



À La Carte Menu

Extra Noa Bakehouse bread 2.5

Starters

Chef's homemade soup of the day, grilled Noa Bakehouse focaccia. *(Gf bread available)* Vg, Gf 8
Manx scallops & prawn ravioli, dill caper butter sauce, scallop, prawn & crispy pancetta garnish. 11
Sliced Manx beef rib-eye, Manx ale-infused home-baked French toast, Manx ale & oyster sauce. 12
Garlic and chilli tempura-styled King prawn salad. Gf 12
Coast chicken salad. Fresh salad mix, grapes, apples and walnuts tossed in house dressing. 10
Corn succotash taco. Roasted corn, edamame, red onion & tomatoes garnished with vegan coriander sour cream & jalapeno. Vg 9

Mains

Coast Burger, 8 oz Manx prime beef or fried chicken, tomato and red onion relish, truffle mayo, crispy lettuce, and Manx cheddar cheese with homemade chips. *(Gf roll available)* 20
Optional, bacon. 2
Herb-crusted rack of Manx lamb, pea & asparagus fricassée, fried polenta, rich mint jus. Gf 32
Crispy seared duck breast, Hasselback honey new potatoes, orange jus. Gf 28
Chicken, garlic, pine kernel and spinach pasta, tagliatelle and parmesan cream. 24
Pan-fried salmon, pommes purée, lime grilled asparagus, crispy kale, lemon butter cream. *(Gf available)* 27
Beer-battered haddock, homemade chips, pea purée, garden peas, homemade tartare sauce. 21
Marinated 12oz Manx Rib-eye steak with a choice of Diane or pepper sauce. Grilled plum tomato, crumbed mushrooms, homemade chips. *(Gf available)* 37
King prawn & salmon tagliatelle, spinach and white wine cream. 24
Sweet & sour vegetables, fragrant jasmine rice garnished with crumbed mushrooms. *(Gf available)* Vg 17
Crunchy julienne vegetables on rice noodles, light curried butternut squash rice sauce, crispy black rice and chickpeas. Vg, Gf 22

Sides

Homemade chips Gf 6
Buttered seasonal vegetables Gf 6.5
Mixed garden salad Gf 5.5
Greek salad Gf 7
Sweet potato fries Gf 6.5
Parmesan & herb fries Gf 6.5

Puddings

Warm Limoncello white chocolate sponge, vanilla ice cream. Gf 9
Dark chocolate orange tart, whipped Manx cream, burnt orange sauce. 9
White wine poached pear, peanut & pistachio biscuit, pistachio mousse. Vg, Gf 9
Tipsy affogato served with a shortbread biscuit & a choice of Baileys or Tia Maria. 9
Affogato (no alcohol) served with a shortbread biscuit & dark chocolate ganache. 8
Malva pudding, Cape Malay spiced homemade custard. 9
Selection of hard & soft cheeses, with crackers, fresh grapes, celery, port & cranberry compote. V 13
(Gf option available)

V=Vegetarian | Vg=Vegan | Gf= Gluten Free | Df= Dairy Free

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.



The Tower of Refuge from Shipwreck, referred to as the Tower of Refuge, is a stone-built castellated structure which was erected on St. Mary's Isle (also known as the 'Conister Rock' in Douglas Bay, Isle of Man, in order to afford shelter to mariners wrecked on the rock. The tower was constructed through the endeavours of Sir William Hillary, who had been instrumental in several rescues of sailors stranded on the rock, and which culminated in the heroic rescue of the crew of the Saint George Steam Packet Company steamer RMS St George, when it foundered on the rock in the early hours of 20 November 1830. Sir William personally contributed a high proportion of the costs and secured a substantial number of public contributions for funding the structure

Being a Manx Owned Company, we are immensely proud to support local businesses and our amazing Manx produce.

Over 98% of our entire hotel and restaurant supplies are purchased from local suppliers, including Robinson's, Harrison & Garret, Devereau's, Isle of Man Creamery, Noa Bakehouse, Agrimark, Berries, MannVend, Joseph Bucknall's, Wine Cellar, Far Shore Merchants, Fynoderee & The Manx Whiskey Company.

"I cook with wine. Sometimes I even add it to the food."

-W C Fields-