



À La Carte Menu

Extra Noa Bakehouse bread 2.5

Starters

Chef's soup of the day, grilled Noa Bakehouse focaccia. V 7
Pan-fried Manx scallops, apple and celery Quinoa, citrus dressing. Gf 13
Crispy Parma ham and breaded halloumi, slow roast tomato, soft herb vinaigrette. 12
Chilli Manx prime beef steak, pickled vegetables, red chimichurri. Gf 14
Soft-boiled soy egg, kimchi salad, crispy noodles. *(Vegan option available)* V 12
Pickled beetroot, peppered Chevin goat's cheese coins, tobacco onions. V,Gf 12

Mains

Coast Burger, 8 oz Manx prime beef or Buttermilk chicken, smoked tomato and red onion salsa, garlic mayo, crispy lettuce, and Manx cheddar cheese with homemade chips. 20
Optional, bacon. 2
Rack of Manx lamb, feta dauphinoise potatoes, carrot spiers, minted jus. *(Gf option available)* 32
Chicken breast with creamy mushroom sauce, herb & parmesan mash. *(Gf option available)* 27
Pan-fried seabass fillet, nori and fennel risotto, chilli lime butter and grilled lime. Gf 27
Beer battered haddock, homemade chips, pea purée and homemade tartare sauce. 21
Marinated 12oz Manx Rib-eye steak with a choice of Diane or Pepper sauce. Roasted tomato, mushroom, and spiced new potato wedges or homemade chips. Gf 38
Leek, onion and cabbage tart with a poached egg and Gruyère cheese sauce. V 20
Red coconut vegetable curry, rice noodles, and crispy tofu. Vg 20

Sides

Homemade chips 6
Spiced new potato wedges 6
Garden salad 5.5
Greek salad 7
Sautéed seasonal green vegetables 6.5

Puddings

Orange and dark chocolate mousse. Vg,Gf 9
Tippy 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
Trio of fruit sorbet, mint & pistachio meringue. Df,Gf 9
Warm chocolate brownie, glazed banana, salted caramel sauce, and vanilla ice cream. 9
Selection of Manx cheese and crackers with fresh grapes, celery sticks, and a fig & balsamic marmalade. *(GF option available)* 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.

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.

"Let food be thy medicine and medicine be thy food"

- Hippocrates-