



À La Carte Menu

Extra Noa Bakehouse bread 2.5

Starters

Chef's homemade soup of the day, grilled Noa Bakehouse focaccia. **Vg, Gf** (*Gf bread available*) 8
Manx scallops & prawn ravioli, brandy cream queenies, & crispy pancetta. 13
Coast fish cake (*crab, salmon & cod*), fresh herb salad, citrus dressing, spicy mayonnaise. **GfA** 12
Sticky beef bao bun with homemade pickled vegetable salad. 12
Chicken and rigatoni pasta salad, with dill, peaches, gherkins and red onions. 11
Beetroot carpaccio and pickled cucumber ribbons on toasted focaccia, orange segments and deep-fried chickpeas. **Vg, GfA** 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. **GfA** 21
Optional, bacon. 2
Herb-crusted rack of Manx lamb, crispy kale, potato & sweet potato sauté, rich mint jus. **GfA** 32
Crispy duck breast, herbed Manx honey, carrot & ginger purée, baby marrow, pomme Paille, blueberry preserve. **Gf** 28
Pan-fried lemon & ginger chicken breast, coconut milk rice, soft herb pesto cream, pineapple & mango salsa. **Gf** 24
Pan-fried salmon, champ mash, citrus pickled julienne vegetables, fennel crème fraîche. **Gf** 27
Beer-battered haddock, homemade chips, pea purée, garden peas, homemade tartare sauce. 21
Roasted seasonal vegetable linguine, roasted plum tomato sauce. **V** 17
Marinated 12oz Manx Rib-eye steak with a choice of Diane or pepper sauce. Grilled plum tomato, crumbed mushrooms, homemade chips. **GfA** 38
Flaked salmon, asparagus and spinach linguine, white wine pesto sauce. 24
Spiced aubergine, hummus and lentils. Served with tofu, balsamic-flashed cherry tomato & pomme granité. **Vg, Gf** 20

Sides. **Gf**

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

Puddings

Vanilla, coconut and almond cheesecake, passionfruit coulis. **Gf** 9
Double-layered chocolate brownie, candied orange peel, vanilla ice cream. **Gf** 9
Mango, oat milk and vanilla bean panna cotta. **Vg** 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
Lemon curd pavlova with berries and fresh fruits. **Gf** 9
Selection of hard & soft cheeses, with crackers, fresh grapes, celery, port & cranberry compote. **V, GfA** 13

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



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, Devereaux'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 -