

**Our Team
Is Delighted to Welcome
You To**

TALK OF THE TOWN
— BAR & GRILL —

The Pavilion, Nobles Park, Douglas IM2 4BD

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www.talkofthetown.im



TalkoftheTownIOM

Please enquire about functions in our New Veranda Suite

Your hosts Andy and Emma are delighted to welcome you to the Talk of the Town Bar & Grill, where you can be assured of a good time in the pleasant surroundings of Nobles Park.

The restaurant operates an evening Bar & Grill menu and on a Sunday afternoon, a beautiful and popular Carvery with all our ingredients sourced locally and made fresh on site daily by our team of professional team of chefs.

We host private and exclusive functions, ideal for birthdays, anniversary celebrations, weddings, retirement parties & celebration of life functions. Our bespoke menus from sumptuous buffets right up to individual wedding breakfasts can be tailored to your exact requirements. Please speak with a member of the team if you have an event in mind and we will be happy to help.

New For 2021 The brand new Veranda Suite function room, the perfect event room with superb views over Douglas Bay from the Balcony.

As an Isle of Man Government approved wedding venue, we are Licenced to host weddings & civil ceremonies, with the ceremony itself possible in the historic Centenary Bandstand set in the parkland immediately in front of the restaurant. A unique location and the only fully approved outdoor central Douglas location.

Talk of the Town has a total internal occupancy figure of up to 110 people at any one time and the outside veranda and patio area are in addition to this. The venue has excellent parking and good disabled access. Our Licence conditions permit children to attend for the duration of an official function and we have a full music and dancing Licence until midnight.

Talk of the Town is available to open upon request for corporate events, breakfast meetings, clubs and society luncheons and has full audio and video facilities to assist in presentations.

Thank You

Andy, Emma & The Team

The logo for Talk of the Town Bar & Grill is a dark purple rectangular box. Inside the box, the words "TALK OF THE TOWN" are written in a white, serif, all-caps font at the top. Below this, the words "BAR & GRILL" are written in a smaller, white, sans-serif, all-caps font. Two horizontal white lines are positioned on either side of "BAR & GRILL", extending towards the left and right edges of the box.

Starters

Homemade Soup of the Day v, *gf	5.95
Homemade soup prepared by our professional chefs using fresh local ingredients served with a sourdough cob and a butter rosette	
*Gluten free bread available upon request	
Garlic & Mozzarella Cheese Bread v	4.95
Fresh grilled rustic bread smothered in our homemade garlic butter topped with grated Mozzarella cheese and served with a Mojo chilli sauce	
Stuffed Portobello Mushrooms v	6.95
Oven baked with a creamy dolcelatte cheese, mushroom and onion filling topped with breadcrumbs and served with a micro salad, complimented with a balsamic glaze	
Smothered Nachos v, gf	7.95
Corn tortilla chips smothered with Mozzarella cheese served with salsa, guacamole & sour cream	
Add jalapenos	1.00
Chilli Chicken Wings gf	6.95
Fresh chicken wings Chargrilled tossed with honey and sesame seeds then sprinkled with fresh chilli and coriander served upon a fresh bed of Manx micro salad	
Hot Smoked Salmon Fishcakes	8.95
Homemade fishcakes freshly prepared using sweet potato and locally sourced Salmon served with a garlic aioli and a Manx micro salad with a wedge of lime	
Manx Crab and King Prawn Stack gf	8.95
Fresh locally sourced Manx crab and King Prawns stacked on a bed of crisp lettuce complimented with a Lemon & Dill dressing	
Available as a main course	15.95
Homemade Duck & Hendricks Gin Pate *gf	7.95
Made on site using fresh duck livers and served with a homemade Cumberland and ginger sauce, Manx micro salad and toasted sliced sourdough bread	
*Gluten free bread available upon request	
Prawn Cocktail *gf	7.95
Classic prawn cocktail, lightly turned in a Marie Rose sauce, topped with fresh King Prawns	
*Gluten free bread available upon request	

