

TANROAGAN

TAKE AWAY MENU

STARTERS

HOMEMADE SOUPS

Soups can be served

HOT or AVAILABLE COLD

Manx crab, fish & ginger Soup (df) 4.00

Green Vegetable Soup (gf, vegan) 3.50

GRAZING PLATE

Homemade Hummus, Kalamata Olives,
Raw & Pickled Vegetables, Homemade Rolls
(vegan) 6.00

MANX QUEENIE PANCAKE

homemade herby pancake filled with
queenies (small scallops), crispy bacon
lardons & creamy white wine sauce topped
with Manx Cheddar cheese 7.00
(or AVAILABLE COLD 6.00)

MANX KIPPER PATE

Locally smoked kipper pate, served with
homemade seaweed scones* (gf*) 4.50

MAIN COURSES

SEAFOOD & MEAT DISHES

SEAFOOD GRATIN

hearty seafood gratin filled with fish & smoked
fish, peas, creamy white wine sauce, topped
with breadcrumbs & Manx cheddar cheese
12.00 *(AVAILABLE COLD 11.00)*

LOCAL POLLOCK & PRAWN MOILEE CURRY

South Indian curry, spiced with ginger, chilli,
turmeric, cardamom, finished with coconut
milk, steamed cardamom rice (df, gf) 12.00

FISH FINGERS & CHIPS

4 Freshly beer battered pieces of pollock
served with thick cut chips 10.00

MANX LOBSTER THERMIDOR

Local lobster in a delicious Thermidor sauce
Available as Half 12.00 or Whole 20.00
(or AVAILABLE COLD Half 11.00 / Whole 19.00)

INDULGENT MANX SEAFOOD PLATTER (COLD)

Whole Manx Lobster, Dressed Niarbyl Crab,
locally smoked Kipper Pate, homemade
seaweed scones, locally smoked Salmon, salad
foraged wild garlic mayo. (for 2 people) 35.00

RACK OF BOATYARD BARBEQUED PORK RIBS

Delicious homemade BBQ sauce 11.00
(or AVAILABLE COLD 10.00)

SUNDAY ROASTS

(PLEASE ORDER BY SATURDAY 4PM)

Roast meat, Yorkshire pudding, roast potatoes,
vegetables, gravy 12.50 *(or AVAILABLE COLD 11.50)*

PLANT BASED DISHES

VEGETABLE MOILEE CURRY

south Indian curry, spiced with ginger, chilli,
turmeric, cardamom, coconut milk,
steamed cardamom rice (vegan, gf) 8.00

PLANT BASED BURGER

Chickpea, roasted red pepper & onion
'plant based' burger, kimchi mayo, dill,
cucumber, sesame seeds & red onions,
toasted NOA Vegan bap, salad garnish 6.00

PLANT BASED LENTIL RAGU LASAGNE

Sheets of pasta, layered with lentil ragù
and 'besciamella vegana' (vegan) 7.00
(HOT or AVAILABLE COLD 6.00)

SIDE DISHES / 2.20 EACH

Add a tasty side dish to your order:

HOMEMADE MUSHY PEAS

THICK CUT MANX CHIPS

BUTTERY NEW POTATOES

SALAD - Lettuce, Tomato, Onion, Cucumber

SELECTION OF HOMEMADE BREAD ROLLS (4)

HOMEMADE DESSERTS

Lemon & Berry Cheesecake 4.00

Apple and Foraged Blackberry Crumble with
oaty custard (Vegan, gf) 4.00 *(AVAILABLE COLD)*

Shipwrecked Tart- Brandy, treacle & mixed nuts
filled pastry tart, Manx double cream 4.50
(AVAILABLE COLD)

Please make us aware of any allergens

vegan / df - dairy free, gf - gluten free

Dishes offered as 'take home & cook' are served
cold. Reheating or oven cooking required.

