



THE GARRISON

Winter 2025

MENU

STARTERS

DUCK AND APRICOT TERRINE 12.0
Served with grilled sourdough, five spice red onion, chutney and a balsamic reduction. GF*.

BEETROOT CARPACCIO 10.5
Thinly sliced beetroot topped with whipped feta, toasted walnuts, micro salad and grated horseradish with a honey dressing. GF.

PAN SEARED SCALLOPS 14.0
Served with a butternut squash puree, smoked pancetta and sage oil. GF.

ROSEMARY BAKED CAMEMBERT 13.0
With micro salad, red onion marmalade, topped with honey, chilli and crusty bread. GF*.

MAINS

WILD MUSHROOM AND CHESTNUT RISOTTO SML 13.0 LRG 17.0
Creamy parmesan and oyster mushroom risotto topped with toasted chestnuts, sage dressing and a side of garlic focaccia. GF*.

LASAGNE SML 14.0 LRG 18.0
Beef short rib ragu lasagne slow cooked in tomatoes and port, finished with parmesan, basil, pesto and garlic focaccia.

MAPLE AND BACON BURGER 18.5
8oz beef burger topped with maple bacon, jam, brie and onion rings. Served with a side of chips and coleslaw.

SEAFOOD GRATIN WITH GRUYERE CRUST SML 14.5 LRG 18.0
Smoked haddock, king prawns and cod. Poached in a creamy white wine and dijon sauce, topped with cheesy breadcrumbs and a side of herbed new potatoes.

FYNODEREE SPICED RUM GLAZED PORK BELLY 17.5
Spiced rum and orange crispy pork belly with bubble and squeak mash and a side of glazed rainbow carrots. GF*.

BATTERED COD SML 15.0 LRG 18.0
Norseman beer battered cod and chips with mushy peas and tartar sauce. GF*.

CHICKEN CORDON BLEU WITH WINTER STUFFING 18.5
Chicken breast stuffed with smoked prosciutto, Manx cheddar, sage and dijon served with a port and onion sauce, tenderstem and a creamy colcannon mash.

GARRISON STEAKS 26.0
Choice of rib-eye or sirloin. Served with portabello mushroom, vine cherry tomatoes, onion rings and house chips. GF. Add prawns 6.0.

SIDES

HOUSE CUT CHIPS 4.5
ONION RINGS 4.5
DRESSED SIDE SALAD 5.0

SEASONAL VEGETABLES 5.0
HOMEMADE COLESLAW 4.0
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 requirements.
GF - Gluten Free, GF* - Can be made Gluten Free on request.