

Winter Vegetable Broth		
Served with a Kentish Huffkin and Manx Butter (v) (t)		3.95
Chefs Homemade Soup of the Day		
Served with a Kentish Huffkin and Manx Butter (t)		3.95
Manx Kipper Pate		
And Warm Toast and Manx Butter		4.95
Wild Mushrooms		
Cooked in our Creamy Garlic Sauce and served with Garlic Bread (v)		4.95
Manx Queenies		
Prepared the traditional way with Bacon, Garlic and Cream and served with a Garlic Slice	Starter	6.95
	Main Course	9.95
Prepared with Lemon Juice, Garlic and a hint of Chilli and served with a Garlic Slice	Starter	6.95
	Main Course	9.95
Stuffed Jacket		
Half a large Jacket Potato stuffed with Bacon and Onion, topped with Manx Cheddar		4.45
Jacket Potatoes with a selection of fillings		
Manx Cheddar Cheese (v)		4.75
Heinz Baked Beans (v)		4.75
Home Made Crunchy Coleslaw (v)		4.75
Filled Breads - Choose from our Multi Grain Baton or our Demi Rusticata Baguette (t)		
Manx Cheddar Cheese and Branston Pickle (v)		3.95
Honey Roast Ham and Colemans English Mustard		4.45
Tuna Mayonnaise and Red Onion		4.95
Niarbyl Bay Crab		5.95
Warm Manx Sirloin Strips with Caramelized Onions and Grain Mustard Mayonnaise		6.95
Toasted Sandwiches (t)		
Manx Cheddar Cheese and Onion or Tomato (v)		4.25
Honey Roast Ham		4.45
Roast Ham and Manx Cheddar Cheese combined		5.50
The Classic BLT		5.50

(v) = suitable for vegetarians (t) = choose to takeaway, receive 10% discount (not applicable with other offers)

Chefs Daily Specials

Every day our Chef, Lee Holdcroft, will be creating a small selection of main courses using only the finest fresh, local ingredients. Details are on our Specials Board. If you particularly enjoy one of our special dishes, please let us know and we may well repeat it.

Seasonal Salads

Traditional Caesar Salad (v)	7.45
Chicken and Bacon Caesar Salad	8.45
Apple and Avocado Salad with a Tangerine Dressing (v)	8.45
Avocado and Feta Cheese Salad (v)	8.45
Niarbyl Bay Crab Salad	8.95

Our food is only as good as the people who prepare it and the people that produce it

All of our meats are selected for us by Simon Campbell of Fenton Campbells on Duke Street. We are proud that we were his first commercial customer over 10 years ago and he continues to provide us with a service second to none.

Our cakes puddings and scones are prepared on the premises using free range eggs from Gelling 's Eggs in Baldrine. You will notice that our salads do not include hard boiled eggs, because you cannot peel a *really* fresh egg!

Our coffee is sourced only from Rainforest Alliance approved suppliers. This ensures real investment back into the communities that farm our 100% arabica beans

We only use Manx butter and Manx fresh cream in our recipies and wherever possible we use local cheeses.

Our Niarbyl Bay Crab is, whenever possible, caught by Alan Kermode in Niarbyl Bay When the weather interrupts, Alan sources our Crab from other Island fishermen.

**If you have enjoyed your food, it is with thanks to these people,
If you have not, the fault is ours.**