Dishes also featured on our Shellfish Festival Menu



Manx Shellfish Festival



STARTER DISHES

Manx Crab & Fish Soup

A delicious seafood soup with Niarbyl Bay Crab, local fish & ginger £4.00*

Manx Queenie Pancake - *Gow dty vee dy fondagh!*

homemade herby pancake filled with **Manx queenies** (small scallops), crispy bacon lardons & creamy white wine sauce topped with Manx Cheddar cheese.
An all-time customer favourite! £7.00*

Coquille St Jacques

Three sautéed **Manx King Scallops** in their shells, topped with a rich white wine sauce & piped creamed potatoes £10.00*

Scallop Katsu - *Itadakimasu!*

Three **Manx King Scallops** coated in breadcrumbs, served with a delicious homemade light Japanese curry sauce
Starter £10.00 / Main Dish 5 Scallops with portion of rice £16.00

MAIN DISHES

Lobster Thermidor - *Bon Appétit*

Manx Lobster, prepared with an indulgent thermidor sauce (brandy, mustard, cream & parmesan cheese)
Whole Lobster £20.00* / Half Lobster £12.00*

Lobster Carbonara - *Buon appetite!*

Manx Lobster (approx. half) with homemade tagliatelle in a creamy bacon & parmesan cheese sauce £15.00

Lobster Paella - *Buen provecho!*

A gorgeous Spanish style Paella, **Manx Lobster**, Paella rice, infused with saffron, red peppers, peas, chorizo, onions & garlic (gf)
Half Lobster Paella (for one) £15.00 / Whole Lobster Paella (for two) £30.00

Manx Seafood Platter

Whole **Manx Lobster**, Dressed **Niarbyl Crab**, locally smoked **Kipper Pate**, homemade seaweed scones, **Paddy's Smoked Salmon**, side salad, foraged wild garlic mayo
Served cold (for up to 2 people) £35.00

Side Dishes: Chips, Potatoes, Side Salad, Homemade Mushy Peas, Homemade Bread Rolls, £2.20 each

Dishes marked * can also be packaged cold ready for heating or cooking at home. £1.00 discount applied.

ORDER ONLINE eatout.im

Festival dishes available at [Tanroagan](#), Douglas & [Boatyard](#), Peel

SUNDAY LUNCH TO GO



PLEASE ORDER YOUR ROASTS BY SATURDAY 4PM

*Roasts can be ordered hot ready to eat or to take home and cook/reheat
For Roast of the Week please call or follow our Facebook page*

ROAST SIRLOIN OF BEEF

Yorkshire pudding, vegetables, roast potatoes & gravy
for 1 person 12.50

Try our Family platter for 4 people 48.00

ROAST OF THE WEEK

Yorkshire pudding, vegetables, roast potatoes & gravy
for 1 person 12.50

Try our Family platter for 4 people 48.00

COMBINATION OF BEEF & ROAST OF THE WEEK

Half & Half

Yorkshire pudding, vegetables, roast potatoes & gravy
for 1 person 12.50

Try our Family platter for 4 people 48.00

KIDS MINI ROAST 7.95

Small portion of roast meat with potatoes, vegetables & gravy
Choice of Beef or Roast of the week
Includes carton of juice & activity bag

ADD STARTERS

Why not add starters / side dishes to your order.
See our full menu for choices

ADD DESSERTS

Homemade Cheesecake 4.00

Homemade Apple and Foraged Blackberry Crumble
with oaty custard (Vegan, gf) 4.00
(HOT or TAKE HOME & COOK)

Please make us aware of any allergens when ordering
vegan / df - dairy free, gf - gluten free

TANROAGAN

TAKE AWAY MENU



SUNDAY LUNCH

Enjoy a delicious Sunday roast with Yorkshire pudding, roast potatoes, vegetables and homemade gravy, prepared and cooked for you by our chefs

Available for collection every Sunday
between 11.30am and 4pm

Please place your orders by Saturday 1pm

CALL 612355 OR ORDER ONLINE - [EATOUT.IM](https://www.eatout.im)

**Remember to tell us your collection day and time
in the ordering notes

KIDS MENU



CHOICE OF MEAL, DRINK & ACTIVITY BAG

£7.95

FISH FINGERS & CHIPS

Homemade battered fish goujon fingers with thick cut chips.

