

LE BRÛLOT BAR & GRILL

MONDAY TO FRIDAY: 12 NOON TO 8.45 PM, SATURDAY: 12 NOON TO 9.15 PM,
SUNDAY: 5 TO 8.45 PM, SUNDAY LUNCH CARVERY: 12 NOON TO 2.45PM

The 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 of ingredients from local suppliers in and around the island.

LIGHT BITE

MONDAY TO SATURDAY, 12 NOON TO 4.30PM

'POSH' HAM AND CHEESE	11.95
ham hock, Manx oak smoked cheddar, toasted ciabatta, cranberry and apple chutney	
LE BRÛLOT CLUB	12.50
chicken, bacon, lettuce, tomato, mustard mayonnaise (M)	
STEAK SANDWICH	13.95
minute steak, toasted ciabatta, celeriac remoulade (M)	
BACON MAC N CHEESE	10.95
garlic crumb	
BRIE, MUSHROOM RAGOUT FLATBREAD (V)	10.95
PRAWN COCKTAIL FLATBREAD	13.00
lime, garlic, chilli, guacamole (S)	

*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 are 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.



TO BEGIN

FROM THE LAND

SOUP OF THE DAY	7.50
crusty bread and herb butter (GF available)	
WILD MUSHROOM PAPPARDELLE	STARTER 11.00 MAIN COURSE 19.00
creamy wild mushroom and Rosemary ragu, truffle oil (V)	
SMOKED BEEF CARPACCIO	13.00
celeriac remoulade, Parmesan crisp, herb oil (GF, M)	
BABA GANOUSH	9.50
flat bread, warm grilled vegetables (VE, V, DF)	
CHICKEN CAESER SALAD	STARTER 10.00 MAIN COURSE 19.00
croutons, anchovies, aged Parmesan	
DUCK LIVER PARFAIT	10.50
cranberry and apple chutney, brioche	

FROM THE SEA

HOME-MADE LOCAL FISHCAKE	11.50
caper, lemon, dill mayonnaise	
SEARED KING SCALLOPS	15.00
cauliflower puree, pickled cauliflower, marinated golden raisins, crispy Parma ham (S)	
STEAMED MUSSELS	STARTER 10.00 MAIN COURSE 19.00
shallots, tomato, and chilli sauce, crusty bread (S)	

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FOR MAINS

FROM THE LAND

CRISPY PORK BELLY pickled 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
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 SEA

TRADITIONAL FISH AND KING PRAWN PIE (S)	21.00
ASIAN STYLED TUNA STEAK pak choi, noodles, lime, chilli, honey, and ginger (DF, GF)	24.00

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FROM THE GRILL

ALL OUR BEEF IS 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 BEEF 8OZ	38.00
LE BRÛLOT PRIME STEAK BURGER	16.95
brioche bun, Manx oak smoked cheese, bacon, dill pickle, lettuce, tomato, house sauce	

SIDES

FRENCH FRIES (GF)	5.00
WILTED GARLIC GREENS (GF)	5.00
MIXED SALAD LEAVES (GF) cherry tomatoes	5.00
HONEY ROASTED CARROTS (GF)	5.00
CREAMY MASHED POTATO (GF)	5.00
MACARONI CHEESE roasted garlic crumb	5.00

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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

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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

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