

**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](http://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 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**

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# 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 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 6.95**

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 7.95**

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 **14.95**

**Homemade Duck & Hendricks Gin Pate \*gf 6.95**

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 6.95**

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** **9.95**

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 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 a 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 at least 28 days

**10oz Sirloin** **19.95**

A deliciously flavoursome and tender cut, recommended medium to rare

**12oz Ribeye** **21.95**

Fine marbling resulting in intensively packed flavour, recommended medium

**8oz Prime Fillet steak** **22.95**

The most lean and tender cut, regarded as the premium cut of steaks, recommended rare

**16oz T-Bone Steak** **23.95**

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** **14.95**

A large succulent gammon steak, served with either a fried egg or a grilled pineapple slice

All steaks and gammon served with fresh homemade chips, a Portobello mushroom and a grilled tomato

**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** **1.50**

# Mains

<b>Salmon Fillet gf</b>	<b>14.95</b>
Fresh Salmon fillet oven baked complimented with a lemon and herb butter, served with new potatoes seasonal vegetables	
<b>Peri Peri Chicken Breast gf</b>	<b>12.95</b>
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	
<b>Classic Beef Lasagne</b>	<b>12.95</b>
A classic Italian favorite topped with grilled mozzarella, oven baked and served with homemade chips, garlic bread and a pot of our tangy slaw	
<b>Gressingham Duck Breast</b>	<b>17.95</b>
Pan seared Duck breast finished in the oven, served with a sweet potato fondant, seasonal vegetables and a homemade plum & port jus	
<b>Vegan Thai Green Curry</b>	<b>12.95</b>
A mix of fresh seasonal and root vegetables served with basmati rice and vegan naan bread with fresh chillies and coriander to finish	
<b>Add one of the following</b>	<b>3.00</b>
King Prawns, Chicken	
<b>Manx Rack of Lamb</b>	<b>21.95</b>
Locally sourced French trimmed rack of Lamb served with a creamy garlic and spinach mash, seasonal vegetables and homemade plum & port jus	
<b>Vegetable Lasagne (v)</b>	<b>13.95</b>
A classic Italian favorite topped with grilled mozzarella, oven baked and served with homemade chips, garlic bread and a pot of our tangy slaw	

# Specials

## **Catch of the Day**

Please ask your server or see the special board for details

## **Pasta special**

Please ask your server or see the special board for details

# Sides

Why not add one of our delicious sides

Homemade Chips gf	<b>2.95</b>
Beer Battered Onion Rings	<b>2.95</b>
Tangy Slaw gf	<b>2.95</b>
Fresh Rocket Salad with Parmesan Shavings and a Balsamic Glaze gf	<b>3.95</b>
Char Grilled Corn on the Cob with Chilli and Lime Butter gf	<b>3.95</b>
Sweet Potato Wedges	<b>3.95</b>

## **Kids (ideal for kids under 10)**

<b>Chicken Nuggets</b> Chicken fillet nuggets served with homemade chips and beans	6.95
<b>4oz Junior Burger</b> Chargrilled burger served in a bun with homemade chips and beans	6.95
<b>Cod Goujons</b> Breaded cod served with homemade chips and beans	6.95
<b>Kids Pasta</b> Chefs homemade Mac and Cheese with a slice of garlic bread	6.95

## **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 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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# TALK OF THE TOWN

## BAR & GRILL

### White Wines

#### Fresh and Fruity

<b>Pato Torrente Sauvignon Blanc – Chile</b>	<b>18.95</b>
Clean, fresh fruit and attractive tropical fruit aromas and flavours	
<b>Pinot Grigio Amanti – Italy</b>	<b>18.95</b>
A refreshing dry & soft wine, with a great citrusy finish	
<b>Mirror Lake Sauvignon Blanc – Marlborough New Zealand</b>	<b>24.95</b>
Racy & Vibrant, with a lip-smacking green apple, lemon and lime palate	
<b>Sancerre Domaine de la Tonnellerie – Loire France</b>	<b>29.95</b>
Ultra-stylish with an opulently zingy, grapefruit-zesty richness	

#### Fuller Bodied

<b>Silver Creek Chardonnay – Australia</b>	<b>18.95</b>
Peach & citrus aromas followed by flavours of tropical fruits	
<b>Gavi di Gavi Manfredi – Piemonte Italy</b>	<b>25.95</b>
This is a crisp, zesty wine with plenty of peachy fruit flavours	
<b>Albarino Martin Codax – Rias Baixas Spain</b>	<b>28.95</b>
Bursting with stone fruits, with hints of spice & herbs	
<b>Chablis Jean Marc Brocard – Burgundy France</b>	<b>29.95</b>
Steely white fruit flavours with a classic mineral finish	

### Red Wines

#### Soft and Fruity

<b>Pato Torrente Merlot – Chile</b>	<b>18.95</b>
Clean, fresh fruit and attractive tropical fruit aromas and flavours	
<b>Montes Alpha Pinot Noir - Chile</b>	<b>27.95</b>
Ripe and exuberant with a creamy texture of red fruits	
<b>Navajas Arjona Rioja Tinto – Rioja Spain</b>	<b>22.95</b>
Intense raspberry and black cherry fruit overlaid with a flourish of vanilla	
<b>Rioja Vega Crianza – Rioja Spain</b>	<b>24.95</b>
Soft, round and elegant with a classic toasty oak finish	
<b>Fleurie Cave de Fleurie – Beaujolais France</b>	<b>24.95</b>
Smooth and silky, full of succulent red fruits	

## **Richer & Fuller Bodied**

<b>Dry River Shiraz – Australia</b>	<b>19.95</b>
A full-bodied Australian red with a peppery black fruit character	
<b>Caballero de Cepa Malbec – Argentina</b>	<b>23.95</b>
A rich Malbec, packed with damson and plum fruits	
<b>Cotes du Rhone Enclaves Papes – Rhone France</b>	<b>27.95</b>
Red and dark berry fruits, with rustic notes of earth, wild herbs and charcuterie	
<b>Izadi Rioja reserve – Rioja Spain</b>	<b>29.95</b>
Evocative of hot summer days, full of fruit and the spiciness of new American oak	
<b>Barolo DOCG Manfredi – Piemonte Italy</b>	<b>37.95</b>
Aromas of dried fruit and leather, rich red fruit flavour and a classic tannic finish	
<b>Amarone della Valpolicella Classico Lonardi – Veneto Italy</b>	<b>47.95</b>
Dark chocolate and spice mixed with a rich, warm, silky texture of dark fruits	

## **Rose Wines**

<b>Foxcover Zinfandel Rose – California USA</b>	<b>19.95</b>
From sunny southern California, off dry with hints of strawberry and watermelon	
<b>Pinot Grigio Rose Amanti – Italy</b>	<b>19.95</b>
A light, dry Rose packed with delicious summer fruits	

## **Champagne & Sparkling Wines**

<b>Emotivo Prosecco – Italy</b>	<b>22.95</b>
An Attractive biscuity nose leads onto a bright fruity palate of pears & melon	
<b>Emotivo Prosecco Rose – Italy</b>	<b>22.95</b>
Pink fizz, that's super refreshing, not too dry with lovely delicate flavours	
<b>Champagne Baron de Beaupre Brut NV</b>	<b>34.95</b>
<b>Moet et Chandon NV</b>	<b>54.95</b>
<b>Bollinger Brut NV</b>	<b>69.95</b>
<b>Dom Perignon Vintage</b>	<b>195.00</b>
<b>Louis Roederer Cristal</b>	<b>235.00</b>

## **Port**

<b>Taylors Vintage Port</b>	<b>34.95</b>
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