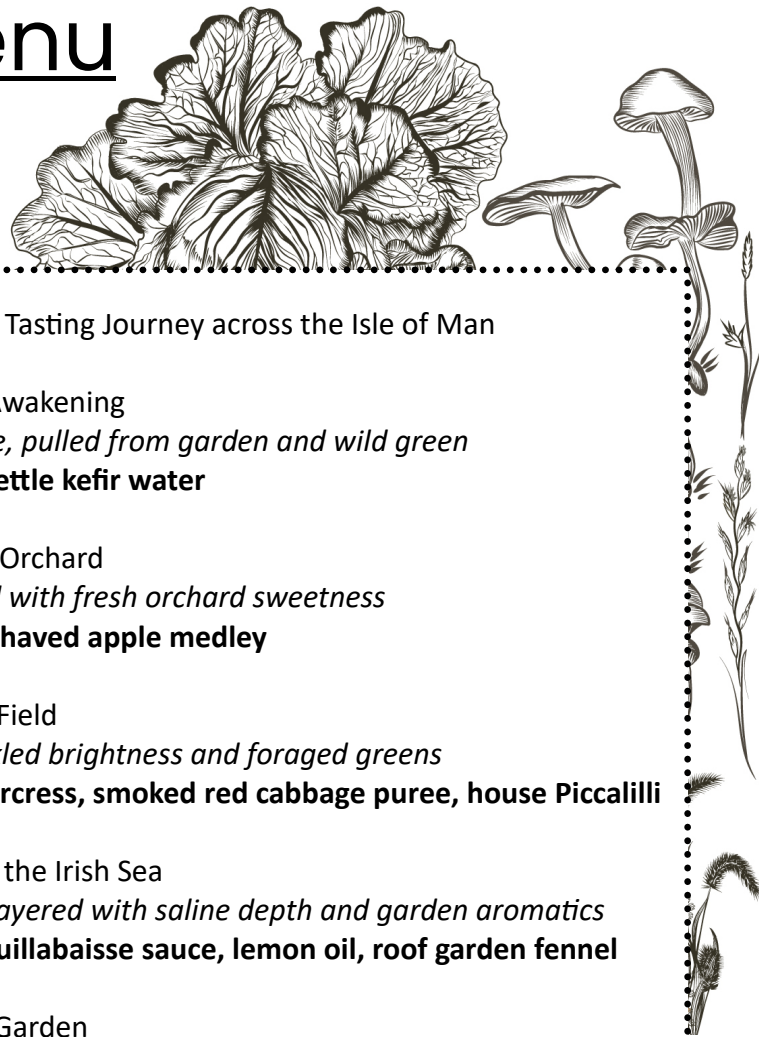


Manx Tasting Menu

Saturday 28th March

Arrival 6.30pm to start 6.45pm



Land, Shore & Hedgerow: A Manx Spring Tasting Journey across the Isle of Man

Hedgerow Awakening

A bright, living tonic to wake the palate, pulled from garden and wild green

Rhubarb & wild nettle kefir water

Bonnag & Orchard

A nod to Manx tables past, lifted with fresh orchard sweetness

Bonnag, topped with shaved apple medley

Fire & Field

Charred earthiness meets sharp, pickled brightness and foraged greens

Grilled carrot skewer, baby capers, roof garden bittercress, smoked red cabbage puree, house Piccalilli

Surrounded by the Irish Sea

A coastal illusion, plant based echo of the coast, layered with saline depth and garden aromatics

'Crab' toasted muffin, curley endive, seaweed bouillabaisse sauce, lemon oil, roof garden fennel

Gorse & Garden

Sweet earth, soft creaminess, and and the floral whisper of the Manx hedgerow

Salt-baked beetroot, whipped 'ricotta', wild dandelion pesto, Staarvey farm leaves & gorse petals

Spring Forage

A celebration of early Spring & the first wild abundance of the season

Parsnip & wild garlic tartine, kale puree

Staarvey Comfort

A hearty, grounding dish rooted in Manx soil and simple luxury

Potato Pavé, rich vegetable jus, house 'Parmesan', Staarvey farm chives

Spirit of Mannin

Sharp, botanical, and quietly wild... a nod to island craft and folklore.

Fynoderee Gin & Rhubarb Sorbet

Bakehouse & Bramble

Light, dark, and fruity... a soft landing with depth and sweetness.

Noa Bakehouse Coffee Pavlova, Coffee Crèmeux, Wild Blackberry Compote

Fireside Forage

A gentle, grounding close... like the last sip of the landscape itself.

Foraged Nettle Tea

£55 per person

