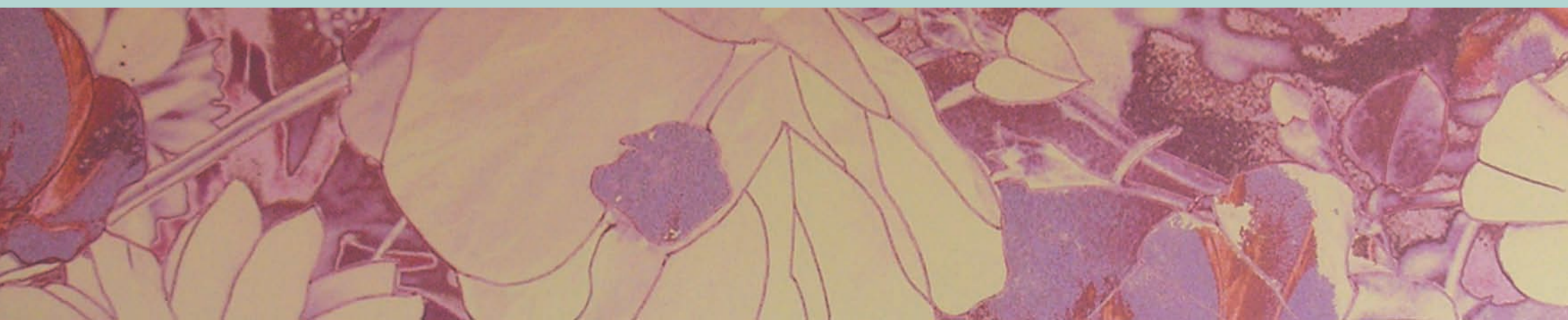


# COAST

BAR | BRASSERIE


## *Menu*



## Appetizers

Lobster bisque	£4.95
<i>A rich, velvety textured soup using the finest Manx lobster, garnished with fresh herbs</i>	
Fresh Manx king scallops	£7.95
<i>Served in a chervil &amp; root vegetable broth</i>	
Goats cheese crostini	£6.50
<i>Served with puy lentils &amp; orange salad</i>	
Parma ham & fresh fig salad	£6.95
<i>Garnished with fresh rocket leaves and drizzled with a melon coulis</i>	
Salad of smoked trout & black caviar	£7.50
<i>Served with avocado and crème fraîche</i>	
Seared pheasant breast	£7.75
<i>Served with a pickled baby beetroot salad and drizzled with truffle oil</i>	
Oriental style confit of crispy duck	£7.95
<i>Served with steamed pancakes</i>	
Tempura of oysters	£7.25
<i>Served with pak choy and pomegranate chutney</i>	

## Coffee

All coffees on our menu are made from Davidoff coffee beans which are supplied exclusively to 

Espresso	£2.00
Double espresso	£2.50
Americano	£2.20
Latte	£2.50
Cappuccino	£2.70

## Mains

Succulent locally smoked chicken breast	£14.95
<i>Stuffed with asparagus and cream cheese served with dauphinoise potato</i>	
Sautéed king scallops	£13.50
<i>Served with herb risotto, asparagus and black truffle</i>	
Roasted loin of venison	£19.95
<i>Served with braised red cabbage, a rich juniper jus and garnished with parsnip chips</i>	
Manx tenderloin of beef	£23.95
<i>Finished with a rich morel mushroom sauce and accompanied by parmentier potatoes</i>	
Seared Manx lamb loin	£17.95
<i>Served with char grilled aubergines, rosti potato stack and finished with a tomato and ginger jus</i>	
Apple smoked halibut	£17.95
<i>Locally smoked fillet of fresh halibut, served on a bed of snow peas and finished with a champagne and caviar cream sauce</i>	
Fillet of fresh plaice	£16.95
<i>Poached in red wine and served with confit of baby fennel</i>	
Poached Manx lobster	£19.95
<i>Fresh Manx lobster served in the shell with buttered samphyre and sea food chowder</i>	
<i>Half lobster available £15.95</i>	
Grilled talapia fillets	£13.95
<i>With a hint of saffron, served with a mango and coriander Salsa</i>	
Roast red pepper and aubergine timbale	£12.50
<i>Garnished with chilli roasted broccoli florets</i>	
Morel mushroom risotto	£13.95
<i>Finished with parmesan cheese and truffle oil</i>	
Sautéed calves liver	£13.95
<i>With a chive potato blini and roasted figs</i>	

## Side Orders

Tomato, olives and caramelised shallot salad	£3.25
Panache of baby root vegetables	£3.95
Baby roast potato infused with hard herbs	£3.50
 mash with wholegrain mustard and spring onion	£2.95
Seasonal mixed salad with dressed leaves	£2.95

## Puddings

White chocolate crème brûlée	£5.25
<i>Accompanied by hazelnut shortbread</i>	
Deep fried apples	£4.95
<i>Coated in cinnamon sugar and served with vanilla ice cream</i>	
Individual baked alaska	£5.50
<i>Finished with a strawberry coulis</i>	
Chocolate and raisin tart	£5.20
<i>Served with banana ice cream</i>	
Saffron poached pear	£4.95
<i>With chocolate sauce and toasted almond flakes</i>	
International cheese selection	£6.95