



THE GARRISON

Summer 2025

MENU

STARTERS

QUEENIES	13.0	WARM ASPARAGUS AND PEA SALAD	9.0
Pan fried with garlic, white wine and maple glazed pancetta. Served on grilled sourdough.		Served with lemon ricotta, toasted hazelnuts, sundried tomatoes. GF.	
SCOTCH EGG	8.0	FYNODEREE SUMMER GIN AND DILL CURED SALMON	12.5
Pork and apple scotch egg with cider and sage aioli with a side of garlic foccacia.		Thin slices of cured salmon, capers, sourdough croutons, micro salad, mustard and dill dressing.	

MAINS

COURGETTE AND PEA RISOTTO	SMALL 12.5 LARGE 16.5	PAN FRIED DUCK BREAST	23.5
Courgette pesto, garden peas, white wine, parmesan, garlic and basil dressing. Served with grilled foccacia.		Beetroot puree, honey roast green beans, crispy duck fat potatoes, red wine and balsamic reduction.	
LASAGNE	SMALL 14.0 LARGE 18.0	BATTERED COD	SMALL 15.0 LARGE 18.0
Beef short rib ragu lasagne slow cooked in tomatoes and port, finished with parmesan, basil, pesto and garlic foccacia.		Norseman beer battered cod and chips with mushy peas and tartar sauce.	
LAMB BURGER	18.5	CHICKEN KIEV	18.5
Lightly spiced lamb, chorizo jam, grilled halloumi, pickled cucumber, mint aioli, beef tomato, house cut chips and onion rings.		Panko and parmesan crust, garlic parsley and tarragon butter. Creamy spinach mash and tenderstem broccoli.	
QUEENIES	16.5	GARRISON STEAKS	MANX SIRLOIN 26.0 MANX RIB-EYE 26.0 ADD PRAWNS 6.0
Pan fried with garlic, white wine and maple glazed pancetta. Served on grilled sourdough with chips.		Served with portabello mushroom, vine cherry tomatoes, onion rings and house chips.	

SIDES

HOUSE CUT CHIPS	4.5	SEASONAL VEGETABLES	5.0
ONION RINGS	4.5	HOMEMADE COLESLAW	4.0
DRESSED SIDE SALAD	5.0	CHEESY GARLIC BREAD	5.5

DESSERTS

Please see our specials board.

Please see specials board for our daily specials. This menu will change seasonally
Please inform your server of any allergies or dietary requiements.