

TANROAGAN

Serving times Monday to Friday lunch 12-2pm & dinner 6.30-9.30pm, Saturday dinner 6-9.30pm

Homemade Bread, Manx Butter, Balsamic Vinegar, Olive Oil

Starters

SOUP

Niarbyl Bay crab, local white fish, ginger & coriander 6.50

FRITTERS

Ham fritters, Swiss Gruyère, Manx Cheddar & French Époisses de Bourgogne cheese fondue 8.25

PÂTÉ

Tandoor chicken liver pate, baked naan chips, spiced onion pickle 7.50

SOUFFLÉ

twice baked goats cheese soufflé, tomato jam (v) 8.25

SMOKED MANX KIPPER

Devereau's kipper pâté mousse, Manx butter, toasted courgette & Manx cheddar soda bread 7.50

PAELLA ARANCINI

risotto, prawns, garlic, fresh herbs, bread crumbed & deep fried, marinara sauce 7.95

TOASTIES

Niarbyl Bay white crab meat, mayo, cream cheese, soy sauce, toasted ciabatta 7.95

Mains

FISH PIE

local fish, scallops, lobster, hardboiled egg, rich white wine sauce, cheddar cheese mash, homemade tomato sauce (baked to order, please allow. 20 min's cooking time) 17.50

FISH FINGERS

fish fillets, beer batter, hand cut chips, tartare sauce 16.25

RIBEYE STEAK

8oz steak, black pudding bonbon, pink peppercorn & whisky sauce, hand cut chips 19.95

HAKE

Hake fillet baked in parchment parcel, chilli, coriander & ginger, egg noodles 17.95

SCALLOPS

seared Manx scallops, bacon, black pudding, colcannon, buttery marsala sauce 18.95

RISSOLES

cashew, chestnut & tofu rissoles, creamy mash, roasted root vegetables (v) 15.50

Sides

Mixed Salad with Staarvey farm leaves 4.00

Roasted Vegetables with fresh thyme & honey 3.75

Hand Cut Chips / Buttery Potatoes / Creamy Mash Potatoes 3.50

Mushy Peas 2.50

Thank you for choosing Tanroagan. Gratuities are at your discretion. We accept Zapper, cash, & credit cards except Amex. Please inform your waiter if you have any specialist dietary requirements or food allergies. (V) Vegetarian. Our food is cooked fresh to order. We cannot guarantee the absence of all fish bones / shell in our dishes.

Homemade Desserts

MINI PUDDING

A few indulgent mouthfuls of joy
See our blackboard for today's mini option 2.50

SPICED ORANGE CAKE

warm with a plum sauce and Christmas pudding ice cream 6.50

CRÈME BRULEE

sticky toffee pudding brulee 6.50

PANNACOTTA

Christmas flavoured with spices and rum soaked raisins 6.50

CHEESECAKE

coconut & lime cheesecake, roasted pineapple, mojito cocktail shot 6.50

AFFOGATO

Double scoop of homemade vanilla ice cream
with a hot shot of freshly ground espresso 6.50

HOMEMADE ICE CREAM & SORBET

3 scoops of your choice 6.50

Mango - Christmas Pudding - Real Vanilla
Pineapple & Mint Sorbet

CHEESEBOARD

Choice of artisan cheeses with biscuits, grapes and celery
Manx Vintage Cheddar, English Stilton, French Époisses de Bourgogne
Two Cheeses 6.95, Three Cheeses 8.95

Port & Pudding Wine

Churchills Late Bottle Vintage Port (2/5 Gill) 3.50

Ramos Pinto Tawny Port (2/5 Gill) 6.00

Monbazillac Domaine de Grange Neuve, France 13%
6.25/24.00 (125/500ml bottle)

Please see our hot beverages menu for coffee, teas & liqueurs