

# OCEAN

RELAXED COASTAL DINING

2 courses 30/3 courses 35  
Fri-Sat Between 4.45pm - 6.45pm 20% off your bill

## Pre - Dinner

**Kir Royale** - Castell D'Oerdole reserve cava,  
Crème de Cassis **6.5\***

## Bread

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

## Starters

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

**Iberico ham & manchego croquettes**  
romesco sauce **(almonds)**  
(Sauvignon blanc)

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

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

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

## Mains

**Mushroom Wellington (VE)** - roast potatoes, roast carrots, greens, vegan jus  
(Rioja Crianza)

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

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

**Niarbyl Bay Lobster**, whole lobster, tagliatelle, Thermidor bisque sauce **.5\***  
(Sancerre)

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

**Sea bass fillet**, baked tomato, feta salad, 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)

IF YOU HAVE ANY DIETARY REQUIREMENTS & ALLERGIES PLEASE TALK TO FRONT OF HOUSE TEAM

### \*Additional price\*

**Tender-stem broccoli almond butter 5**

**Lemon and garlic asparagus 5**

**Roasted sweet potatoes, lime,  
creme fraiche dressing 5**

**Truffle & parmesan fries 5**

## Desserts

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

**Lemon tart** - lime crème fraîche

**Spiced pineapple tarte tatin** - coconut & lemon grass ice cream

**Chefs Brûlée** - biscotti

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

**Dessert for two**, Chefs Brûlée, lemon tart & toberone fondant,

**Ice cream on request**

## After Dinner

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

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.

## 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 01624 622000

Wednesday - Saturday 12pm-2pm /5pm-9pm  
Sunday Lunch Club 12 - 4pm