

to start

chefs soup of the day with crusty bread	£4.95
caramelised pear and blue cheese tart topped with a chive and red onion salad and finished with a mulled wine syrup (v)	£5.95
smoked duck carpaccio topped with celeriac and beetroot salad and finished with an orange and hazelnut syrup	£6.95
asparagus, cherry tomato and feta cheese salad topped with a soft poached egg and finished with a herb vinaigrette	£6.95
tarragon chicken and ham hock terrine served with smoked tomato chutney herb salad and toasted ciabatta	£7.50
gravalax of salmon and smoked halibut platter served with asparagus spears soft poached egg and finished with a caper and lemon burre blanc	£7.95
lobster thermador gratin served with wilted spinach and citrus salad	£8.95
manx queen scallops cooked with caramelised shallots, bacon and garlic, served in a filo basket with crisp pancetta salad	£8.95

our steaks

8 oz rib-eye of beef	£13.95
10 oz sirloin of beef	£16.95
8 oz fillet of beef	£19.95
our steaks are cooked to your liking and served with flat cap mushrooms, baby vine tomatoes, caramelised onion and home cut chips	
diane sauce or pepper sauce or shrimp sauce or blue cheese and mushroom sauce	£2.50

main

wild mushroom and asparagus risotto (v)	£10.95
wild mushroom, pea and broad bean risotto finished with a herb salad, parmesan shavings and herb oil	
roasted tomato tart tatin (v)	£10.95
baby tomato tart tatin topped with warm goats cheese and served with warm new potatoes and mange tout salad	
corn fed chicken	£10.95
oven roasted supreme served upon duchess potatoes with a tarragon and garlic boudain, baby vegetables and thyme jus	
duo of pork	£13.95
tenderloin filled with sage and onion mousse wrapped with parma ham and braised pork belly served with savoy cabbage, fondant potatoes and plumb sauce	
gressingham duck breast	£14.95
pan fried and served with buttered mange tout, fondant potato, beetroot puree and finished with a summer berry jus	
sea bass risotto	£15.95
pan fried fillet of sea bass set upon a prawn and crab risotto cake with buttered fine beans and roasted baby vine tomatoes and finished with a chive oil	
rack of lamb	£17.95
presented with herb crushed new potatoes, and baby vegetables and finished with a redcurrant jus	
surf and turf	£22.50
6 oz fillet of beef with potato purée, half grilled lobster tail and marsh samphire tossed in butter and finished with a béarnaise sauce	
dover sole	£22.50
pan fried and served with new potatoes, green salad and normandy sauce	
whole lobster salad	£22.50
whole lobster brushed with garlic butter and served with warm new potatoes and asparagus salad	

Puddings

summer fruit crème brulle served with davisons manx ice cream	£5.95
banana tart tatin topped with davisons chocolate fudge brownie ice cream	£5.95
mulled wine poached pear finished with a blue cheese and walnut cream	£5.95
broken trifle an assiette of white chocolate mousse, sherry jelly and a mini vanilla crème brulle	£5.95
coconut and vanilla pannacota sat in a pool of milk chocolate sauce with summer fruits	£5.95
a selection of davisons ice creams	£3.95
manx and continental cheeses	£6.95

**we have a wide selection of coffee's
and liqueurs available**

please ask for details