

BREAKFAST MENU

served from 08:30 - 11:30

EGGS ON TOAST

YOUR CHOICE OF EGGS SERVED ON SOURDOUGH,
WHITE OR BROWN TOAST (V) - £8 

GRANOLA BOWL

GREEK YOGURT WITH TOASTED GRANOLA, CHIA AND
COCONUT CUSTARD, FRESH SEASONAL FRUITS, BERRY
COMPOTE (V) - £9.50

SMASHED AVOCADO

PERFECTLY SEASONED FRESH AVOCADO SERVED ON
YOUR CHOICE OF TOASTED BREAD (V) - £9.50 

CLASSIC BENEDICTS

TWO POACHED EGGS SERVED ON YOUR CHOICE OF TOAST,
HOME MADE HOLLANDAISE, CHORIZO OIL, AND CHIVES -
£11.50 + BACON / HAM - £ 13.50 + SMOKED SALMON - £15.00 

HALF MANX

ONE EGG DONE YOUR WAY, SAUSAGE, BACON, HOME
STYLE BAKED BEANS, FRIED & CRUSHED NEW
POTATOES, MUSHROOMS, GRILLED TOMATO AND
CHOICE OF TOASTED BREAD - £12.50 

VEGGIE BREAKFAST

VEGETARIAN SAUSAGE, EGGS DONE YOUR WAY,
GRILLED TOMATO, MUSHROOM, FRIED & CRUSHED NEW
POTATOES, PAPRIKA SPICED CHICKPEAS - (V) £13.50 

FULL MANX

TWO EGGS DONE YOUR WAY, TWO SAUSAGES, BACON,
HOME STYLE BAKED BEANS, FRIED & CRUSHED NEW
POTATOES, BLACK PUDDING, MUSHROOMS, GRILLED
TOMATO, AND CHOICE OF TWO SLICES OF TOASTED
BREAD - £16.00 

EXTRAS / ADDONS :

EXTRA SLICE TOAST - £1.50 EGG - £1.50, JAM - £1.50, TOMATO - £1.00, CHEESE - £1.50,
MUSHROOMS - £1.50, SAUSAGE - £1.50, BLACK PUDDING - £1.50, BACON - £2.00, TOASTED
BAGEL - £2.50, PLAIN CROISSANT - £3.50, SMOKED SALMON - £4.50 BEANS £1.50



Gluten free options available on request.

(V) vegetarian option available (VE) vegan option available.

Please inform the staff of any allergies or intolerances.

BRUNCH MENU

served from 10:00 - 15:00

STUFFED CROISSANTS / BAGELS

HAM & CHEESE - £8.50

BUFFALO MOZZARELLA CHEESE, BASIL PESTO & SUN DRIED
TOMATOES (V) - £11.50

SMOKED SALMON, CREAM CHEESE & DEEP FRIED CAPERS - £12.50

CROQUE MONSIEUR

SLICED HAM, RICH MANX MATURED CHEDDAR,
PARMESAN, AND A CREAMY BÉCHAMEL SAUCE SERVED
ON YOUR BREAD OF CHOICE, FIRST PAN-FRIED THEN
OVEN-BAKED - £12.50

TURKISH EGGS

THREE SOFT POACHED EGGS SERVED WITH A GARLIC AND DILL
INFUSED GREEK YOGURT, CRISPY CHILLI OIL, WHIPPED FETA,
SPRING ONION DRIZZLED WITH A HONEY & SOYA REDUCTION
WITH YOUR CHOICE OF TOAST ON THE SIDE (V) - £14.50 

VEGAN STACK

GRILLED TOMATO, COURGETTES, PEPPERS AND MUSHROOMS
SERVED ON FRIED & CRUSHED NEW POTATOES WITH BASIL
DRESSING, WILD ROCKET AND PICKLED RED ONION (VE) - £14.95 

PANCAKES

BERRIES & CREAM (V) - £11.50

CHOCOLATE & HONEYCOMB (V) - £11.50

BACON & MAPLE SYRUP - £13.50

MEDITERRANEAN EGGS

THREE SOFT POACHED EGGS SERVED WITH A GARLIC AND DILL
INFUSED GREEK YOGURT, OLIVE TAPENADE, BASIL PESTO,
SUNDRIED TOMATOES, GRILLED HALLOUMI & BALSAMIC
REDUCTION WITH YOUR CHOICE OF TOAST ON THE SIDE (V) -
£15.50 



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LUNCH MENU

served from 12:00 - 15:00

LIGHTER OPTIONS

SOUP OF THE DAY

HOME MADE SOUP SERVED WITH YOUR CHOICE OF BREAD & BUTTER (V) -
£7.50 

JACKET POTATOES & SALAD MEDLEY

CHEESE (V) - £9.00

CHEESE & BEANS (V) - £10.00

TUNA MAYO - £13.50

CHILLI CON CARNE - £13.50

CHICKEN CURRY - £14.50 

HOME MADE QUICHE

FRESHLY MADE DAILY - ASK YOUR SERVER WHAT FLAVOURS ARE AVAILABLE,
SERVED WITH A SIDE SALAD & HONEY MUSTARD DRESSING - £12.50

CLASSICS & FAVOURITES

CHICKEN CAESAR SALAD

GRILLED CHICKEN BREAST SERVED WITH ROMAINE LETTUCE, CROUTONS,
CRISPY BACON BITS, HOME MADE CAESAR DRESSING & PARMESAN SHAVINGS -
£15.50 

