NIBBLES APERITIF

Serves 1-2 people:

Pickled Manx Queenies & mussels (gf, df) 6
Local artisan bread board with Marmite butter, aged balsamic vinegar, dipping oil (vg*) 7
Mixed Kalamata, seasoned olives (vg, gf, df) 5
Spiced pork cracking (gf, df) 4

Spritz - Aperol , prosecco & Fever Tree Soda 9
G&T - Fynoderee Summer Edition Gin &
Fever Tree Tonic 8.45
Strawberry Margarita 11
Mocktail - Virgin Bramble 8
See drinks menu for full range of cocktails



STARTERS

Soup of the day

See specials board (vg, gf*, df) 8.5

Locally Smoked Kipper Chowder

Creamy Kipper chowder, locally smoked, crispy bacon, potatoes and mussels, artisan bread 10.5

Local Crab Toastie

Niarbyl Bay brown and white crab, mayo, cream cheese, soy sauce, toasted Ross Focaccia (gf*) 12

Manx Queenie Pancake

Homemade herby pancake, Manx Queenies, crispy bacon lardons, creamy white wine sauce, topped with Manx cheddar 14 (Double as main 27)

Ham Hock

Ham hock with parsley, capers & gherkins, home made piccalilli, toasted Noa Bakehouse bread 11

Kale and Avocado Salad

Wild rice, spring onions, red peppers, seedless grapes and toasted seeds (vg, df, sesame) 11

MAINS

Fish Gratin

Fresh & smoked white fish, flavoursome salmon belly, leeks, peas and creamy white wine sauce, topped with Manx vintage cheddar, breadcrumbs, oven baked & topped with a poached egg (gf*) 18

Monkfish & King Prawn curry

Macher Jhol Bengali style curry, rich tomato, curry leaves, mustard seeds, garlic, coriander, lightly spiced sauce, saffron pilau rice, chapati, cucumber riata (gf*, df) 28

Cod Loin Paella

Spanish style paella with mussels, chorizo, peppers, peas and panko breaded squid rings 27

Hake Fillet

Pan fried with parmesan crust, baby vegetables, sauté potatoes, parmesan crisp 28

Battered Fillet of Seabass

Beer battered fillet of seabass, Manx twice cooked chips, wedge of lemon (df) 17

Local Haddock Fish fingers

Four beer battered 'goujons' of local haddock, Manx twice cooked chips, wedge of lemon (df) 17

Manx 8oz Sirloin Steak

Confit of baby plum tomatoes & garlic, twice cooked chips & pickled onion rings (gf* df*) 29

Add Jug of our delicious homemade peppercorn sauce 3

BBQ Pork Ribs

Full rack of pork ribs, delicious finger licking spiced BBQ sauce, twice cooked chips (df, gf*) 24

Conchiglie Rigate

Pasta shells, English asparagus, baby spinach, truffle oil, pinenut butter sauce (vg, df, nuts) 19

SIDES

Twice cooked Manx chips (vg) 5 / Steamed baby potatoes with rosemary butter (vg*) 5
Pickled onion rings (vg) 4 / Garden peas (vg, gf) 2.5 / Mushy peas (vg, gf) 2.5
Tenderstem broccoli, kale, chilli & toasted almond butter (vg*, nuts) 5
Gluten free bread (gf) 1.5 / Extra bread slices (2) 1.5

ALLERGENS

df = dairy free, gf = gluten free ingredients, vg = vegan, gf*/df*/vg* = adjusted on request, sesame = contains sesame, nuts = contains nuts. Please notify us when ordering of any allergies. We cannot guarantee absence of nuts/sesame/gluten/dairy.

Gluten/Coeliac, note, fat fryer used for cooking items with gluten and as such cannot guarantee absence of gluten when cooking chips/fried items. Chips can be substituted for potatoes.

Prices inclusive of 20% VAT. Service not included. 10% discretion gratuity on parties of 9 or more.