

# LE BRÛLOT

Isle of Man has an enormous natural larder, producing a range of quality seafood, meat, game, fruit, and vegetables. We are delighted to be able to support the local economy using the finest ingredients from our local suppliers in and around the island.

All our meat is chosen from fully accredited farms and where possible from rare breed farms. In supporting rare breeds, we are playing our part in helping to conserve breeds that are in danger of being lost to future generations.

Our shellfish is sourced from the shores of the island, and we only use the finest white fish, caught from sustainable sources, and delivered fresh every day.

## Light Bite

*Monday to Saturday 12 noon to 4.30pm*

*Every Sunday 2.45pm to 6pm*

'Posh' Ham and Cheese ham hock, Manx oak smoked cheddar, toasted ciabatta, cranberry and apple chutney	11.95
Le Brûlot Club chicken, bacon, lettuce, tomato, mustard mayonnaise (M)	12.50
Steak Sandwich minute steak, toasted ciabatta, celeriac remoulade (M)	13.95
Bacon Mac n Cheese garlic crumb	10.95
Brie, Mushroom Ragout Flatbread (V)	10.95
Prawn Cocktail Flatbread lime, garlic, chili, guacamole (S)	13.00

(v = vegetarian, ve = vegan, gf = gluten free, df = dairy free, s = shellfish, m = mustard)  
Please speak to a member of staff before ordering, should you have any allergies or intolerances.  
Menus might be subject to change due to seasonality and produce availability.

Guests booked on a dinner inclusive package have an allowance of £25.00 per person for food.  
Any extras including all wine and drinks will be charged as consumed.

# LE BRÛLOT

12 noon to 8.45pm Monday to Saturday  
6pm to 8.45pm Sunday (Sunday Lunch Carvery 12noon to 2.45pm)

## To Begin .....

### From the Land

Soup of the Day crusty bread and herb butter (GF available)		7.50
Wild Mushroom Pappardelle creamy wild mushroom and Rosemary ragu, truffle oil (V)	Starter 11.00	Main Course 19.00
Smoked Beef Carpaccio celeriac remoulade, Parmesan crisp, herb oil (GF, M)		13.00
Baba Ganoush flat bread, warm grilled vegetables (VE,V, DF)		9.50

### From the Sea

Home-made Local Fishcake caper, lemon, dill mayonnaise		11.50
Seared King Scallops cauliflower puree, pickled cauliflower, marinated golden raisins, crispy Parma ham (S)		15.00
Steamed Mussels shallots, tomato, and chili sauce, crusty bread (S)	Starter 10.00	Main Course 19.00

### From the Air

Chicken Caesar Salad croutons, anchovies, aged Parmesan	Starter 10.00	Main Course 19.00
Duck Liver Parfait cranberry and apple chutney, brioche		10.50

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## For Mains .....

### From the Land

Crispy Pork Belly pickle red cabbage, spiced apple puree, cider jus	22.00
Warm pulled Ham Hock Salad Sauerkraut, mint and lemon dressed salad (GF,DF)	19.00
Sweet Potato and Chickpea Curry spinach and fluffy rice (VE,V,DF,GF)	19.00
Tandoori Lamb Chops green chutney, yoghurt dressing, Bombay potatoes (GF)	24.00

### From the Sea

Traditional Fish and King Prawn Fish Pie (S)	21.00
Asian Styled Tuna Steak pak choi, noodles, lime, chili, honey, and ginger (DF,GF)	24.00

### From the Air

Confit Duck Leg roasted beetroot and baby carrots, pomme anna potatoes, plum and star anise sauce	23.00
Chicken Piccata creamy lemon, caper sauce, garlic wilted greens	22.00

### From the Grill

All our beef is grass fed and aged for a minimum of 21 days.  
Our steaks are served with vine tomato, sautéed mushroom, sauce of your choice:

Garlic Butter (GF), Red Wine, Wild Mushroom or Peppercorn

Prime 10oz Rib-Eye	34.00
New York Strip Loin 8oz	30.00
Fillet of Scotch Beef 8oz	38.00
Le Brûlot Prime Steak Burger brioche bun, Manx oak smoked cheese, bacon, dill pickle, lettuce, tomato, house sauce	16.95

### Sides

All sides 5.00

French Fries (GF)	Honey Roasted Carrots (GF)
Wilted Garlic Greens (GF)	Creamy Mashed Potato (GF)
Mixed Salad Leaves (GF) cherry tomatoes	Macaroni Cheese roasted garlic crumb

## To Finish .....

Warm Apple and Bramble Crumble custard	9.50
Coconut and Cinnamon Rice Pudding (V)	8.00
Vanilla Panna Cotta orange roasted figs, pistachio biscotti	9.00
Gin and Tonic, Lemon Tart candied lemon, raspberry sorbet	9.00
Affogato vanilla milk ice cream, shot of espresso (GF)	7.50
White Chocolate, Pecan, Bread, and Butter Pudding whisky and chocolate cream	9.00
Selection of Ice-cream & Sorbet (GF)	7.50

### Cheese

Our Artisan Farmhouse Cheese selections changes regularly because we are committed to serving our cheese at the peak of maturity.

Enjoy the Chef's selection with Bread, Oatcakes and Chutney:

Three Cheeses	12.50
Five Cheeses	15.50

### Coffee & Teas

Espresso	2.75
Double Espresso	3.25
Americano	3.95
Caffe Latte	3.95
Cappuccino	3.95
Flat White	3.95
Caffe Mocha	4.95
Hot Chocolate	4.50
Selection of Tea and Herbal Teas	3.60

### Liqueur Coffee

Irish, coffee, cream, Irish whisky	9.50
Italian, coffee, cream, Amaretto	9.50
French, coffee, cream, Cognac	9.50
Caribbean, coffee, cream, Rum	9.50