SAMPLE MENU

COAST
BAR | BRASSERIE

	Supplement Charge
Starters	
Chef's homemade soup of the day, grilled Noa Bakehouse focaccia. **Vg, Gf** *(Gf bread available)*	
Manx scallops & prawn ravioli, brandy cream queenies, & crispy pancetta.	
Coast fish cake *(crab, salmon & cod),* fresh herb salad, citrus dressing, spicy mayonnaise. **GfA**	
Sticky beef bao bun with homemade pickled vegetable salad.	
Chicken and rigatoni pasta salad, with dill, peaches, gherkins and red onions.	
Beetroot carpaccio and pickled cucumber ribbons on toasted focaccia, orange segments and deep-fried chickpeas. **Vg , GfA**	
Mains	
Coast Burger, 8 oz Manx prime beef or fried chicken, tomato and red onion relish, truffle mayo, crispy lettuce, and Manx cheddar cheese with homemade chips. **GfA**	
Optional, bacon.	2
Herb-crusted rack of Manx lamb, crispy kale, potato & sweet potato sauté, rich mint jus. **GfA**	5
Crispy duck breast, herbed Manx honey, carrot & ginger purée, baby marrow, pomme Paille, blueberry preserve. **Gf**	
Pan-fried lemon & ginger chicken breast, coconut milk rice, soft herb pesto cream, pineapple & mango salsa. **Gf**	
Pan-fried salmon, champ mash, citrus pickled julienne vegetables, fennel crème fraiche. **Gf**	
Beer-battered haddock, homemade chips, pea purée, garden peas, homemade tartare sauce.	
Roasted seasonal vegetable linguine, roasted plum tomato sauce. **V**	
Marinated 12oz Manx Rib-eye steak with a choice of Diane or pepper sauce. Grilled plum tomato, crumbed mushrooms, homemade chips. **GfA**	10
Flaked salmon, asparagus and spinach linguine, white wine pesto sauce.	
Spiced aubergine, hummus and lentils. Served with tofu, balsamic-flashed cherry tomato and pomme granite. **Vg, Gf**	
Sides. Gf	
Homemade chips	6
Buttered seasonal vegetables	6.5
Mixed garden salad	5.5
Greek salad	7
Sweet potato fries	6.5
Parmesan & herb fries	6.5
Puddings	
Vanilla, coconut and almond cheesecake, passionfruit coulis. **Gf**	
Double-layered chocolate brownie, candied orange peel, vanilla ice cream. **Gf**	
Mango, oat milk and vanilla bean panna cotta. **Vg**	
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.	
Lemon curd pavlova with berries and fresh fruits. **Gf**	
Selection of hard & soft cheeses, with crackers, fresh grapes, celery, port & cranberry compote. **V, GfA**	5

V=Vegetarian | Vg=Vegan | Gf= Gluten Free | Df= Dairy Free| GfA= Gluten Free Available

Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens. While every care is taken, we cannot guarantee dishes are free from trace allergens. If you require more information about our dishes & the ingredients that we use, please ask your server.
Service not included. All prices include VAT at the current prevailing rate.