

Evenings at

PORT ST MARY • ISLE OF MAN
KELLAS
CAFE | GARDEN | RESTAURANT | BAR | PANTRY

PRE-STARTERS

OLIVES & NUTS[†]

(V) (VE*) (GFA*)

roasted mixed nuts[†] | marinated olives

6.50

BREAD BOARD FOR 2

(V) (VE*)

mini loaf | focaccia | miso, maple & chilli butter | olive oil | vinaigrette

9

SMALL PLATES & NIBBLES

CRAB & SMOKED MACKEREL CROQUETTES

lemon & herb mayo | crispy capers | micro herbs

11

MISO PORK BELLY

(GFA*)

corn puree | kimchi | crackling

12

SHORTRIB MAC & CHEESE BITES

truffle aioli | parmesan | chives | pickled shallots

11

CAULIFLOWER TEMPURA

(V) (VE*) (GFA*) (DFA*)

harissa | tahini | pomegranates | sesame

10

SPICED BUTTERNUT SQUASH SOUP

(V) (GFA*)

creme fraiche | pomegranates | sage crisps | almonds

9

QUEENIES, KING PRAWNS & N'DUJA

miso, maple & chilli butter | pumpkin seeds | rocket | focaccia

13

CHEDDAR SOUFFLÉ

twice-baked | mornay | herb crumb

11

[V = VEGETARIAN] [VE* = VEGAN OPTION AVAILABLE]

[GFA* = GLUTEN FREE OPTION AVAILABLE] [DFA* = DAIRY FREE OPTION AVAILABLE] [† = CONTAINS NUTS]

Any specific dietary requirements, allergens or allergies please inform a member of our team when placing your order or making your booking.

Guest welfare is paramount at Kellas, and we are here to make your experience as enjoyable as possible.

Due to the way our food is prepared, it is not possible to guarantee the absence of allergens in all of our meals.

Not all allergens are listed on the menu. We do not include "may contain" information. Our menu does not include all ingredients.

A full list of ingredients used in each dish is available for your peace of mind.

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KELLAS

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MAIN COURSES

SEARED SALMON

(DFA*) (GFA*)

Gochujang velouté | saffron potatoes | pickled fennel | charred bok choy

25

ROAST PORK BELLY

(GFA*)

celeriac purée | apple gel | celeriac remoulade | potato fondant | mustard velouté

24

PARMENTIER DE POISSON

smoked haddock | salmon | cod | king prawns | fennel | tarragon | dill
creamed potatoes | broccolini & petit pois

23

BRAISED HAM HOCK

(GFA*) (DFA*)

honey & mustard glaze | egg | broccolini | polenta & parmesan chips

24

RISOTTO CON PISELLI

(V) (VE*) (GFA*) (DFA*)

baked garlic portabella | herb crumb | pinenuts[†] | dill & chive pesto[†]

18

BEER BATTERED FISH & CHIPS

(GFA*) (DFA*)

triple-cooked chips | tartar sauce | pea purée

19

SIRLOIN AU POIVRE

(GFA*) (DFA*)

aged sirloin | braised onion | onion puree | truffle & parmesan chips

35

POTATO GNOCCHI

(V)

roast tomato & red wine sauce | pangrattato | ricotta | olives | basil | olive oil

18

SIDES

6

TRIPLE-COOKED CHIPS (V) (VE*) (GFA*) (DFA*)

+ truffle & parmesan 2

ROCKET & PARMESAN SALAD (GFA*)

roasted tomatoes | balsamic | olive oil

CHARRED GREENS (V) (VE*) (GFA*) (DFA*)

broccolini | edamame | spring onion | sesame
green goddess dressing

POLENTA FRIES (GFA*)

parmesan | truffle | spring onion

SWEET POTATO FRIES (V) (VE*) (GFA*) (DFA*)

aioli

HOUSE SALAD (V) (VE*) (GFA*) (DFA*)

cucumber | tomato | red onion | peppers | beetroot
dijon & maple vinaigrette