, fine beans, rosemary jus	30
Corn-fed chicken wrapped in Parma ham, champ mash, thyme jus	18
Spinach & feta filo parcel, tomato salsa	V 17

Sides

Homemade chips	4
New potatoes	4
Sweet potato mash, Philly cheese	4.5
Tenderstem broccoli, chilli, garlic, pine nuts and fine beans	4.5
Roasted Mediterranean vegetables	4.5
Rocket & parmesan salad	4.5

Puddings

Poached pear & apple three ways, blackberry sorbet	Vg 8
Strawberry & white chocolate sundae	8
Banana tarte tatin, rum & raisin ice cream	8
Affogato, chocolate ice cream served with a shot of espresso	5
Baileys Affogato	8
Mango & white chocolate cheesecake	8
Chocolate fondant, mint chocolate chip ice cream	9
Selection of cheese, crackers & pickles	11

*Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens.
If you require more information about our dishes and the ingredients that we use please ask your server.*

Service not included. All prices include VAT at the current prevailing rate.