

FULL BREAKFAST

- Full Manx Breakfast** £12.50
Two A&J Butchers' pork sausages, Andreas Meats bacon, two hash browns, Gellings Farm fried or scrambled eggs, oven-baked tomato, mushrooms and baked beans
- Value Breakfast** £9.95
Two A&J Butchers' pork sausages, Andreas meats bacon, two hash browns, Gellings Farm fried or scrambled egg and baked beans
- Continental Breakfast** £7.50
Croissant with butter and a choice of jams, selection of yoghurts and a piece of fresh fruit
- Classic Vegetarian Breakfast (V)** £11.95
Two vegan sausages, two hash browns, oven-baked tomato, mushrooms, baked beans and Gellings Farm fried or scrambled egg
- Classic Vegan Breakfast (VG)** £11.95
Two vegan sausages, two hash browns, smashed avocado, oven-baked tomato, mushrooms and baked beans
- Children's Breakfast** £6.50
One A&J Butchers' pork sausage, Andreas meats bacon, one hash brown, Gellings Farm fried or scrambled egg and baked beans

Additional breakfast items will be charged at £1.10

LITE BREAKFAST

- The 'Big' Breakfast Bap** £6.25
Two A&J Butchers' pork sausages, two pieces of Andreas meats bacon and a Gellings Farm fried egg served in a Ross bakery bun
- Sausage or Bacon Bap (GF ON REQUEST)** £5.25
Three A&J Butchers' pork sausages or Andreas meats bacon served in a Ross Bakery bun
- Vegetarian / Vegan Sausage Bap (V) (VG)** £5.25
Three vegan sausages served in a Ross bakery freshly-baked vegan bun.
- On Toast: (on white or brown bread)**
- Butter** £2.50
- Beans** £4.50
- Fried / scrambled eggs** £4.50
- Two sausages or two pieces of bacon** £4.50
- Smashed Avocado** £5.50
- Light bites:**
- Croissant & choice of jam** £3.50
- Granola & yoghurt with fruit compote** £3.50
- Choice of cereals & fresh milk** £2.50

DINNER

- Fish and Chips (DF, GF)** £13.50
Crisp battered cod, chips, mushy peas, tartar sauce and a fresh lemon wedge
- Teriyaki Chicken (DF)** £12.95
Roast chicken thighs marinated in teriyaki sauce, black sesame, egg noodles and stir fried vegetables
- Manx Beef Pie** £13.50
Individual A&J Butchers' beef pie, creamy mash, mushy peas and roast beef gravy
- Chicken Curry** £12.95
Marinated chicken breast, medium heat Chinese spice and coconut curry, mixed peppers, basmati rice, mango chutney and poppadum
- Thai Vegan Curry (VG, GF, GF)** £12.95
Coconut and lemongrass broth, mixed green vegetables, coriander, basmati rice, crispy onion
- Classic Beef Stroganoff (GF)** £13.50
Manx Beef rump strips, creamy mushrooms sauce, gherkin and crispy onion, served with rice or noodles
- Spaghetti and Meatballs** £11.95
Andreas Meat Manx pork and beef meatballs, basil Arrabiata sauce, spaghetti, parmesan served with garlic bread
- Mac and Cheese (V)** £10.95
Our 'nearly' famous Manx vintage cheddar cheese sauce, macaroni served with garlic bread.
Add crispy bacon £1.00.

'Between the Buns'

All our burgers are cooked to order so please allow a small wait time to allow our cooks to assemble them, they are all worth the wait!!

- Smokey Manxman** £13.95
6oz A&J Butchers' beef patty, Ross Bakery bun, crisp onion rings, Manx cheddar, Andreas Meats bacon, burger mayo, red onion chutney, chips and salad
- Spicy Manxman** £13.95
Breaded chicken breast fillet, Ross Bakery bun, Manx chilli honey, Manx cheddar, siracha mayo, Andreas Meats bacon, chips and salad
- Manxman Double Stack** £17.50
Breaded chicken breast fillet, 6oz A&J beef patty, Ross bakery bun, Andreas Meats bacon, Manx cheddar, burger mayo, chips and salad
- Manxman Veggie (GF ON REQUEST, VG)** £12.50
Crisp battered bean burger, Ross Bakery bun, plant-based cheese, red onion chutney, burger mayo, chips and salad

If you suffer from food allergies or have any special dietary requirements, please speak to a member of our onboard Customer Services Team.



GF – GLUTEN FREE V – VEGETARIAN VG – VEGAN DF – DAIRY FREE CS – CONTAINS SHELLFISH

GLUTEN FREE DISHES - All of our food is prepared on board, in a kitchen where Gluten is present. Our gluten free dishes do not intentionally contain gluten, and while we take every step we can to reduce the risk of contamination, we do not recommend the consumption of our gluten free foods by those who suffer from Coeliac disease.