



Tanroagan

NIBBLES PROVENÇAL OLIVES bowl of mixed olives 3.00

STARTERS FISH SOUP 6.95 


Classic fish soup served w/ rouille, parmesan, & garlic croutes

MANX QUEENIE PANCAKE 8.95 

Homemade crepe filled with Manx Queenies, crispy bacon lardons & creamy white wine sauce, baked in the oven with a topping of Manx Vintage Cheddar Cheese

TWICE BAKED GOATS CHEESE SOUFFLE 8.25

Homemade tomato jam (v)

SMOKED FISH BOARD 8.95 

Manx Kipper pate, Paddy's smoked Salmon, & smoked Haddock brandade w/ toasted soda bread (gf*)

CRAB TOASTIES 8.50 

Niarbyl Bay crab meat w/ mayo, cream cheese & soy sauce oven baked on toasted ciabatta

DUCK & ORANGE RILLETTES 6.95

w/ plum chutney & toasted sourdough (gf*)

SMOKED HADDOCK FISHCAKE 7.95 

w/ free range Manx close leece farm poached egg, Manx cheddar & white sauce

SPECIALS {blackboard specials & manx lobster menu}

Look out for daily chef specials, Manx lobster choices, drinks & mini pudding options on our blackboard

FRYER TANROAGAN FISH FRYER

FISH FINGERS 16.00

BATTERED FILLET OF SEABASS 15.00

w/ a fresh wedge of lemon, homemade tartare sauce & thick cut chips

MAINS KERALAN SEAFOOD MOLEE 16.95

A delicious curry from South West India w/ coconut, turmeric, ginger & tomatoes, served w/ basmati rice (gf)

FISH PIE 17.00 

w/ Manx Lobster, Queenies & fish, white wine sauce, creamy mash & Manx vintage cheddar cheese (gf)

PAN ROASTED COD FILLET 18.95 

w/ sauté queenies, bacon, mash and steamed greens (gf)

WHOLE ROASTED SEABASS 18.75

w/ sweet chilli, lime & ginger sauce, served w/ chips or rosemary & garlic potatoes (gf)

SIRLOIN STEAK 19.95

w/ hand cut chips, onion rings & pink peppercorn sauce (gf)

TORTELLINI 14.95 

Butternut squash & chilli tortellini w/ white wine & parmesan sauce, rocket & balsamic glaze (v)

SIDES thick cut chips 3.25 / rosemary & garlic potatoes 3.25

mushy peas 2.25 / roasted vegetables w/ honey & thyme 3.50 / house salad 3.75

extra bread roll & butter .75



Dish prepared with locally sourced ingredients / produce

Lobsters from Port St Mary, Flour from Laxey Mills, Cheese, Butter, Milk & Cream from IOM Creamery, Smoked fish, Queenies & Scallops from Manx fishmongers Makins, Geo. Devereau & Son, Robinsons Fish Market, eggs from Close Leece Farm

v – suitable for vegetarian, gf – suitable for gluten free, v*/gf* - can be adjusted

Food Allergens – Please ask a member of staff about any of our dishes.

We cannot guarantee the absence of nuts. Gratuities at your own discretion – tips shared among all staff