

Starters

Thinly Sliced Szechwan Crusted Duck Breast £9.50
Caramelised endive, semi-dried grapes, pecans, caramel sauce

Port St Mary Smoked Salmon £9.25
Watercress, poached free range hens egg, truffle and black pepper Hollandaise

Shropshire Blue Twice Baked Soufflé £8.25
Petit Waldorf salad, nicoise dressing

Pork Belly £10.50
With pan seared King Scallops, pea puree, basil oil and crispy cauliflower

Pan Fried Foie Gras £11.25
Crushed butter beans, spiced apple puree, cristallised walnuts, calvados syrup

Tortellini's of Crayfish and Black Tiger Prawn £9.95
Wild mushroom, garlic and chive cream, lemon oil vinaigrette

Carpaccio of Beetroot £7.95
Whipped goats cheese and shallot confit, crispy leeks, pine nuts, Cabernet Sauvignon dressing

Main Course

<i>Chateaubriand (for two persons)</i>	£45.00
<i>Cooked to your liking and carved at your table. Served with roasted cherry vine tomatoes, flat cap mushrooms, selection of vegetables and a béarnaise sauce</i>	
<i>Loin of Yorkshire Venison</i>	£19.75
<i>Creamed savoy cabbage, confit of plums, pancetta and thyme jus</i>	
<i>Saddle of Manx Loaghtan and Confit of Shoulder</i>	£22.00
<i>Caper and mint potato puree, roasted asparagus, red wine jus</i>	
<i>Manx Beef Fillet</i>	£22.95
<i>Parsnip and potato rosti, sweet onion marmalade, black pepper sauce</i>	
<i>Pan Seared Corn-Fed Chicken Breast</i>	£18.25
<i>With tarragon butter, wilted spinach, pomme anna and finished with pan juices</i>	
<i>Roast Breast of Duck</i>	£19.00
<i>Wilted rainbow chard, black treacle glaze, thyme jus and aubergine crisps</i>	
<i>Pan Roasted Anjou Pigeon Breasts</i>	£18.50
<i>Beetroot puree, peppered creamed shallots, smoked mash, ruby port jus and dressed watercress</i>	

Fish

Peppered Monkfish *£22.50*
*Chilli squid Tagliatelle, baby gem and chorizo,
basil oil dressing*

Dover Sole Cooked on the Bone *£22.75*
*Served simply plain grilled or with shallot and
caper butter, with warm new potatoes and green
leaf salad*

Freshly Prepared Fish of the Day *Priced On
The Day*

Vegetarian

Wild Mushroom and Flat Parsley Risotto *£14.25*
Finished with parmesan and truffle oil drizzle

Roasted Vegetable Charlotte *£14.25*
Saffron new potatoes and tomato fondue

Flambé

Personally cooked to your preference in the Restaurant

Steak Au Poivre **£22.50**

8oz Manx fillet steak flattened, cooked with peppercorns, brandy, onions, demi-glace and cream

Beef and Mushroom Stroganoff **£20.75**

Strips of prime Manx fillet cooked with mushrooms French mustard, paprika, dill pickles and brandy finished with cream served with white rice

Steak Diane **£21.50**

8oz Manx sirloin steak pan fried with onions, mushrooms, French mustard, brandy and cream

Succulent King Prawns **£19.00**

Pan fried with garlic and chilli butter with steamed white rice

Side Orders

Tomato, basil and goats cheese finished with aged balsamic **£4.00**

Roasted New potatoes, garlic butter and shallots **£4.00**

Lyonniase potatoes: sautéed potatoes and onion **£4.00**

Home cut chips finished in goose fat **£4.00**

French beans with crushed walnuts and lemon **£4.00**

Roast Cherry vine tomatoes, asparagus, garlic cloves and balsamic **£4.00**

Desserts

<i>Malted Milk Crème Brulee</i>	<i>£6.50</i>
<i>Vanilla sugar crust and homemade shortbread</i>	
<i>Chocolate and Pistachio Semifreddo</i>	<i>£7.00</i>
<i>Chocolate paper and pistachio sabayon</i>	
<i>Apple Trifle</i>	<i>£6.50</i>
<i>With cider granita and honey madeleines</i>	
<i>Trio of Lemon</i>	<i>£7.75</i>
<i>Lemon posset and lemon meringue with candied lemon and baba soaked in limoncello syrup</i>	
<i>Selection of The Sefton's Homemade Ice-Cream</i>	<i>£5.75</i>
<i>Served in a brandy snap basket</i>	
<i>Vanilla Rice Pudding</i>	<i>£6.25</i>
<i>With a compote of seasonal berries and praline ice cream</i>	
<i>Cheese Plate of Manx, English and Continental Cheese</i>	<i>£6.95</i>
<i>Served with grapes, biscuits, homemade chutney and quince paste</i>	
<i>Two Crepes Either Suzette or Black Cherry Compote</i>	
<i>With vanilla pod ice-cream</i>	
<i>Suzette</i>	<i>£5.75</i>
<i>Black cherry</i>	<i>£6.25</i>