

# Le Brûlot Bar & Grill Menu

Served from 12:00 - 20:45

## Starters

Roasted Parsnip, Apple & Cider Soup with Manx cheddar crouton (1, 2av, 3av, 15, 17)	£6.95	Compressed Watermelon Carpaccio with crumbled feta, walnuts, coriander oil (1, 2av, 3, 10)	£10.95
Pan Seared Manx Scallops with bacon, chorizo, sautéed garlic samphire (5, 11, 15)	£13.95	Red Onion Tarte Tatin with crumbled blue cheese, fresh figs & mustard dressing (1, 11, 12, 15)	£10.95
Manx Egg Yolk Salted Pork with braised red cabbage puree (3, 11, 15)	£12.95	Asparagus & Green Pea Pannacotta with warm brioche (1, 3av, 12)	£11.95

## Salads

	Starter   Main		Starter   Main
Garlic & Smoked Paprika Salad with roasted sweet potatoes, baby gem lettuce, pickled red onion, diced avocado, fresh chilli & siracha mayo (1, 3, 4, 12, 15)	£9.95   £14.95	Warm Jurby New Potato Salad with crumbled feta, pomegranate seeds, dressed rocket, pesto dressing (1, 3, 10, 15)	£8.95   £13.95

## Mains

Rack of Lamb with spring onion mash, peas fricassee, port jus (3av, 11, 12, 15, 17)	£26.95	Massaman Duck Curry with spinach leaves, sun blushed tomato, lemon grass coconut milk, chilli & jasmine rice (3, 9, 11, 13, 14, 15, 17)	£24.50
Roasted Belly Pork with apple & raisin boudin, honey glazed carrots, cider sauce (3av, 12, 15, 17)	£21.50	Fillet of Salmon with butternut & sage gnocchi, creamed spinach, lemon butter sauce (7)	£23.95
Pan Seared Chicken with garlic pomme puree, mixed bean, sausage & tomato cassoulet (15, 17)	£23.95	Half Irish Sea Lobster Thermidor Whole Irish Sea Lobster Thermidor with warm rich mustard cream sauce, Manx cheddar gratin, baby boiled potatoes & chives (3, 5, 11, 15, 17)	£29.00 £58.00
Char Grilled Salt Baked Celeriac Steak with puy lentils & oyster mushroom, walnut & caper sauce (1, 2, 3, 4, 15, 17)	£17.95		

## From the Grill

10oz Ribeye Steak	£34.95	Le Brûlot Prime Steak Burger Served on a brioche bun with Manx oak-smoked cheddar, bacon, dill pickle, lettuce, tomato, house sauce (11, 12, 15) GF Available	£16.95
10oz Sirloin Steak	£32.95		
8oz Fillet Steak	£37.95	Fillet of Beef Au Gratin Wild mushroom & gruyere gratin, fondant potato, braised carrots, whiskey & green peppercorn sauce (15, 17)	£39.95

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

2 sides for £9

Olive Oil Mash (1, 2, 3)	Creamed Spinach, Pancetta & Parmesan (3)
Parmesan & Truffle Chips (3av)	Roasted Carrots, Garlic & Honey with Crispy Onions (1, 3)
Cauliflower Cheese & Garlic Crumb (1, 11, 12)	Stem Broccoli, Lemon Oil & Sea Salt (1, 2, 3, 4)

## Desserts

Bentley Estate Baked Apple Layer Cake glazed with apricot marmalade, vanilla ice cream (1, 10, 12)	£8.95	Manx Whiskey & Dark Chocolate Croissant Pudding crème anglaise (1, 12)	£9.95
Vanilla Rice Pudding mango puree & crushed amaretti (1)	£8.95	Poppy Seed Pannacotta (1, 2, 3, 4)	£7.95
Ground Ginger Cake topped with lightly spiced pears & caramel sauce (1, 10, 15)	£6.95	Cheese & Biscuits Manx & international cheeses, celery, grapes, homemade chutney (1, 15, 17)	£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