MINI ROAST (SUNDAYS)

Small portion of roast meat with potatoes, vegetables & gravy
Choice of Beef or Roast of the week* see Facebook or call

CHOICE OF DRINK

Carton of Apple Juice
Carton of Orange Juice

ACTIVITY BAG

DESSERTS

Homemade Cheesecake 4.00

Homemade Apple and Foraged Blackberry
Crumble with oaty custard (Vegan, gf) 4.00
(HOT or TAKE HOME & COOK)

Please make us aware of any allergens when ordering
vegan / df - dairy free, gf - gluten free

TANROAGAN

TAKE AWAY DRINKS

SALE OF ALCOHOLIC BEVERAGES

We can only sell alcohol with the purchase of a substantial meal. you must be 18 or older. You must declare your age at time of order & proof of ID on collection/delivery. Please note, we are required by law to record your contact information, age, & alcohol items purchased.

WINE & BEERS TO GO

ALL WINES ARE SOLD BY THE BOTTLE 750ML

Quality wines sourced from our drinks partner The Wine Cellar. For the duration of our Take Away service we are offering a generous discount on our normal menu prices so enjoy one or two of our exceptional wines with your delicious take away dishes.

WHITE WINE

- Pinot Grigio (Italy) 15.00
- Sauvignon Blanc (Chile) 18.00
- Tabali Viognier (Chile) 18.00
- Muscadet (France) 18.00
- Picpaul De Pinet (France) 20.00
- Chardonnay (Patagonia Argentina) 22.00
- Gavi Di Gavi (Italy) 25.00
- MOMO Organic Sauvignon Blanc (NZ) 25.00
- Albarino Camiono Del Peregrino (Spain) 25.00

ROSE WINE

- Rose Wine (Italy) 18.00

RED WINE

- Rioja (Spain) 15.00
- Montepulciano (Italy) 18.00
- Merlot (Chile) 20.00

SPARKLING WINE

- Premier Cru Champagne (France) 35.00
- Rose Champagne (France) 40.00
- Sergio Prosecco (Italy) 20.00
- Sergio Rose Prosecco (Italy) 20.00

BOTTLED BEERS

LAGER

- Peroni Lager 330ml 5.1% 3.00
- 1936 Biere Lager 330ml 4.7% 3.00
- Krombacher Pills Lager Zero 330ml 0% 3.00

ALE

- Whitstable Pale Ale 500ml 4% 3.50
- Ship Yard American IPA 500ml 5% 3.50
- Bushys Manx Ale 500ml 4.4% 3.50

CIDER

- Magners Cider 560ml 4.5% 3.50

SOFT DRINKS TO GO

- Coca Cola glass bottle 200ml 1.50
- Diet Coca Cola glass bottle 200ml 1.50
- Appletiser Can 250ml 1.50
- San Pellegrino Sparkling Lemon Drink Can 330ml 1.50
- San Pellegrino Sparkling Orange Drink Can 330ml 1.50
- Ginger Beer Can 330ml 1.50
- Sparkling Sloe & Rose Posh Pop bottle 275ml 2.00
- Sparkling Pear & Elderflower Posh Pop bottle 275ml 2.00
- Sparkling Strawberry & Rhubarb Posh Pop bottle 275ml 2.00

HOT DRINKS TO GO

- NOA Bakehouse Espresso Beans
- Espresso Single/Double 1.50/2.00
- Americano (Black / Milk) 2.00
- Cappuccino 2.50
- Latte 2.50
- Tea 1.50
- Add Oat Milk .25p
- Hot Chocolate 2.00
- Add cream .50p

CALL 612355 OR ORDER ONLINE - EATOUT.IM