

Lounge Menu 11:00 until 21:30

Savoury Snacks

Olives Homemade chips Parmesan & herb fries Charcuterie Board (serves 2 persons) with peppered beef, Parma ham, pâté, sauerkraut, gherkins, garlic Manx cheddar, and grilled focaccia	Gf Gf	5 6 6.5
Sandwiches All sandwiches are served with chips & side salad, and a choice of brown, bloomer or focaccia. Toasted		
or plain. Ham, Manx cheddar and fried red onion Three cheese Salmon, rocket, flavoured crème fraiche Manx Rib-eye steak, chimichuri, baby spinach, and Manx cheddar cheese	V	10 13
Hummus, guacamole, tomato, and rocket	Vg	9
Light Bites Chef's homemade soup of the day, grilled Noa Bakehouse focaccia. Sesame King prawn toast served with a trio of sauces: light wasabi mayo, light soy, and sweet chilli sauce.	V	8 13
Spiced cauliflower wings served with your choice of hot honey sauce (V) or soy coriander oil (Vg) Selection of hard & soft cheeses, with crackers, fresh grapes, port & cranberry compote. (Gf option available)	Gf,Df	11 13
Bigger Plates 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		20
available) Optional, bacon. Red coconut vegetable & chickpea curry, fragrant rice. Beer battered haddock, homemade chips, pea purée and homemade tartare sauce.	Vg	2 21 21
Puddings Chef's homemade dessert of the day. (Gf option available) Warm dark chocolate brownie, chilli & lime chocolate sauce, and vanilla ice cream. Tipsy affogato served with a shortbread biscuit & a choice of Baileys or Tia Maria. Affogato (no alcohol) served with a shortbread biscuit & dark chocolate ganache. Summer berry brûlée, pistachio shortbread. (Gf option available)	Gf	8 9 9 8 9
Rooibos tea macerated fruits with mango sorbet, and Malibu slider.	Vg,Gf	9