



Sunday Menu

Starters

Corn ribs, gochujang glaze, Manx seaweed salt, crispy shallots, micro leaves, charred lime **7.5** (ve, gfa)

Scotch egg of the week, ask your server what's fresh from the kitchen **8.5**

Crispy spring garden croquette, seasonal greens, salsa verde **8.5** (ve)

Homemade Manx cheddar sausage roll, house pickles, dip **7.5**

Ham hock terrine, piccalilli, celeriac remoulade, toasted focaccia **9.95**

Seared Manx queenies, samphire, crispy capers, burnt butter **11.5**

Roast Dinners

all served with beef fat roast potatoes, Manx honey-roasted carrots, parsnips, celeriac purée, seasonal greens, cauliflower cheese, unlimited yorkshire puddings & homemade gravy (gfa)

Slow roasted rump of Manx beef **18.95**

Roast pork belly **17.95**

Summer squash & chestnut en croute **16.95** (v)

Loaghtan kirree shoulder to share (serves 2) **50**

Family roast platter (serves 4), roast beef, pork belly with crackling & lamb shoulder **80**

See today's Chef's Specials on the board - Manx produce at its finest

"Proud to Be Local" Mooijner Vannin. We love keeping things close to home. At Okell's, we source our ingredients locally whenever we can, working with brilliant Manx producers & suppliers. We're proud of our island & complement the best of Manx produce with top-quality ingredients from across Ireland & the British Isles.

Puddings

Seasonal crumble, homemade crème anglaise or Davison's ice cream **7.5**

Sticky toffee pudding, white chocolate honeycomb, smoked salted caramel, vanilla ice cream **7.5**

Manx honey crème brûlée, lemon shortbread **7.95**



(v) vegetarian (ve) vegan (voa) vegetarian option available (veoa) vegan option available (gfa) gluten free available. Dishes marked (gf) are prepared without gluten-containing ingredients; however, as we operate in a kitchen where gluten is present, we cannot guarantee that any dish is completely free from gluten.