

# OCEAN

## RELAXED COASTAL DINING

Lunch

Tuesday – Saturday

12-2pm

Evening

Tuesday – Saturday

5-9pm

Early Arrival

Friday – Saturday

5-6pm

OCEAN OFFERS A 20% OFF THE DINNER MENU ON EARLY ARRIVAL BOOKINGS  
“PLEASE NOTE THE TABLE CAN ONLY BE YOURS FOR A MAXIMUM OF 1 HOUR 30  
MINS”

## BOOK A TABLE

[WWW.OCEANRESTAURANT.IM](http://WWW.OCEANRESTAURANT.IM) OR CALL ON 01624 622000

WALK-INS ARE WELCOME

THE BEST OF MANN

WE ARE PROUD TO SOURCE PRODUCE FROM DEVEREAU’S & SON, CUSHLIN SEAFOODS, BRYAN RADCLIFFE,  
HARRISON & GARRETT BUTCHERS, ISLE OF MAN CREAMERY, ROBINSON’S FRESH FOOD.

IF YOU HAVE ANY DIETARY REQUIREMENTS & ALLERGIES PLEASE FEEL FREE TO ASK ANY OF THE OCEAN TEAM,  
WE WILL BE HAPPY TO GUIDE YOU THROUGH THE MENU.

ALSO PLEASE NOTE THAT THERE WILL BE A SERVICE CHARGE ADDED TO THE BILL AT THE RATE OF 10% ALL  
TIPS & SERVICE SPREAD BETWEEN THE OCEAN FAMILY TEAM.

# OCEAN

RELAXED COASTAL DINING

Tuesday - Saturday 12pm-2pm - 5pm-9pm

2 courses 36 / 3 courses 42

20% off this menu @ lunch

## Pre-Dinner

Hugo 8

Cava, St Germain elderflower liqueur, lime & mint

## Bread

Ocean bread, Manx sea shape butter 3.5

## Starters

Smoked haddock & cod scotch egg, romesco sauce, fennel salad, scorched lemon

Chilled Salmorejo soup, tomato, garlic, garnished with serrano ham crumbled egg - Vegan

Wild mushroom tartlet, plant based bechamel, confit red onion puree, rocket salad - Vegan

Terrine, smoked salmon, salmon mousse, lemon gel, pickled cucumber salad

King prawns, chorizo, red wine, toast, butter

## Mains

The Dirty Vegan, polenta thick chips, cauli & broccoli buffalo sauce, BBQ pit beans, braised cabbage

Cushlin crab linguine, chilli, garlic, lemon, parsley, Evoo

Maple glazed salmon fillet, sweet potato gnocchi, fine beans, lemon & charcoal puree

Almost famous fish & chips, battered seabream, Ocean crunchy chips, pea puree, tartare

Blackened chicken breast, salt chilli asparagus, carrot puree, fondant potatoes

Halibut steak, leek new potato terrine, tender stem broccoli, dill beurre blanc sauce

10oz beef short rib, pommes Anna, Manx honey lemon glazed carrots, braised cabbage, blackberry jus

Niarbyl lobster surf 'n' turf seared tender beef, new potatoes, Bok choy, bearnaise sauce +6\*

## Sides

Ocean Truffle and parmesan crunchy chips 4

Buttered greens 4

Green summer salad 4

\*ADDITIONAL PRICE ADDED TO SET MENU\*

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## Desserts

Classic crème brulee Manx Cream, Madagascan vanilla

Peanut butter parfait, Greek doughnuts, honeycomb, streusel, apple sorbet

Black forest gâteau, chocolate marquise, luxardo cherries, cereal milk sorbet, gold leaf cherry

Mille-feuille Manx berries, crème patisserie, puff pastry, charred lemon gel

The apples, apple rose, apple sorbet, aquafaba cinnamon meringue, vanilla crumb, calvados caviar

Dessert for Two, classic creme brulee, peanut parfait, mille-feuille Manx berries, the apples

Ice cream on request

## After dinner

Manx vintage cheddar, Cropwell Bishop stilton, Guernsey brie, green apple, classic chutney +4\*

