

## OPENING TIMES

Tuesday to Saturday:

Dinner 5pm to 8.45pm (last bookings)

Book Online: Facebook or [tanroagan.co.uk](http://tanroagan.co.uk)

Tel: 01624 612355

### NIBBLES

4.00 each

Olives / Artisan Bread from Ross Bakery I.O.M

Homemade Hummus & crunchy vegetables

Seaside Pot – medley of pickled cockles & mussels

### STARTERS

#### SOUPS

Classic fish soup made with tomato, fresh fennel, saffron & wine (gf, df) 7.95

Soup of the day – see blackboard (vg, df, gf) 6.50

#### CRAB TOASTIES

Niarbyl Bay crab meat, mayo, cream cheese, soy sauce, toasted ciabatta 8.95

#### MANX QUEENIE PANCAKE

Herby pancake filled with Manx Queenies, crispy bacon lardons,  
creamy white wine sauce, topped with Manx vintage cheddar,  
baked in the oven 9.75

#### HAM HOCK & PARSLEY SCOTCH EGG

Pear and ginger relish & Staarvey Farm leaves (df) 8.50

#### LOBSTER & PRAWN & PINEAPPLE COCKTAIL

Local lobster, prawn & fresh pineapple cocktail  
with a coconut, rum, & lime dressing 12.50

#### SALAD

Spiced beetroot, leek & walnut salad (vg, gf, df) 8.00

## **MAINS**

### **FISH & LOCAL LOBSTER**

See blackboard for our fish and lobster specials

### **SEAFOOD GRATIN**

Local pollock, smoked haddock & Salmon in a rich white wine sauce, topped with vintage cheddar, Breadcrumbs and poached egg (gf\*) 18.95

### **POLLOCK & PRAWN MOILEE CURRY**

lightly fragrant south Indian curry soup, spiced with ginger, chilli, turmeric, cardamom, finished with coconut milk, steamed cardamom rice (gf, df) 19.50

or Vegetable Moilee Curry (vg, df, gf) 16.00

### **RIBEYE STEAK & PRAWNS**

Local Ribeye steak, prawns, and café du Paris butter served with thick cut chips (gf \* df\*) 22.00

### **QUEENIE SPAGHETTI ALLA CHITARRA**

handmade pasta, sautéed Manx queenies, crispy bacon, cream, wine, and parmesan cheese 17.95

### **LENTIL LASAGNA**

Layers of homemade pasta with green lentil ragù and vegan bechamel sauce 15.00

### **FISH & CHIPS**

See blackboard for todays battered fish choice.  
Homemade batter, Manx potato chips, fresh lemon and choice of jalapeno or normal tartare sauce (df)

## **SIDES**

Thick Cut Chips 4.00 / Buttery Potatoes 4.00

Garden Peas 2.75 / Mushy Peas 2.75

Medley of Seasonal Vegetables 4.00 / Vine Tomato & Leaf Salad 4.00

v = vegetarian, df = dairy free, gf = gluten free, vg = vegan,  
v\*/gf\*/df\*/vg\* = can be adjusted on request

Food Allergens/Dietary Requirements – Please inform/ask your waiter when ordering. Nuts may be present.

**Sorry we do not accept American Express.**

Gratuities at your discretion, shared equally to all staff.

# desserts AND coffee

## MINI PUDDING

A few mouthfuls of sweetness. See blackboard for today's mini pud 3.50

## SHIPWRECK TART

Shortcrust pastry tart with a soft brandy and nut filling, served warm with vanilla ice cream and butterscotch sauce 7.25

## SUMMER PAVLOVA

Homemade meringue layered with crème patisserie, fresh Manx cream and Cointreau marinated fresh berries 7.25

## AFFOGATO

Double scoop of vanilla ice cream,  
hot shot of NOA Blackdog Roast Espresso (v, gf) 6.25  
*Why not add a shot of Saliza Italian Amaretto Liqueur 3.25*

## ICE CREAM SUNDAE

See our blackboard for today's sundae 7.50

## HOMEMADE ICE CREAMS

**Any choice of 3 scoops 6.50**

Real Vanilla / Rich Chocolate & Brownie / Apple Crumble

## ARTISAN CHEESEBOARD

Cheese served with artisan crackers, digestives,  
'boil and bait' – fisherman's fruit cake, homemade chutney, and grapes.  
Two Cheeses 8.50 / Three Cheeses 10.50 (v, gf\*)

**Manx Vintage Cheddar / French Brie / Blue Murder** (milder blue cheese from Scotland)

*Great paired with a glass of port or pudding wine, See our selection below*

## PORT & PUDDING WINE

**Churchills Reserve Porto, 20% (2/5 Gill) 4.00**

liquid rich raisins, plums & red berries

**Ramos Pinto Tawny Port, 20% (2/5 Gill) 6.50**

fruity aromas of orange, apricot & plum with vanilla wood notes

**Dessert Wine: Monbazillac Domaine de Grange Neuve, France 13%**

honey and toffee finishing with a twist of bitter orange zest.

Ideal with cheese 125ml glass **6.50** / 500ml bottle **26.00**

# H O T   D R I N K S   M E N U

## C O F F E E

Freshly ground NOA Blackdog Roast Espresso

Decaf available on request

Americano 2.75

Single espresso | Double espresso 2.00 / 2.50

Macchiato Single | Double 2.10 / 2.60

Cappuccino 2.95 | Café Latte 2.95

Café Mocha 2.95

## T E A

All 2.75

English Breakfast / Decaf Breakfast

Earl Grey / Chamomile

China Gunpowder – Green Tea

Moroccan Mint – Green Tea

Fresh Mint / Peppermint

Darjeeling

## L I Q U E U R   C O F F E E S

Freshly ground espresso, liqueur, Manx cream – 6.50

Irish - Whiskey

Italian - Amaretto

Baileys Cream

Calypso – Tia Maria

Gaelic - Drambuie

Cointreau

Grand Marnier

French - Brandy



## B A I L E Y S   H O T   C H O C O L A T E

Hot chocolate with a shot of Baileys liqueur, whipped cream 6.95

## D I G E S T I F S

For our full selection of Whisky, Brandy and Liqueurs

Please see our drink menu