

EARLY DINER MENU

All dishes marked with an * are available as part of our Early Diner Menu.
Two courses £23 | Three courses £28
Wednesday-Friday between 5pm & 6:30pm



Scan here for Allergens and please make your server aware of any allergies that you have before ordering.

🌿 - Plant Based | (V) - Vegetarian

NIBBLES

Black Truffle Crisps 🌿 - 3.50

Gordal Olives 🌿 - 3.50

Tomato Rubbed Focaccia - 5.50

STARTERS

Red Pepper Hummus with Crispy Chickpeas, Pepperdew Peppers, Herb Oil & Toasted Lebanese Flatbread 🌿 - 7.50 *

Whole Truffle Burrata with Tomato & Olive Tapenade, Macerated Tomatoes & Tomato Rubbed Focaccia with Balsamic Glaze (V) - 10.00

Cauliflower & Chickpea Fritters with Beetroot Crisps & Tahini & Lemon Dressing 🌿 - 8.50 *

Stornoway Black Pudding Hash Cake, Watercress, Fried Duck Egg & Sticky Tamarind Sauce - 9.00

Seared Scallops with Cauliflower Puree, Black Pudding Soil, Apple Gel & Fennel Frills - 11.00

Turkey & Stuffing Croquettes, Burnt Onion Aioli & Bacon Dust with Red Wine Jus - 9.00 *

MAINS

Seabass Fillet, Cauliflower Puree and a Warm Salad of Smoked Bacon, French Beans, Peas, Shallots & Red Chicory, with Pan Jus & Herb Oil - 19.50

Roast Goosnargh Duck Breast, Parsnip & Vanilla Puree, Annise Poached Pear & Wilted Kale with Red Wine Pear Jus - 19.50

Seasonal Risotto with Slow Roasted Shallot, Wild Mushrooms, Crispy Sage & Caramelised Brussel Sprouts 🌿 - 11.50 *

Lamb Shoulder Pie; Braised Lamb Shoulder with Seasonal Vegetables & Mint Jus in a Shortcrust Pastry, with Champ Mash & French Beans - 18.50

Roasted Chicken Supreme wrapped in Pancetta, with Parmentier Potatoes, Pumpkin Puree, Pigs in Blankets, Seasonal Jus & Sage Oil - 17.50 *

Slow Braised Shin of Beef, Celeriac & Black Truffle Mash, Slow Roasted Carrot & Bordelaise Sauce - 18.50

Emily's 'Steak Frites'; 6oz Rump Steak with Fries, Watercress & Peppercorn Jus - 17.50 *

Crispy Skin Salmon Fillet with Feta & Oregano Mash, Blushed Tomato & Garlic Butter - 18.50 *

EMILY'S STEAKS

Our Steaks are served with Thick Cut Triple Cooked Chips, Tomato, Mushroom & Peppercorn or Bearnaise Sauce

10 oz Ribeye Steak - 34.00

7 oz Filet Mignon - 34.00

Our Beef is Reared at 202 Manx Farms on The Isle Of Man, Est. 1934.

SIDES

Skin On Fries - 4.50

Truffle & Parmesan Fries - 5.50

Rocket & Parmesan with Balsamic Vinaigrette - 4.00

Honey Glazed Pigs in Blankets - 6.50

DESSERTS

Dark Chocolate Fondant with Black Cherry Compote, Chocolate Soil & Espresso Ice Cream - 8.00

Christmas Sticky Toffee Pudding with Rum & Raisin Ice Cream & Brandy Sauce - 7.50 *

Yuzu Lemon Tart, with Italian Meringue & Black Sesame Tuile - 7.50 *

Baked Basque Cheesecake with Torched Orange Segments & Grand Marnier Syrup - 7.50 *

Pear, Maple & Hazelnut Tart Tatin with Stem Ginger Ice Cream - 8.50

Selection of Sorbets with Fruit Crisp 🌿 - 5.00 *

Emily's Christmas Cheese Platter
For One - 9.00
To Share - 16.00

Please note, an optional 10% service charge is automatically applied on tables of 4 and over.

The background of the entire image is a deep red color, decorated with a repeating pattern of holly leaves and clusters of red berries. The leaves are dark red with lighter red veins, and the berries are small, round, and dark red. The pattern is dense and covers the entire background.

emily's

Christmas