Special Starter of the Day

Please ask your server or see the special board for details

Steaks & Burgers from the Chargrill

Burgers

6oz Beef 'Steak' Burger	11.95
All our beef burgers are minced from the finest Manx prime steak served in a Tennessee seeded bun, with lettuce, sliced beef tomato, red onions and includes a side of our homemade chips and tangy slaw	
Peri Peri Chicken Breast Fillet Burger	12.95
Chargrilled butterflied chicken fillet in Peri Peri spicy marinade, served in a Tennessee seeded bun, with lettuce, sliced beef tomato, red onions and includes side of our homemade chips and tangy slaw	
Double up your 'Steak' Burger	2.50
Top your burger with a stack of beer battered onion rings	1.95
Add one of the following toppings	1.50
Bacon, mozzarella cheese, stilton blue cheese, pineapple	
Add one of the following burger sides	1.00
jalapenos, guacamole, garlic aioli	

Steaks

All our steaks are locally sourced and have been matured for 28 days and are served with Homemade Chips, Mushrooms, grilled Tomato & dressed with Staarvey Farm Micro Salad

10oz Sirloin	21.95
A deliciously flavoursome and tender cut, recommended medium to rare	
12oz Ribeye	22.95
Fine marbling resulting in intensively packed flavour, recommended medium	
8oz Prime Fillet steak	23.95
The most lean and tender cut, regarded as the premium cut of steaks, recommended rare	
16oz T-Bone Steak	24.95
The best of both worlds, one side a tender fillet and on the other a flavoursome sirloin, recommended at least medium to rare	
12oz Gammon steak	16.95
A large succulent gammon steak, served with either a fried egg or a grilled pineapple slice	
Surf & Turf - King Prawns in Garlic Butter topping for any of our Steaks	5.95
Add a jug of delicious homemade fresh cream sauce	2.50
Cracked Peppercorn Trio, Port & Mushroom or a Dolcelatte Blue cheese	
Or add a jug of Chilli and Lime butter or Garlic and herb butter	1.95

Main Courses

Salmon Fillet gf	16.95
Fresh Salmon fillet oven baked complimented with a lemon and herb butter, served with new potatoes seasonal vegetables	
Peri Peri Chicken Breast gf	13.95
Pan seared Peri Peri spicy marinade chicken breast finished in the oven, served with our fresh homemade chips and a pot of our tangy slaw	
Classic Beef Lasagne	13.95
A classic Italian favorite topped with grilled mozzarella, oven baked and served with homemade chips, garlic bread and a pot of our tangy slaw	
Gressingham Duck Breast	18.95
Pan seared Duck breast finished in the oven, served with a sweet potato fondant, seasonal vegetables and a homemade plum & port jus	
Vegan Thai Green Curry (V)	13.95
A mix of fresh seasonal and root vegetables served with basmati rice and vegan naan bread with fresh chillies and coriander to finish	
Add one of the following	3.00
King Prawns or Chicken	
Manx Lamb Cutlets	22.95
Four delicious French trimmed Lamb Cutlets served with a creamy garlic mash, seasonal vegetables and homemade plum & port jus	
Vegetable Lasagne (V)	13.95
A classic Italian favorite topped with grilled mozzarella, oven baked and served with homemade chips, garlic bread and a pot of our tangy slaw	
Pasta special	
Please ask your server or see the special board for details	
	15.95

Sides

Why not add one of our delicious sides

Homemade Chips	gf	2.95
Beer Battered Onion Rings		2.95
Fresh Rocket Salad with Parmesan Shavings and a Balsamic Glaze	gf	3.95
Char Grilled Corn on the Cob with Chilli and Lime Butter	gf	3.95
Sweet Potato Fries		3.95

Kids (ideal Portion for Children under 10)

Chicken Nuggets Chicken fillet nuggets served with homemade chips and beans	8.95
4oz Junior Cheese Burger Chargrilled Cheese Burger served in a bun with homemade chips and beans	8.95
Cod Goujons Breaded cod served with homemade chips and beans	8.95
Kids Pasta Chefs homemade Mac and Cheese with a slice of garlic bread	8.95

Desserts

Please ask your server to see the dessert menu for a range of our finest desserts for both adults and children as well as a range of our fresh ground Italian Lavazza coffee, herbal teas and a selection of delicious specialty coffees.

