

To Start

Niarbyl Broth – A fresh vegetable broth served with crusty farmhouse bread	4.95
Soup of the Day – A fresh soup prepared daily served with crusty farmhouse bread	4.95
Kipper Pate – Home made and served with caper butter and crusty bread	4.95
Garlic and Herb Mushrooms – Flat cap mushrooms sat upon a garlic rubbed toasted ciabata finished with a mushroom and blue cheese sauce	5.95
Mini Crab and Coriander Fish Cakes – served with a sweet chilli dip and side salad	5.95
Warm Goats Cheese, Asparagus & Red Pepper Salad – Finished with a balsamic glaze (v)	5.95
Manx Queenies – Cooked in a creamy garlic and bacon sauce	Starter 8.95
or Asian inspired with chilli, ginger, lime and coriander	Main Course 12.95

Main Courses

Penne Carbonara – penne pasta in a creamy carbonara sauce	7.95
Spaghetti Neopolitan – pasta in a baby tomato, basil and red onion sauce topped with parmesan shavings (v)	7.95
Penne Aribiata – penne pasta in a spicy tomato sauce (v)	7.95
Chicken Supreme – Stuffed with brie and spinach and wrapped with smoked bacon and served with new potatoes, seasonal vegetables and a thyme gravy	8.95
Poached Fillet of Salmon – with boiled baby potatoes, spinach purée, parsley sauce and buttered fine beans	8.95
Pork and Leek Sausage Duo – Set upon wholegrain mustard mash potato with caramelized onion gravy and seasonal vegetables	9.45
Steak and Ale Pie – home made and served with new potatoes and fresh market vegetables	9.95
Shepherds Pie – made with manx lamb and topped with herb potato	9.95
Vegetarian Stir Fry – Crispy vegetables with a splash of soy sauce served on a bed of plain rice	9.95
Crab Cakes – served with chips and a lemon mayonnaise	9.95
Traditional Fish and Chips – Fresh Atlantic cod and chips served with mushy peas and	10.95
Baked Fillet of Cod – with a soft crab crust set upon crushed new potatoes, asparagus spears and sun-blushed tomato tapenade	10.95
Braised Lamb Shank – Set upon rosemary infused mash potato with a port jus and root vegetables	12.95

Burgers

Open Mediterranean Vegetable Burger – with hallomi cheese, cos lettuce and beef tomato (v)	7.95
6 oz Beef Burger – topped with smoked bacon, manx cheddar and beef tomato	8.95
Chicken Caesar Burger – topped with cos lettuce, smoked bacon and parmesan shavings	8.95
All our burgers are served with home cut chips and smoked tomato relish	

Salads

Warm Chicken and Bacon Salad – Chicken and bacon cooked in garlic butter and served on a bed of mixed salad tossed in our own garlic and herb dressing	9.95
Greek Salad – with a honey and wholegrain mustard dressing (v)	9.95
Niarbyl Bay Crab Salad – Fresh crab from the bay below served on bed of mixed salad	10.95
Ploughman's Salad – with a selection of manx cheeses, pickles, ham, celery, apple boiled egg and farmhouse bread	10.95
King Prawn, Crab and Avocado Salad – with herb croutons and seafood sauce	11.95

Jacket Potatoes

Manx Butter	5.25
Grated Manx Cheddar Cheese	5.95
Baked Beans	5.95
Chicken Mayonnaise	6.95
Tuna Mayonnaise	6.95
Niarbyl Bay Crab	7.95
Prices are for a choice of one filling only. Additional fillings - each	1.25

Sandwiches and Baguettes

Grated Manx Cheddar Cheese and Onion	4.45
Egg Mayonnaise	4.45
Chicken Mayonnaise	4.95
Tuna Mayonnaise	4.95
Home Cooked Ham	5.95
Niarbyl Bay Crab	7.45

Puddings

Today's Puddings – please ask for details

Davisons Ice Cream – A selection of flavours	Per Scoop	1.30
The Infamous Niarbyl Wotsit – Made to share, chocolate ice cream, double chocolate fudge Cake, crunchie bar, profiteroles, more chocolate ice cream, fresh whipped cream and chocolate sauce		9.95