

# Tanroagan

SEAFOOD RESTAURANT

## NIBBLES

PROVENÇAL OLIVES 3.00

## STARTERS

FISH SOUP 7.50

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

CRAB TOASTIES 8.95

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

MANX QUEENIE PANCAKE 9.25

Herby pancake filled with Manx Queenies (small scallops), crispy bacon lardons, creamy white wine sauce, topped with Manx vintage cheddar and baked in the oven

ROASTED ROOT VEGETABLE TART 7.50

spiced sesame & toasted pecan pastry tart, filled with a light & creamy cashew bechamel, topped with sweet & earthy carrots, beetroot, parsnips, red onions and peppers (vegan, gf, df)

ASSIETTE 9.50

A medley of Smoked haddock & dill croquette, Traditional prawn cocktail  
Homemade chicken liver parfait with toasted locally made brioche

HOMEMADE BEETROOT TORTELLINI 7.95

filled with goats' cheese & walnuts, fresh sage & brown butter sauce (v)

## MAINS

PISTACHIO CRUSTED FILLET OF COD 19.50

Herb & parmesan risotto, Nero d'Avola sauce (Sicilian red wine sauce) (gf)

LOCALLY SMOKED HADDOCK GRATIN 18.95

Chunks of smoked haddock, creamy leeks, garden peas, creamy white wine sauce, covered with breadcrumbs, oven baked & topped with a poached egg

MALABAR FISH CURRY 16.95

Inspired from Keralan state of India, pieces of white fish in a delicious coconut milk, ginger, chilli & tamarind spiced curry, served with steamed coriander rice. Served mildly spiced, ask if you would like hotter! (df, gf)

RIBEYE STEAK 20.95

café du Paris butter, vine cherry tomatoes, portabella mushroom gratin, thick cut chips (gf\*)

BUTTERNUT SQUASH GNOCCHI 16.00

Creamy coconut milk, wild mushroom, thyme & chestnut sauce (gf, df, vegan)

## FRYER

BATTERED FILLET OF SEABASS & CHIPS 14.95

Homemade battered Seabass Fillet, fresh lemon and tartare sauce (df)

TANROAGAN FISH FINGERS & CHIPS 15.25

Homemade battered fish fingers (4), fresh lemon and tartare sauce (df)

*Includes 50p donation to our supported charities Hospice Isle of Man & The RNLI.*

TOFISH & CHIPS 14.00

Beer & nori battered Tofu fingers, served with thick cut chips and fresh lemon (df, vegan)

## SIDES

Thick Cut Chips 3.50 / Buttery Potatoes 3.50 / Mushy Peas 2.50

Medley of Seasonal Vegetables 3.50 / Vine Tomato & Leaf Salad 3.50

Homemade Bread Basket - *first basket complimentary*, each additional basket 3.25

v = vegetarian, df = dairy free, gf = gluten free, vegan = vegan, v\*/gf\*/df\*/vegan\* = 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.