



Evening Menu

Starter

Fresh Linguine
 tomato velouté, crab, herb oil

Pork Belly & Sweetcorn
 miso-glazed pork belly | sweetcorn puree
 corn ribs | kimchi | crackling
 (Ask for GF | DF)

BBQ Celeriac
 celeriac mousse | hazelnut XO sauce
 yogurt | gremolata
 (V) (Ask for DF)

Smoked Salmon
 cucumber | avocado puree
 coriander pesto | salsa verde
 (Ask for GF | DF)

Main Course



Braised Lamb
 pommes puree | coal roasted carrots
 pickled red cabbage | onion lamb jus
 (Ask for GF)

Aged Picanha Steak & Gouda Polenta Chips
 braised beef cheeks | onion puree
 fine beans | garlic & chive velouté
 (Ask for GF)

Grilled Black Bream
 leek & mussels | basil fish sauce
 (Ask for GF)

Ricotta Gnudi & Butternut
 butternut fondants | pumpkin pie
 pumpkin seed gremolata | goats cheese velouté
 (V)

Dessert



Burnt Honey Crème Brûlée
 honeycomb | coffee crumb
 (Ask for GF)

Orange & Cinnamon Dusted Churros
 orange curd | chocolate foam

**Raspberry, Vanilla,
 Honey Mille-feuille**

Cheese Board
 tomato chutney | seed loaf
 (Ask for GF)

2 Courses £38

3 Courses £48



indicates dishes which we are delighted to have submitted to the Manx Menu Competition
 You can cast your votes at visitisleofman.com/manx-menu

We are committed to sourcing quality local products for our seasonal menus all year round



Allergies & Dietary Requirements

Please inform your server of any allergies or dietary requirements when placing your order, or when making your booking.

While every care is taken to avoid allergens, we cannot guarantee 100% that there will be no cross contamination.

Not all allergens listed on the menu - please ask for our Allergens Folder for full Allergen Information on each dish.