

Le Brûlot Bar & Grill Autumn Menu

Served from 12:00 - 20:45

Starters

Twice Baked Blue Stilton Soufflé <i>Crispy parma ham, caramelised red onion chutney (12, 15)</i>	£11.95	Manx Queenies on Sourdough <i>Pancetta & garlic, white wine cream sauce (5, 15)</i>	£12.50
Manx Kipper & Black Pudding Fishcake <i>Poached egg & hollandaise (7, 12, 15)</i>	£12.50	Spiced Baba Ghanoush <i>Roasted seasonal vegetables, served on warm flatbread (1, 2, 4, 15, 17)</i>	£11.95
Homemade Shredded Chicken Spring Roll <i>Hot honey and chilli dip (4, 9, 15, 17)</i>	£11.95	Homemade Soup of the Day <i>Please ask your server for today's special and dietary information</i>	£7.50
Beef Ragout Meatballs <i>Mozzarella, Napoli sauce (3, 12, 15, 17)</i>	£11.95		

Mains

Salt & Pepper Spiced Duck Breast <i>Aubergine purée, sweet potato fondant, bacon & cabbage, blackberry jus (4, 15, 17)</i>	£24.95	Rack of Lamb <i>Crushed pea & mint, duchess potatoes, minted crème fraîche, redcurrant jus (3, 15)</i>	£25.95
Chicken Supreme <i>Sautéed gnocchi & wild mushrooms, tarragon cream sauce (15)</i>	£23.95	Pan Fried Sea Bass <i>Leek rosti, coriander & vanilla sauce, seasonal vegetables (3, 7, 9, 15)</i>	£23.95
Crispy Pork Belly <i>Spiced carrot puree, pickled red cabbage, apple cider jus (4, 15, 17)</i>	£19.50	Root Vegetable & Chestnut Pasta Bolognese <i>Parsley pesto (1, 2, 10, 15, 17)</i>	£16.95
Beef Ragout Meatballs with Pasta <i>Mozzarella, Napoli sauce (12, 15, 17)</i>	£17.95	Manx Queenies with Spaghetti <i>Pancetta & garlic, white wine cream sauce (5, 15)</i>	£18.50

From the Grill

10oz Ribeye Steak	£34.95	Le Brûlot Prime Steak Burger <i>Served on a brioche bun with Manx oak-smoked cheddar, bacon, dill pickle, lettuce, tomato, house sauce (11, 12, 15) GF Available</i>	£16.95
10oz Sirloin Steak	£32.95		
8oz Fillet Steak	£37.95	Fillet of Beef Au Gratin <i>Wild mushroom & gruyere gratin, fondant potato, braised carrots, whiskey & green peppercorn sauce (15, 17)</i>	£37.95

All steaks are garnished with tobacco onions & served with your choice of a sauce: peppercorn (15, 17) / blue cheese (1, 15) / wild mushroom & tarragon (1, 15) GF sauces available

Sides

1 side £5 | 2 sides £8

Manx Buttery Mash (1, 3)	Aromatic Broccoli Chilli & Garlic Toasted Almonds (1, 3, 10, 15)
Skin on Fries, Peri Peri Style (1, 2, 4, 9)	Staarvey Farm Seasonal Mixed Leaf Salad with Shaved Parmesan (1, 3)
Roasted Vegetables (1, 2, 3, 4, 15, 17)	Sautéed New Potatoes (1, 3)

Desserts

Glazed Fig & Poached Pear Eton Mess (1, 3, 12)	£8.95	Spiced Apple Tart Crumble, Vanilla Custard (1, 12)	£9.95
Blackcurrant Cheesecake (1, 12)	£8.95	Baileys & Coffee Crème Brûlée (1, 12, 15) <i>Homemade Biscotti (2, 3, 4, 10)</i>	£7.95
Vegan Earl Grey Panna Cotta with Blueberry Compôte (1, 2, 3, 4)	£6.95	Cheese & Biscuits <i>Selection of Local & International cheeses, celery, grapes, homemade chutney (1, 15, 17)</i>	£14.95

We trust that you will enjoy our service today. A discretionary service charge of 10% will be added to your final bill. Thank you! Please speak to a member of staff prior to ordering if you have any allergies or intolerances.
Dietary code: 1 = Vegetarian, 2 = Vegan, 3 = Gluten-free, 4 = Dairy-free, 5 = Shellfish, 6 = Mollusc, 7 = Fish, 9 = Soya, 10 = Nuts, 11 = Mustard, 12 = Egg, 13 = Peanut, 14 = Sesame, 15 = Sulphites, 16 = Lupin, 17 = Celery