

# La Table

## Starters

### **French Onion Soup 9**

Our World-Famous dish, topped with Manx cheddar & Gruyère

### **Steak Tartare 16**

Finely chopped fillet steak mixed, seasoned and prepared to order by our chefs

### **Escargots en Croûte 12**

Snails, Puff pastry, garlic purée & garlic butter

### **Prawn & Smoked Salmon Cocktail 12**

Classic cocktail with Paddy's smoked Salmon

### **Thermidor Garlic Bread 8**

### **Moules Marinière 16**

Mussels in white wine, garlic, cream & Parsley

### **Cheese Soufflé 13**

Manx vintage cheddar soufflé in a rich cheddar sauce

### **Pâté Stuffed Mushroom 12**

Pâté mushroom with garlic butter

### **Duck Salad 14**

Smoked Duck salad with apple, celery & walnut

***If you have any food allergies or food intolerances, please inform a member of staff before placing your order.***

# Mains

## **Manx Lamb Cutlets 30**

Served with redcurrant & port sauce

## **Pork Chop on the Bone 26**

Creamy wild mushroom sauce with truffle oil

## **Fillet Steak 37**

Served with a trio of pepper sauce

## **Calves Liver 24**

Served with white onion & red wine jus

## **Sirloin Steak 33**

Served with café de Paris butter

## **Crispy Moroccan Style Chicken 25**

With a spiced couscous, red wine & tomato jus

## **Stuffed Cabbage with Fillet Mince, Rice & Chilli 17**

Served with rich tomato sauce topped with cheese

## **Fillet Strip Bourguignon 28**

With bacon, mushroom, tomato & red sauce

## **Classic Chateaubriand (serves 2) 69**

500g of Beef Fillet with onion rings, tomatoes, mushrooms, vegetables served with a peppercorn and brandy sauce

**All mains served with French fries, new potatoes or rice**

## **Side Dishes 6**

Onion Rings	Creamed Garlic Spinach	Veg of the Day	Salad
Parmesan Fries	Cauliflower Thermidor	Mushrooms	Courgette Fritters

## **Fresh Fish Served Daily**