

**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**

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. They operate the restaurant with the primary aim of looking after their guests based on their sole remit to build a successful business with longevity and focused on exceptional customer service.

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.

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 wedding 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



Starters

Soup of the Day 6.95

A delicious Fresh homemade Soup served with Crusty Artisan Bread (GF) (Veggie)

Spiced Pork Bon Bons 9.95

Pulled Pork shoulder slow cooked and pressed into Chilli and Star Anise Crumb Bon Bons served with Apple Puree and Sliced Confit Fennel

Atlantic Cold Water Prawns & Cucumber Ribbons Cocktail Jar 9.95

Atlantic Prawns in a classic Marie Rose sauce, fresh mixed Leaf Salad & Cucumber Ribbons, topped with two kissing King Prawns accompanied with a wedge of Lemon, Brown Bread & a Butter Floret. (GF option available)

Talk of the Town Manx Queenies 12.95

Queenies Pan fried with golden Shallots, a hint of Garlic, the richness of Pancetta in a White Wine & Manx Double Cream Sauce, served on Ross Bakery Focaccia Bread & topped with a Crisp Pancetta Shard, Chervil & Manx Staarvey Farms Salad. (GF option available)

Beetroot Carpaccio (GF, V) 8.95

Delicate thin slices of Beetroot topped with fresh peppery Rocket leaves, rustic Feta Cheese pieces, tossed Walnuts dressed in a homemade Dijon Mustard & Manx Honey dressing. It's light and its divine.

Homemade Duck & Hendricks Gin Pate 8.95

Made on site using fresh duck livers and served with a homemade Cumberland and ginger sauce, Manx micro salad and toasted sliced sourdough bread (GF Available)

Garlic & Cheese Bread 6.95

4 Wedges of Classic Ciabatta, soaked in our Garlic & Herb Butter, topped with grated Mozzarella

MAINS

Fish and Chips 19.95

Locally sourced Succulent Hake Fillets with a Panko, Parmesan & Black Pepper Crust served with a Pea & Mint Puree with hand cut Chips, Homemade Tartare Sauce & Dressed with a Lemon Wedge.

Salmon Fillet with a Soy, Honey & Garlic glaze GF 18.95

Fresh Oven Baked Salmon Fillet with a Soy, Honey & Garlic Glaze, served with Tarragon & Garlic crushed New Potatoes & Seasonal Vegetables, Lemon Wedge & Staarvy Farms Micro Salad

Pesto & Mozzarella Chicken Breast 16.95

Chargrilled butterflied Chicken Breast, topped with Red Pesto & Mozzarella, dress with Confit Cherry Tomatoes and a side of Mixed Leaf Salad and Crumbed Feta

12oz Chargrilled Gammon Steak 16.95

Served with Homemade Chips & a inhouse Pineapple Chilli & Coriander Salsa

Beef Lasagne 15.95

Classic Beef Lasagne, served with Homemade Chips & Garlic Ciabatta

Vegetable Lasagne 15.95

Vegetable Lasagne, served with Homemade Chips & Garlic Ciabatta

Vegan Filo Parcel 16.95

Filo Parcel, filled with Sweet Potato, Cranberry & Sage served with fresh vegetables & Vegan Gravy

Steaks & Burgers from the Grill

Chargrilled Prime Beef Steak Burger & Homemade Chips 12.95

6oz Chargrilled Prime Steak Burger Complimented with a Ross Bakery Challah Bap with Cos Lettuce, Beef Tomato, rings of Red Onion, Sriracha Slaw & Homemade Chips

Add Mozzarella Cheese or Bacon 2.00

Add Bourbon BBQ Pulled Pork 3.95

Add chefs homemade BBQ Sauce or, our In house Garlic Aioli Mayonnaise 1.50

Burger Double, Extra Beef Steak Patty 3.00

Butterflied whole Smokey Cajun Chicken Burger 16.95

A whole Butterflied Chicken Breast, Marinated in a Smokey Cajun Rub, served in a Ross Bakery Challah Bap with Cos Lettuce, Beef Tomato, Sriracha Slaw & Homemade Chips.

10oz Ribeye Steak GF 27.95

A delicious 28 Day Matured Prime, Juicy & flavoursome 10oz Ribeye, Cooked to your liking and served with Confit Vine Tomatoes & Homemade Chips

Fillet Steak GF 29.95

The leanest cut, regarded as the Premium cut of Steaks, 8oz Fillet Steak cooked to your liking with Confit Vine Tomatoes & Homemade Chips

Toppings, Sauces & Sides

Mouth Watering Surf & Turf King Prawns in Garlic Butter...what a Treat! 7.95

A Jug of delicious made in house fresh Creamy Trio of Crushed Peppercorn Sauce 3.50

A Jug of our made in house Blue Cheese Sauce 3.50

Homemade freshly sliced Spanish Onion Rings in a Brewdog IPA Batter 4.50

Feta Greek Salad 5.95

Sweet Potato Fries 4.95

Homemade Chips GF 3.95

Honey & Miso Glazed Vegetable Medley 5.95

Kids Meals, ideal for Children under 10

Chicken Nuggets Chicken fillet Nuggets served with homemade Chips and Beans	9.95
4oz Junior Cheese Burger Chargrilled Burger served in a bun with Cheese, homemade Chips and Beans	9.95
Cod Goujons Breaded Cod served with homemade Chips and Beans	9.95
Kids Pasta Chefs homemade Mac and Cheese with a slice of Garlic Bread	9.95

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, Teas and a selection of delicious specialty Liquor 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 advise us of any food allergens.

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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