



Starters

- Soup of the day**, warm toasted bread 6.5 (gfa, v)
- Roasted garlic mushrooms**, toasted ciabatta 8 (gfa, v)
- Southern fried chicken goujons**, salad, sweet chilli mayo 9
- Manx queenies**, smoked bacon, garlic butter cream, toasted ciabatta 10 (gfa)
- Chicken liver pâté**, toasted brioche, roasted tomato, chilli jam 8 (gfa)
- Okell's porter smoked salmon & prawn cocktail**, marie rose sauce 11 (gf)
- Manx mini shepherd's pie**, garden peas or baked beans 10 (gf)
- Crispy pork belly bites**, sticky BBQ sauce 7.5
- Corn ribs**, tossed in peri-peri butter 7 (gf, v, veoa)

Mains

- 8oz ribeye steak**, portobello mushroom, roasted tomato, triple cooked chips or skin on fries, garlic butter or peppercorn sauce 26 (gf)
- Trio of Manx kirree (lamb)**, prime cuts, mini shepherd's pie, crispy lamb croquet, dauphinoise potato, minted pea puree, greens, red wine gravy 27.5 (gf)
- Baked cod loin**, leek, bacon & potato fricassee, butter sauce 17.5 (gf)
- Steak & Okell's ale pie**, triple cooked chips, vegetables, proper gravy 16.5
- Peppercorn chicken**, champ mashed potatoes, green vegetables 16.5 (gf)
- Okell's beer battered fish & chips**, mushy peas, tartare sauce 16.5 (gfa)
- Scampi**, triple cooked chips or skin on fries, garden peas, tartare sauce 16.5
- Smash burger**, double smashed beef patty, Manx cheese, pickles, homemade secret sauce, coleslaw 16.5 (gfa)
- Okell's bitter buttermilk fried chicken burger**, pickles, lemon chilli mayo, coleslaw 16.5 (gfa)
- Homemade lasagne al forno**, cheesy garlic ciabatta 16.5
- Manx mature cheese & onion pie**, triple cooked chips or skin on fries, garden peas or baked beans 16 (v)

Lighter Lunches 12-3pm

Crispy duck rainbow salad, hoi sin vinaigrette, roasted cashew nuts 15 (gf)

Greek style halloumi salad, lemon dressing, za'atar 15 (gf, v)

Pepper fillet steak ciabatta, caramelised onions, mustard mayo 16.5

Okell's beer battered fish finger sandwich, tartare sauce, rocket 12

Pizzas

Margherita, tomato sauce, mozzarella, fresh basil 12.5 (v)

Marinara d. o. c, tomato sauce, garlic & basil marinated tomatoes, oregano, garlic 10.5 (ve)

Fungi, chestnut mushroom, garlic, mozzarella, rosemary, parmesan 13.5 (v)

Napoli forte, tomato sauce, mozzarella, nduja, salami, chilli, garlic 14.5

Bolognese, beef bolognese sauce, mozzarella, parmesan shavings, fresh basil 14.5

Pepperoni, tomato sauce, mozzarella, pepperoni, parmesan shavings, extra virgin olive oil 14.5

Garlic pizza, extra virgin garlic oil, rosemary, oregano 7.5 add mozzarella 2

Homemade dips: nduja mayo, bbq sauce, garlic mayo, chipotle mayo 2 each

Sides

Triple cooked chips 5

Skin on fries 5

Halloumi fries, chipotle mayo 7

Buttered vegetables 5.5

Tenderstem broccoli 6.5

Peppercorn sauce 2

Garlic butter 2

Sunday Roasts

served with yorkshire puddings & bottomless homemade gravy (gfa)

Slow-roasted rump of Manx beef (cooked medium) with cauliflower cheese, honey-roasted carrots, celeriac, parsnip, seasonal greens, beef fat roasted potatoes 18.5

Half roasted crown of chicken with cauliflower cheese, honey-roasted carrots, celeriac, parsnip, seasonal greens, beef fat roasted potatoes 18.5

Roast pork belly, crisp crackling, apple sauce with cauliflower cheese, honey-roasted carrots, celeriac, parsnip, seasonal greens, beef fat roasted potatoes 18.5

Butternut squash & chestnut mushroom en croute with cauliflower cheese, honey-roasted carrots, celeriac, parsnip, seasonal greens, roasted potatoes 18.5 (v)

Manx kirree shoulder (lamb) to share, on the bone, slow-cooked until tender with cauliflower cheese, honey-roasted carrots, celeriac, parsnip, seasonal greens, beef fat roasted potatoes, rich red wine gravy 48 (serves 2)

The family roast platter, roast beef, pork belly with crackling, roast chicken crowns with cauliflower cheese, honey-roasted carrots, celeriac, parsnip, seasonal greens, beef fat roasted potatoes 75 (serves 4)

Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream or custard 7 (v)

Bramley apple crumble, custard 7 (v)

Chocolate fudge brownie, chocolate sauce, vanilla cream or custard 7 (gf, v)

Bread & butter pudding, cream, ice cream or custard 7 (v)

Lemon posset, shortbread, blackberries 7 (gf, v)

Celtic cheeseboard, a hand-picked selection of Celtic cheeses served with red onion marmalade, crisp apple, grapes & crackers. small 9 large 16 (v)

Davison's Ice Cream

2.5 per scoop. Add chocolate or toffee sauce for free!

Old fashioned vanilla

Belgium chocolate

Dairy free (vegan)

Crunchy honeycomb

Coconut & lime

Raspberry ripple

Banoffee

Clotted cream fudge

Toffee crunch