



À La Carte Menu

Extra Noa Bakehouse bread 2.5

Starters

Chef's homemade soup of the day, grilled Noa Bakehouse focaccia. V 8
 Sesame King prawn toast served with a trio of sauces: light wasabi mayo, light soy, and sweet chilli sauce. 13
 Crispy duck salad, plum sauce. Gf 13
 Manx Queenies, toasted ciabatta, garlic white wine cream, chorizo crisps. 14
(Gf option available)
 Korean chicken strip salad, Gochujang dressing. Gf 12
 Trio of salmon terrine, pickled fennel, crispy caper salad. V,Gf 12
 Spiced cauliflower wings served with your choice of hot honey sauce (V) or soy coriander oil (Vg) Gf,Df 11

Mains

Coast Burger, 8 oz Manx prime beef or fried chicken, smoked tomato and red onion salsa, garlic mayo, crispy lettuce, and Manx cheddar cheese with homemade chips. *(Gf option available)* 20
 Optional, bacon. 2
 Herbed rack of Manx lamb, dauphinoise potatoes, bacon wrapped fine beans, rosemary jus. Gf 32
 Lemon & lime chicken breast, light cumin velouté, fresh coriander couscous. *(Gf option available)* 26
 Pan-fried seabass fillet, Mediterranean vegetables, new potatoes, salsa Verde. Gf 27
 Beer battered haddock, homemade chips, pea purée and homemade tartare sauce. 21
 Marinated 10oz Manx Rib-eye steak with a choice of Diane or pepper sauce. Blistered balsamic cocktail tomatoes, breaded duxelles, and homemade chips. *(Gf option available)* 35
 Orzo salad. (spinach, butternut squash, sun-dried tomato, edamame, parmesan shavings) V 18
(Vegan option available)
 Red coconut vegetable & chickpea curry, fragrant rice. Vg 21

Sides

Homemade chips Gf 6
 New potatoes salad (contains egg) Gf 6.5
 Buttered green vegetables Gf 6.5
 Garden salad Gf 5.5
 Greek salad Gf 7
 Sweet potato fries Gf 6.5
 Parmesan & herb fries Gf 6.5

Puddings

Chef's homemade dessert of the day. *(Gf option available)* 8
 Summer berry brûlée, pistachio shortbread. *(Gf option available)* 9
 Banana fritter, orange & ginger compote, vanilla ice cream. 9
 Topsy 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
 Rooibos tea macerated fruits with mango sorbet, and Malibu slider. Vg,Gf 9
 Warm dark chocolate brownie, chilli & lime chocolate sauce, and vanilla ice cream. Gf 9
 Selection of hard & soft cheeses, with crackers, fresh grapes, port & cranberry compote. 13
(Gf option available)

*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 & 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.

"Good food is the foundation of genuine happiness"

- Auguste Escoffier-