

## entrées

### POITRINE DE PORC

Manx pork belly pieces with a small salad and apple done three ways

7.5

### SOUPE À L'OIGNON

Our famous signature dish served with a Manx cheddar and Gruyère crust.

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6 / 7

### SAUMON DEUX FUIX FUMÉ

Local double smoked salmon with lemon puree and fennel salad

8.5

### CHAMPIGNONS À L'AIL

Grilled Manx chestnut mushrooms, stuffed with rich chicken liver paté and dressed in garlic butter

8

### MOULES À L'EXPÉRIENCE

Beautiful fresh mussels with Manx cream chilli and tomato

10 / 16

### LES ESCARGOTS À L'EXPÉRIENCE

Snails delicately sautéed in garlic butter

8

### CARPACCIO OF BEEF

Delicate carpaccio of beef fillet with crispy bacon accompanied with aged parmesan, rocket, peppered cress, tomato and balsamic dressing

10.5

### SOUFFLE FROMAGE

Light comté cheese souffle, baked with a rich Manx cream

8.5

## plats principaux

### POITRINE DE PORC

Manx pork belly served with our beef and garlic sausage cassoulet

18

### FILET AU POIVRE

Locally sourced 28 day aged fillet steak, cooked to taste and finished with a rich cream sauce with peppercorns and cognac

28

### AGNEAU À LA MAROCAINE

Slow cooked shoulder of Manx lamb, cooked using traditional Moroccan ingredients and served with couscous

18

### BOURGUIGNON DE POULET

Chicken Bourguignon served with Manx mushrooms, bacon and a rich red wine sauce

17.5

### BASSESCOTE DE BOEUF

Specially selected 28 day aged and dry hung rib eye steak, grilled to your liking and served with a Café de Paris butter

22

### CANARD DE CONFIT

Rich confit of duck leg with cabbage and mash parcels, dressed with orange and brandy jus

17.5

### TOURNEDO ROSSINI

Fillet stuffed with chicken liver pate wrapped in streaky bacon and served with a claret sauce

30

### STROGANOFF

Strips of beef fillet with gherkins, lemon juice, mushrooms, tomatoes and paprika

19

## légumes et salades

### EPINARDS À LA CRÈME

our famous creamed spinach

4

### RATATOUILLE

A provençale favourite of stewed vegetables

3.5

### LÉGUMES DU JOUR

3.5

### CHAMPIGNONS SAUTÉS

Manx mushrooms lightly sautéed

3.5

### OIGNONS DE LA MASON

Onion rings, lightly battered and deep fried

3.5

### TOMATES RÔTIÉS

Vine ripened tomatoes, roasted and dressed with fresh thyme and balsamic vinegar

3

### SALADE VERTE

Fresh, green, crisp salad with a vinaigrette

4

### SALADE VARIÉE

A medley of salads dressed with a robust vinaigrette

4

### SALADE DE TOMATES AU BASILIC

Ripe tomatoes prepared with fresh basil, virgin olive oil and a vinaigrette

4

### FRITES PARMESAN

3.5

### FRITTERS COURGETTE

3.5