BANGERS & MASH

MANX PORK SAUSAGES SERVED WITH CREAMY MASH, GARDEN PEAS & ONION
GRAVY - £16.50 

THE SUNSET BURGER

CHOOSE DOUBLE 4OZ PURE BEEF PATTY, BEYOND (VE) OR A BUTTERMILK MARINATED
CHICKEN BREAST GRILLED TO PERFECTION AND SERVED ON A CHALLAH BUN WITH HOME
MADE RELISH, LETTUCE, TOMATO AND A PORTION OF HAND CUT CHIPS - £17.50 + CHEESE £1.50
+ BACON - £2.00 

BUTTER CHICKEN CURRY

FRAGRANT AND MILD CHICKEN CURRY SERVED WITH BASMATI RICE, SALSA &
POPPADUM - £17.50 

STEAK & ALE PIE

SLOW COOKED LOCAL MANX BEEF BAKED IN A SHORT CRUST PASTRY SHELL,
SERVED WITH MASH / CHIPS, GARDEN PEAS AND ONION GRAVY - £18.50

GOOD OLD FISH & CHIPS

BEER BATTERED DEEP FRIED LOCAL FISH, SERVED WITH MUSHY PEAS, TARTARE
SAUCE & CHIPS WITH SARSONS VINEGAR - £19.00

SIDES :

SIDE SALAD - £5.00

HAND CUT CHIPS - £6.00 + PARMESAN & TRUFFLE OIL - £2.00

CHEESY GARLIC BREAD - £5.95



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DINNER MENU

Choose 2 courses for £24.95 or 3 courses for £32.95

Served Friday & Saturday from 17:30 - 20:00

STARTERS

SOUP OF THE DAY

HOME MADE SOUP SERVED WITH YOUR CHOICE OF BREAD & BUTTER (V) 

MEZZE

OLIVE TAPANADE, SUN DRIED TOMATOES, BASIL PESTO & HUMUS SERVED WITH CRISPY MELBA TOAST (VE) 

PORK BITTERBALLEN

DEEP FRIED PORK CROQUETTES SERVED WITH A RICH TOMATO RAGOUT & HONEY MUSTARD SAUCE

HAKE GOUJONS

BEER BATTERED HAKE GOUJONS SERVED WITH TARTARE SAUCE & PICKLED CURRY ONION

MAINS

STUFFED PEPPER

OVEN ROASTED RED PEPPER STUFFED WITH A FRAGRANT SAVOURY RICE & SPICED CHICKPEAS SERVED WITH TENDERSTEM BROCCOLI AND SALSA VERDE (VE) 

SLOW ROASTED PORK BELLY

PERFECTLY COOKED PORK BELLY WITH CRISPY CRACKLING SERVED WITH DIJON MUSTARD MASH, PICKLED RED CABBAGE, ROASTED ROOT VEGETABLES, CARROT & HONEY PUREE DRIZZLED WITH A SOY AND SESAME REDUCTION 

CATCH OF THE DAY

FRESH LOCALLY SOURCED FISH SERVED WITH PARSLEY BUTTER, NEW POTATOES, ASPARAGUS, PARSNIP CRISPS & LEMON HOLLANDAISE 

CHICKEN CORDON BLEU

CRUMBED CHICKEN BREAST STUFFED WITH HAM & CHEDDAR CHEESE SERVED WITH CREAMY MASH, TENDERSTEM BROCCOLI AND DIJON CREAM SAUCE 

DESSERTS

CLASSIC CRÈME BRÛLÉE

BAKED VANILLA CUSTARD TOPPED WITH A SHELL OF BURNT SUGAR SERVED WITH FRESH BERRIES (V) 

STICKY TOFFEE PUDDING

BAKED STICKY TOFFEE PUDDING MADE WITH DATES SERVED WITH BUTTERSCOTCH SAUCE AND ICE CREAM (V)

BELGIAN CHOCOLATE BROWNIE

REAL BELGIAN CHOCOLATE BROWNIE SERVED WITH CHOCOLATE SAUCE AND CHOCOLATE GELATO (V) 

HOME MADE CAKE OF THE DAY

PLEASE ASK YOUR SERVER ABOUT OUR FRESHLY BAKED CAKE OF THE DAY, SERVED WITH ICE CREAM OR CREAM 



Gluten free options available on request.

(V) vegetarian option available (VE) vegan option available.

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Sundays at Sunset Lakes

Served from 12:30-16:30
Booking highly recommended

1 course - 21.5

2 course - 27.5 3 course - 32.5

Starters

Soup of the Day (V, Ve)

Homemade soup of the Day, served with warm bread

Classic Prawn Cocktail

Freshwater prawns with Marie Rose sauce, gem lettuce
& lemon

Caramelised Onion & Feta Tart (V)

Caramelised red onions, in a puff pastry tartlet case,
topped with crumbled feta and baked. Served with
green leaves and balsamic glaze

Mains

Classic Sunday Roast

Choose from our weekly roasts, served with roast
potatoes, mash, Yorkshire pudding, cauliflower cheese
& seasonal vegetables

All Meats +3.00 supplement

Smaller portion - 4.00 discount

Vegetarian Nut Roast (V) (Ve)

Homemade nut roast, served with roast
potatoes, Yorkshire pudding, cauliflower
cheese & seasonal vegetables.

Baked Salmon Fillet

Baked salmon fillet served with mash,
green vegetables and a lemon & white
wine sauce

Desserts

Sticky Toffee Pudding (V)

Served with toffee sauce & vanilla ice cream or custard

Warm Chocolate Brownie (V)

Served with seasonal berries & vanilla ice cream

Trio of Ice Cream (V)

Vanilla, Chocolate and strawberry ice cream

Cheese Board (V) (+2.50)

Chef's choice of cheeses, served with chutney
& crackers

Gluten free available on request

(V)/(Vg) Vegetarian/ Vegan option available

Please inform the staff of any allergies or intolerances
A discretionary service charge of 12.5% will be added
to tables of 6 or more people. Service not included on
smaller tables