

# OCEAN

RELAXED COASTAL DINING

## Gluten Free Menu

2 courses 30/3 courses 35

Fri/Sat Between 4.45pm - 6.45pm 20% off your bill

### Pre - Dinner

**Kir Royale** - Castell D'Olerdole Reserva  
Cava , creme de cassis 6.5\*

### Bread

**Ocean gf bread**, Manx butter 3 \*

### Starters

**Chicken liver pate**,  
house chutney, gf toast  
(Merlot)

**Iberico ham &  
Manchego Croquettes**  
Romesco sauce  
(almonds)  
(Sauvignon blanc)

**Salmon dill** gravlax,, pickled cucumber  
salad.  
(Sauvignon Viognier)

**Local Pan seared Scallops**,  
curried cauliflower purée, Parma  
ham crisps  
(Albariño)

**Roast Carrot** , ajoblanco sauce, fennel  
pollen. - **VE contains almonds**  
(Gavi Di Gavi )

### Mains

**Duck breast**, asparagus, peppery pepper sauce.  
(Malbec Reserva)

**8oz Fillet Steak**, cafe de Paris, potato rosti 5\*  
(Rioja Crianza)

**Niarbyl Bay lobster**- 'suiwant son humeur' following his mood. 5\*  
(Sancerre)

**Fish & Fries** , tempura cod, Ocean fries, peas, tartare sauce  
(Castell D'Olerdola Reserva Cava)

**Sea bass fillet**, baked tomato, feta sala, basil oil .  
(Sauvignon Viognier)

**Harissa hake fillet**, patatas bravas, broccoli.  
(Gavi Di Gavi)

**Sharing dish** - front of house team will advise  
(may have a supplement added)

**PLEASE BE AWARE:** While we offer gluten free dishes, we are not a gluten free restaurant and dishes are prepared in an environment where gluten is still present!

**Tender-stem broccoli**  
almond butter

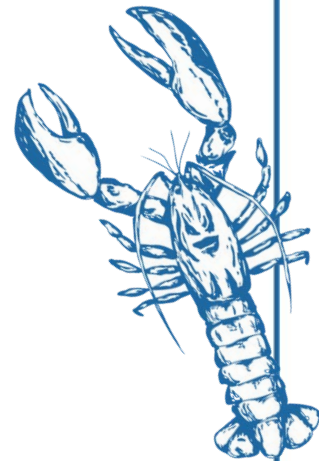
**Roasted sweet potatoes**,  
lime, creme fraiche dressing

**Lemon and garlic asparagus**

**Truffle & parmesan fries**

**Sides 5\***

**\*Additional price\***



# Gluten Free Desserts

**Mulled pear crumble** - (custard optional ) **VE** (almonds)

**Chefs Brûlée** - biscotti .

**Toblerone fondant** - crème fraîche ice cream.(almonds)

**Dessert for two, Chefs Brûlée, Toblerone fondant, mulled pear crumble.**

**Ice cream on request**

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## After Dinner

**Chefs Cheese choice**, green apple, classic chutney served with a choice of port +5\*.

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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.

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## Birthday Cake

We are able to make up a birthday cake upon request. The cake can serve 8/10 people and is charged @ £35. We do require 2 day notice before the booking to allow time for the making and glazing of the cake.

Call Ocean to order your cake.

**We do not allow food that has not been produced in the restaurant to be consumed on the premises.**

# OCEAN

@OCEANIOM

[oceanrestaurant.im](http://oceanrestaurant.im)

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Wednesday - Saturday 12pm-2pm / 4.45pm-9pm

Sunday Lunch Club 12 - 4pm