

# Restaurant Menu



The Isle of Man has a vast natural larder, producing an extraordinary range of quality seafood, meat, game, fruit, and vegetables. We are delighted to be able to support the local economy using the finest of ingredients from our local suppliers in and around the island.

All our meat is chosen from fully accredited farms and where possible from rare breed farms. In supporting rare breeds, we are playing our part in helping to conserve breeds that are in danger of being lost to future generations.

Our shellfish is sourced from the shores of the Island, and we only use the finest white fish, caught from sustainable sources, and delivered fresh every day.

## Light Bites

Monday to Saturday - 12pm-5pm

Sunday - 3pm-6pm

## Main Menu

Monday to Saturday - 12pm - 8:45pm

Sunday - Carvery 12pm-2:45pm

Please speak to a member of staff prior to ordering should you have any allergies or intolerances. Dietary codes can be found at the bottom of each page.

Menus may be subject to change due to seasonality and produce availability.

We trust that you will enjoy our service today. A discretionary service charge of 10% will be added to your final bill.

Thank you!

## Light Bites

<u>'Posh' Ham and Cheese</u> Ham hock, Manx oak smoked cheddar, toasted ciabatta, cranberry and apple chutney (15,17)	£11.95
<u>Steak Sandwich</u> Grilled minute steak, toasted ciabatta, celeriac remoulade (11,12)	£13.95
<u>Bacon Mac 'n' Cheese</u> Topped with a garlic crumb (11,15)	£10.95
<u>Chicken Caesar Salad</u> Topped with croutons, anchovies and parmesan	£10.95
<u>Le Brûlot Club Sandwich</u> Chicken, bacon, lettuce, tomato and mustard mayonnaise (11,12,9,15)	£12.50
<u>Le Brûlot Vegetarian Club Sandwich</u> Hummus, fresh spinach & tomato on wholemeal bread (1,2,9)	£11.95
<u>Smashed Avocado</u> Served on toasted ciabatta with a soft-boiled egg (1,12,15)	£10.95



## Starters

<u>Soup of the Day</u> Crusty bread and herb butter (1,17)	£7.95
<u>Traditional Manx Scallops</u> Garlic butter and pancetta served on toasted bread (5,15)	£10.95
<u>Warm Smoked Salmon</u> Served with grilled asparagus, hollandaise sauce & crispy capers (7,9,15)	£11.95
<u>Chicken &amp; Apricot Terrine</u> Served with toasted almonds, roasted raisins & curried mayo (4,10,12,15,17)	£9.95
<u>Duck Rillette</u> Served with warm brioché & cranberry chutney (12,15)	£9.95
<u>Butternut &amp; Sage Arancini</u> Served with parsnip puree, braised chicory & roasted beetroot (1,12,15)	£8.95
<u>Beetroot Carpaccio</u> Served with harissa yoghurt, pickled vegetables & toasted pinenuts (1,2,3,10,15,17)	£8.95

1 = Vegetarian, 2 = Vegan, 3 = Gluten free, 4 = Dairy free, 5 = Shellfish, 6 = Mollusk, 7 = Fish, 9 = Soya, 10 = Nuts,  
11 = Mustard, 12 = Egg, 13 = Peanut, 14 = Sesame, 15 = Sulphites, 16 = Lupin, 17 = Celery

## For Mains

<u>Supreme of Cod</u> Lemon and herb cous-cous, cherry tomato and garlic confit (4,7)	£18.95
<u>Fillet of Sea Bass</u> Sauteed gnocchi with leeks, samphire, mussel and saffron velouté (6,7)	£22.95
<u>Seafood Fish Pie</u> Lemon velouté and topped with creamy mash (5,7)	£21.95
<u>Cornfed Chicken Breast</u> Chestnut and mushroom risotto with a poached egg (3,12,15)	£21.95
<u>Manx Lamb Navarin</u> Fondant potato (4,15,17)	£18.95
<u>Duck Breast</u> Honey roasted parsnips, parsnip puree, wilted kale and blackberry jus (15)	£28.95
<u>Tofu Katsu Curry</u> Pickled vegetables and coriander rice (1,2,4,9,15,17)	£17.95
<u>Satay Roasted Cauliflower</u> Crispy chickpeas and salsa verde (1,2,3,4,13,15)	£16.95

## From the Grill

10oz Ribeye	£33.95
10oz Sirloin	£31.95
8oz Fillet	£37.95
All of our steaks are garnished with tobacco onions and served with your choice of sauce: Peppercorn / Blue cheese / Salsa verde (15,17)	
<u>Le Brûlot Prime Steak Burger</u> Served on a brioche bun, with Manx oak smoked cheddar, bacon, dill pickle, lettuce, tomato, house sauce (11,12,15)	£16.95

## Sides

Cherry Tomato & Roquefort Dressing Salad (1,3,15)	Straight Cut Fries (1,2,4,9)
Feta & Chilli, Maple Syrup Roasted Carrots (1,3)	Mixed Greens & Mint Butter (1,3)
Sautee Mushroom & Garlic Spinach (1,3)	
All sides £6.50	

# Desserts

<u>White Chocolate &amp; Raspberry Tart</u> Served with sugared almonds, white chocolate ice cream (1,10,12)	£9.95
<u>Salted Panna Cotta</u> Chocolate ganache and a toffee sauce (1,3)	£8.95
<u>Strawberry &amp; Vanilla Sable</u> Served with strawberry sorbet (1,3,10,12)	£7.95
<u>Mojito Cheesecake</u> Served with lime jelly, brown sugar and a mint crumb (1)	£8.95
<u>Banana &amp; Cardamon Loaf</u> With caramelised banana, cardamon & banana ice cream (4,12)	£7.95

# Cheeses

Our Artisan farmhouse cheese selection changes regularly as we are committed to serving our cheeses at the peak of maturity. Gluten free biscuits are available on request.

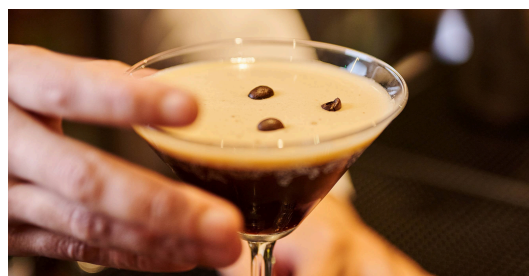
Three Cheeses	£12.95
Five Cheeses	£16.95

Enjoy the chefs handpicked selection with grapes, celery and homemade chutney.



# Coffee & Teas

Espresso	£2.75
Double Espresso	£3.75
Americano	£3.95
Cafe Latte	£3.95
Cappuccino	£3.95
Flat White	£3.95
Cafe Mocha	£4.95
Hot Chocolate	£4.50
Selection of Teas & Herbal Teas	£3.60



# Liqueur Coffees

Irish Coffee - Whisky	£9.50
Italian Coffee - Amaretto	£9.50
French Coffee - Cognac	£9.50
Caribbean Coffee - Rum	£9.50
Calypso Coffee - Tia Maria	£9.50



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