

Le Brûlot Bar & Grill Menu

Served from 12:00 - 20:45

Starters

Homemade Soup of the Day <i>Please ask your server for today's special and dietary codes</i>	£6.95	Pan seared Manx Queenies <i>with pea puree, Comis prosecco and saffron velouté (5, 7, 15, 17)</i>	£13.95
Slow Cooked Shin of Beef and Horseradish Croquette <i>with celeriac puree, crispy shallots (12, 15, 17)</i>	£12.95	Beetroot Carpaccio <i>with candied walnuts, crumbled goat's cheese, fresh rocket leaves and herb oil (1, 3, 10)</i>	£10.95
Confit Duck Roulade <i>rolled in pistachios, blackberry and apple compote, warm brioche (10, 12, 15)</i>	£13.50	Salt and Pepper Crispy Tofu <i>with sweet plum and soy reduction (1, 2, 3, 4, 9, 11, 15, 17)</i>	£9.85
Confit Chicken and Five Spice Spring Roll <i>with hot and sour sauce (4, 14, 15, 17)</i>	£11.95	Manx Crab and Manx Cheddar Souffle <i>with crab bisque cream (5, 12, 15)</i>	£13.95

Salads

	Starter Main		Starter Main
Roasted Butternut Squash and Shropshire Blue Cheese, Chicory & Frizzly Salad (1, 3, 15, 17)	£11.95 £15.95	Compressed Autumn Pear & Walnut Salad <i>with hummus, candy walnuts, radicchio & blackberry gel (1, 2, 3, 4, 10, 15)</i>	£11.95 £15.95

Mains

Honey Glazed Duck Breast <i>with sweet potato puree, salt baked beetroot wedges, braised chicory, Grand Marnier reduction (4, 15, 17)</i>	£28.00	Crispy Pork Belly <i>with black pudding boudin, pomme ana wedge, sage & apple cider sauce (15, 17)</i>	£24.00
Sun Dried Tomato & Manx Crab Risotto <i>with parmesan crisp (5, 7, 15, 17)</i>	£22.50	Spiced Glazed Chicken Supreme <i>with pearl barley & sweet potato risotto, wilted kale, apple & sage jus (3, 15, 17)</i>	£25.50
Pan Fried Sea Bass <i>with a rich mussel, leek & cider chowder base, fresh sea herbs (3, 5, 6, 7, 15)</i>	£27.00	Maple & Espresso Glazed Parsnip Parve <i>with butter beans & dark onion gravy (1, 2, 3, 4, 15, 17)</i>	£18.00
Charred Cauliflower Steak <i>with smoked butter, poached leeks, cauliflower & truffle puree, crisp hazelnut & herb crumb (1, 10, 11, 15, 17)</i>	£18.00	Tournedos Rossini, Beef Medallion <i>sat on a crisp butter fried brioche croute with duck liver pate, celeriac puree, spinach, dark Perigourdine sauce (11, 12, 15, 17)</i>	£42.00

From the Grill

10oz Ribeye Steak	£36.95	Le Brûlot Prime Steak Burger <i>Served on a brioche bun with Manx oak-smoked cheddar, bacon, dill pickle, lettuce, tomato, house sauce (11, 12, 15) GF Available</i>	£17.95
10oz Sirloin Steak	£35.95		

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

Spiced Pear & Almond Tart <i>with vanilla ice cream & warm pear reduction (1, 10, 12, 15)</i>	£9.95	Caramelised Banana & Dark Rum Crème Brûlée <i>with a coconut crisp (1, 10, 12, 15)</i>	£9.95
Cardamon & Orange Panna Cotta <i>with a vegan biscuit (1, 2, 3, 4)</i>	£8.95	Dark Chocolate & Espresso Cheesecake <i>with a warm whisky sauce (1, 10, 15)</i>	£9.95
Coconut & Lime Leaf Rice Pudding <i>with pineapple compote (1, 2, 3, 4, 10)</i>	£9.95	Manx & International Cheeses <i>with celery, grapes, chutney & biscuits (1, 15, 17)</i>	£15.95
Warm Brioche French Toast & Black Cherry Compote <i>with rocher of vanilla mascarpone (1, 12, 15)</i>	£10.95	Zabaglione <i>a warm dessert sauce whipped from egg yolks, sugar & sweet fortified wine, served over seasonal berries (1, 3, 15)</i>	£10.95

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