We hope that you enjoy your dining experience at Talk of the Town, and we look forward to serving you.

We always recommend making a reservation whenever possible to avoid disappointment in the event of us being fully booked. A pre order for parties of 8 and above is recommended for your convenience and enjoyment and is essential for Parties in excess of 12 persons.

Children are welcome in our Restaurant and we ask that they remain supervised by an adult at all times for their safety and for the comfort of other diners. Please note that as our restaurant is a licensed premise, accompanied children under 16 are welcome to stay up to 9.15pm.

Please make staff aware of any dietary requirements or food allergies

Please ask a member of staff if we can help you with any of your future bookings or event enquiries.

Thank You

Andy, Emma & The Team

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White Wines

Fresh and Fruity

Pato Torrente Sauvignon Blanc - Chile	21.95
Clean, fresh fruit and attractive tropical fruit aromas and flavours	
Pinot Grigio Amanti - Italy	21.95
A refreshing dry & soft wine, with a great citrusy finish	
Mirror Lake Sauvignon Blanc - Marlborough New Zealand	24.95
Racy & Vibrant, with a lip-smacking green apple, lemon and lime palate	
Sancerre Domaine de la Tonnellerie - Loire France	29.95
Ultra-stylish with an opulently zingy, grapefruit-zesty richness	

Fuller Bodied Whites

Silver Creek Chardonnay - Australia	22.95
Peach & citrus aromas followed by flavours of tropical fruits	
Gavi di Gavi Manfredi - Piemonte Italy	27.95
This is a crisp, zesty wine with plenty of peachy fruit flavours	
Albarino Martin Codax - Rias Baixas Spain	28.95
Bursting with stone fruits, with hints of spice & herbs	
Chablis Jean Marc Brocard - Burgundy France	29.95
Steely white fruit flavours with a classic mineral finish	

Rose Wines

Foxcover Zinfandel Rose - California USA	21.95
From sunny southern California, off dry with hints of strawberry and watermelon	
Pinot Grigio Rose Amanti - Italy	21.95
A light, dry Rose packed with delicious summer fruits	

Please see overleaf for our selection of Red Wines and Champagnes

Red Wines

Soft and Fruity

Pato Torrente Merlot - Chile	21.95
Clean, fresh fruit and attractive tropical fruit aromas and flavours	
Navajas Arjona Rioja Tinto - Rioja Spain	24.95
Intense raspberry and black cherry fruit overlaid with a flourish of vanilla	
Rioja Vega Crianza - Rioja Spain	26.95
Soft, round and elegant with a classic toasty oak finish	
Fleurie Cave de Fleurie - Beaujolais France	26.95
Smooth and silky, full of succulent red fruits	
Montes Alpha Pinot Noir - Chile	27.95
Ripe and exuberant with a creamy texture of red fruits	

Richer & Fuller Bodied Reds

Dry River Shiraz - Australia	22.95
A full-bodied Australian red with a peppery black fruit character	
Caballero de Cepa Malbec - Argentina	24.95
A rich Malbec, packed with damson and plum fruits	
Cotes du Rhone Enclaves Papes - Rhone France	28.95
Red and dark berry fruits, with rustic notes of earth, wild herbs and charcuterie	
Izadi Rioja reserve - Rioja Spain	32.95
Evocative of hot summer days, full of fruit and the spiciness of new American oak	
Barolo DOCG Manfredi - Piemonte Italy	38.95
Aromas of dried fruit and leather, rich red fruit flavour and a classic tannic finish	
Amarone della Valpolicella Classico Lonardi - Veneto Italy	48.95
Dark chocolate and spice mixed with a rich, warm, silky texture of dark fruits	
Taylors Vintage Port	38.95

Champagne & Sparkling Wines

Emotivo Prosecco - Italy	23.95
An Attractive biscuity nose leads onto a bright fruity palate of pears & melon	
Champagne Baron de Beaupre Brut NV	36.95
Moet et Chandon NV	58.95
Bollinger Brut NV	79.95
Dom Perignon Vintage	195.00
Louis Roederer Cristal	235.00