

EARLY DINER MENU

All dishes marked with an * are available as part of our Early Diner Menu.
Two courses £23 | Three courses £28
Wednesday-Friday between 5pm & 6:30pm

NIBBLES

Black Truffle Crisps 🌿 - 3.50

Gordal Olives 🌿 - 3.50

Tomato Rubbed Focaccia - 5.50

STARTERS

Red Pepper Hummus with Crispy Chickpeas, Pepperdew Peppers, Herb Oil & Toasted Lebanese Flatbread 🌿 - 7.50 *

Whole Truffle Burrata with Tomato & Olive Tapenade, Macerated Tomatoes & Tomato Rubbed Focaccia with Balsamic Glaze (V) - 10.00

Cauliflower & Chickpea Fritters with Beetroot Crisps & Tahini & Lemon Dressing 🌿 - 8.50 *

Stornoway Black Pudding Hash Cake, Watercress, Fried Duck Egg & Sticky Tamarind Sauce - 9.00

Seared Scallops with Cauliflower Puree, Black Pudding Soil, Apple Gel & Fennel Frills - 11.00

Chicken and Pistachio Croquettes with Garlic Chives and Curry Mayo - 9.50 *



MAINS

Seabass Fillet, Cauliflower Puree and a Warm Salad of Smoked Bacon, French Beans, Peas, Shallots & Red Chicory, with Pan Jus & Herb Oil - 19.50

Roast Goosnargh Duck Breast, Parsnip Puree, Glazed Parsnips, Annise, Confit Duck Bon Bon, Poached Pear & Wilted Kale with Red Wine Pear Jus - 19.50

Crispy Chicken Ballotine, Stuffed with Garlic Butter & Mushroom Duxelle. Served with Potato Fondant, Creamed Savoy and Jus - 18.50

Lamb Shoulder Pie; Braised Lamb Shoulder with Seasonal Vegetables & Mint Jus in a Shortcrust Pastry, with Champ Mash & French Beans - 18.50

Honey Charred Aubergine Gnocchi Bake, with Tahini, Pine Nuts & Macademia Cheese 🌿 - 12.50 *

Slow Braised Shin of Beef, Celeriac & Black Truffle Mash, Slow Roasted Carrot & Bordelaise Sauce - 18.50

Emily's 'Steak Frites'; 6oz Rump Steak with Fries, Watercress & Peppercorn Jus - 17.50 *

Crispy Skin Salmon Fillet with Feta & Oregano Mash, Blushed Tomato and Garlic Beurre Blanc - 18.50 *

EMILY'S STEAKS

Our Steaks are served with Thick Cut Triple Cooked Chips, Tomato, Mushroom & your choice of sauce.

10 oz Ribeye Steak - 34.00

7 oz Filet Mignon - 34.00

Our Beef is Reared at 202 Manx Farms on The Isle Of Man, Est. 1934.



Scan here for Allergens and please make your server aware of any allergies that you have before ordering.

🌿 - Plant Based | (V) - Vegetarian

SIDES

Thick cut chips - 4.50

Truffle & Parmesan Fries - 5.50

Rocket & Parmesan with Balsamic Vinaigrette - 4.00

Honey Glazed Pigs in Blankets - 6.50

Brussel Sprouts in Grain Mustard and Maple Glaze - 5.50

Glazed Winter vegetables - 5.50

Borderlaise sauce, Bearnaise sauce, Peppercorn sauce, Red Wine Jus - 5.50

DESSERTS

Dark Chocolate Fondant with Black Cherry Compote, Chocolate Soil & Espresso Ice Cream - 8.00

Yuzu Lemon Tart, with Italian Meringue & Black Sesame Tuile - 7.50 *

Baked Basque Cheesecake with Torched Orange Segments & Grand Marnier Syrup - 7.50 *

Pear, Maple & Hazelnut Tart Tatin with Stem Ginger Ice Cream - 8.50

Selection of Sorbets with Fruit Crisp 🌿 - 5.00 *

Traditional Sticky Toffee Pudding with Honeycomb Ice Cream & Butterscotch Sauce - 7.50

Emily's Cheese Platter
For One - 9.00
To Share - 16.00

Please note, an optional 10% service charge is automatically applied on tables of 4 and over.

emily's
by night

