



## À La Carte Menu

Extra bread 2.5

### Starters

Chef's homemade soup, grilled focaccia. 7  
Seafood stack with salmon tartare, locally caught crab, & prawns served with an avocado herb sauce, brioche crisp. 13  
Shredded duck in plum sauce, pickled vegetables served in a bao bun. 13  
Manx queenies cooked in a nduja butter. 12  
Creamy garlic mushrooms served in a crusted bread bowl. V 11  
Green Goddess salad with edamame, tofu & avocado. Vg 9  
Sticky BBQ glazed pork belly bites with rainbow slaw. 12

### Mains

Coast Burger, Monterey Jack cheese, bacon, garlic mayo, burger relish, crispy lettuce, red onion & triple-cooked chips. 19  
Beer-battered haddock, triple-cooked chips, pea purée & tartare sauce. 19  
Herb-crusted cod with saffron potatoes, Pico de Gallo & roasted courgette. 29  
12oz Rib-eye steak, tenderstem broccoli, roasted tomato, mushroom, triple-cooked chips & a choice of peppercorn sauce, Argentinian-style grilled cheese, or chimichurri. 35  
Coast Seafood Platter (serves two) locally caught whole lobster, stuffed green mussels, Queenies & pan-fried cod served with greens, buttered new potatoes & a chive beurre blanc. 72  
Locally hot-smoked salmon Nicoise salad 27  
Rack of Manx lamb with dauphinoise potato, roasted shallot, charred asparagus & salsa verde jus. 32  
Surf and Turf, 8oz Fillet steak, served with half lobster tail, tenderstem broccoli, roasted tomato, triple-cooked chips, & lobster bisque. 45  
Artichoke, asparagus & pea risotto with homemade vegan parmesan. Vg 18  
Creamy cashew nut curry with spinach, chickpeas, potato & coconut rice. V 18  
Corn-fed chicken pesto pasta served with slow-roasted tomatoes & pine nuts. 27

### Sides

Triple-cooked chips 6  
Truffled mac n cheese 8  
Sweet potato fries 5.5  
Garden salad 5  
Greek salad 7  
Sautéed seasonal green vegetables 6

### Puddings

Limoncello cake with candied almonds, citrus cream, lemon curd & raspberries. 9  
Tropical fruit sundae with mango sorbet. Vg 9  
Tipsy affogato served with a shortbread biscuit & a choice of Baileys or Tia Maria. 9  
Classic tiramisu. 9  
Peanut and caramel parfait served with a chocolate shard & Biscoff crumb. 9  
Baked coconut & cardamom rice pudding with blueberries. Vg 9  
Selection of cheese & crackers, piccalilli. 12

*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.*