Cropwell Bishop stilton, malt loaf served with Churchills white port +5\*

Ramos pintos 10-year-old port, fresh fruit, mature wood, full & rich berry

5.9, 340ml decanter 30

Churchills white port , vibrant golden colour, nutmeg & eucalyptus on the nose

5.9, 340ml decanter 30

Grahams LBV port , deep ruby colour, black & red fruits, firm tannins, long finish

5.9, 340ml decanter 30

## Boozy coffee

Irish coffee, americano, Jameson's cream top 6.9

Calypso coffee, americano, Tia Maria cream top 6.9

French coffee, americano, Baron de Sigognac 10yo cream top 8.9

## Brandy

Baron de Sigognac 10yo Armagnac amber colour, floral, wood, spicy, vanilla 5.5

Maxime Teijol VSOP full-bodied, orchard fruit, ripe peaches, refined oak 6.5

Leyrat XO a complex nose, nutty aromas, quire dry, long clean finish 12

## Whisky

Bruichladdich 'classic laddie' red apples, white grapes, sweet cinnamon 5.6

Highland park 12yo smoky, manuka honey, sweet sherry flavour 5.8

Laphroaig 10yo sweetness, hints seaweed, peaty long warn finish 6

## Liquors

Limoncello tosolini served @ 5 below freezing 5

Amaretto Salioza over ice 5

Drambruie over ice 5.5

Tia Maria over ice 5.5

Baileys over ice 6.5

<b>WHITE WINE</b>	175 ML	BOTTLE
LA COLOMBE CHARDONNAY Regional France – soft, tropical fruits, creamy	6.40	20.00
LE PETIT BALTHAZAR SAUVIGNON VIOGNIER (VE) Languedoc-Roussillon France – lime, grapefruit, crisp & fresh naturally light & fruity with only 11 % alcohol and 87 calories per glass	7.40	26.00
LAND OF PLENTY MALBOROUGH SAUVIGNON BLANC (VE) Marlborough New Zealand – gooseberry, passionfruit, lime zest	8.40	29.00
GAVI DI GAVI TERRE ANTICHE (VE) Piemonte Italy – lime zest, crunchy green fruit	9.40	34.00
<b>SPARKLING &amp; CHAMPAGNE</b>	175ML	BOTTLE
CASTELL D'OLERDOLA BRUT RESERVA CAVA Spain – discreetly scented, a good fruit structure and firm finish	8.30	29.00
CASTELL D'OLERDOLA CAVA ROSE Spain – Salmon Pink in the glass, aromas of crushed strawberry, cranberry with a dry finish	8.90	32.00
CHAMPAGNE BARON BEAUPRE BRUT NV (V) France – Pale gold in the glass, crushed flowers, brioche and hints of marmalade	13.90	55.00
PERRIER – JOUET GRAND BRUT France – Elegant and balanced, freshness, floral and fruity, yellow fruit, vanilla		100.00
PERRIER – JOUET ROSE France – the bouquet displays ripe strawberry, light spice hinting at Hawaiian pink ginger		110.00
<b>ROSÉ WINE</b>	175 ML	BOTTLE
MONTEREY BAY ZINFANDEL ROSE California USA – sweeter, watermelon, red fruits	6.90	23.00
LE PETIT BALTHAZAR CINSULT ROSE (VE) Languedoc-Roussillon France – blueberries fresh acidity red berry notes with only 11 % alcohol and 87 calories per glass	7.40	26.00
PROVENCE ROSE DOMAINE DE TRIENNES (V) Provence France – strawberries, floral & vanilla hints	9.50	36.00
<b>RED WINE</b>	175 ML	BOTTLE
LA COLOMBE CABERNET SAUVIGNON Regional France – black fruits, bramble, spicy notes	6.40	20.00
LE PETIT BALTHAZAR MERLOT (VE) Languedoc-Roussillon France – blueberries, plums & liquorice with only 11 % alcohol and 87 calories per glass	7.40	26.00
RIOJA VEGA CRIANZA (VE) Rioja Spain – ripe red fruits, cinnamon & vanilla hints	9.50	34.00
GOUGUENHEIM MALBEC RESERVE (V) Mendoza – red fruits, chocolate & coffee beans	9.90	37.00