



Lunch
at

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



SMALL PLATES & NIBBLES

FRENCH ONION SOUP £10
gruyère crostini | parmesan

COURGETTE FRITTI (V) (VE*) £9
Gochujang ketchup | lemon | sesame

MUHAMMARA (V) (VE*) £9
blend of charred red pepper | tahini | pomegranate | walnuts⁺
flatbread crisps

SAUSAGE ROLL £9
caramelised onion & sage | apple gel | mustard aioli

CRAB & SALMON CROQUETTES £14
herb mayo | crispy capers

SHORTRIB MAC & CHEESE BITES £10
truffle aioli | parmesan | chives

PLOUGHMANS BOARD £14
pork pie | piccalilli | pickles | grapes | Cashel blue cheese
Shropshire red cheese | honey & mustard ham | mini loaf

LARGE PLATES

CHICKEN FRENCH TOAST £16
fried chicken | maple bacon | crispy onion
hot honey | spring onion | brioche

BEER BATTERED COD (DFA*) £19
triple-cooked chips | tartar sauce | pea purée

BRAISED HAM HOCK (GFA*) (DFA*) £23
honey & mustard glaze | egg | broccolini
polenta & parmesan chips

CHICKEN LEEK & HAM PIE £20
mustard pommes purée | chicken jus | chantenay carrots

STEAK BURGER £19
double patties | American cheese | liquid cheese | pickled
red onions | tomato | lettuce | house slaw | sesame milk bun
triple-cooked chips
+maple bacon £2

SEARED SALMON (GFA*) (DFA*) £24
Gochujang velouté | saffron potatoes | courgette
pickled fennel | charred bok choi

RISOTTO CON PISELLI (V) (VE*) (GFA*) (DFA*) £18
baked garlic portabella | herb crumb | pinenuts⁺
dill & chive pesto⁺

SALADS

KELLAS BOWL (V) (VE*) (DFA*) £15
vegetable ribbons | spiced cauliflower | muhammara⁺
pickled red onion | avocado puree | red & white quinoa
miso vinaigrette | flatbread
+grilled chicken fillet £4 | +halloumi £3

ROASTED BEETROOT & FETA (V) (VE*) (DFA*) £15
pomegranate | rocket | hot honey | pinenuts⁺ | crumb
dill & chive pesto⁺

GODDESS BOWL (V) (VE*) (GFA*) (DFA*) £15
cucumber | cabbage | spring onion | edamame | pistachio⁺
feta | croutons | basil | green goddess dressing
+grilled chicken fillet £4 | +halloumi £3

SANDWICHES

CHICKEN CLUB FOCACCIA (DFA*) £16
grilled chicken fillet | maple bacon | rocket | egg
emmental cheese | mustard mayo | focaccia

HALLOUMI SCHNITZEL (V) £15
hot honey | house slaw | kewpie mayo | sesame milk bun

GARLIC PORTABELLA FLATBREAD (V) £15
mornay sauce | roasted tomatoes | pinenuts⁺
house slaw | rocket

STEAK FOCACCIA £16
aged sirloin | chimichurri | chutney | egg | rocket
roast tomato | parmesan

SIDES (V) £6

TRIPLE-COOKED CHIPS (GFA*) (DFA*)
+ truffle & parmesan £2

POLENTA FRIES (GFA*)
parmesan | truffle | spring onion

CHARRED GREENS (DFA*)
broccolini | edamame | spring onion | sesame
green goddess dressing

HOUSE SALAD (GFA*) (DFA*)
cucumber | tomato | red onion | peppers | beetroot
dijon & maple vinaigrette

ROCKET & PARMESAN SALAD (GFA*)
roasted tomatoes | balsamic | olive oil

[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.