

MAIN

ÉPERNAY

MENU

PRE - DINNER

LILLET SPRITZ, Lillet aperitif, signature crisp tonic, strawberries **8.3**

BREAD, tear and share brioche, Manx butter (GF bread available) **3**

SMALL DISHES

PORK & BLACK PUDDING BONBON, apple purée (GF) **7**

PÂTÉ EN CROÛTE, chicken, mushroom Duxelles, herbs, wholegrain mustard crème fraîche **9**

ROAST HAM & QUAIL EGG SALAD, crispy chicken, truffle dressing (GF) **8**

PADDY'S SMOKED SALMON, lemon crème fraîche, rye bread (GF with GF bread) **11**

BRAISED PUMPKIN & CARROT CANNELLONI, avocado purée (VE) **8**

MEDIUM DISHES

DEVEREAU'S KIPPER FILLET, brown bread & butter (GF with GF bread) **11**

LA CRÊPE, Niarbyl bay lobster, thermidor sauce (GF) **14**

COQ AU VIN, braised chicken leg, mushrooms, carrots, thyme, vin rouge (GF) **14**

CRISPY BRAISED LAMB, hasselback potato, wilted spinach (GF) **15**

LEEK & THREE CHEESE QUICHE (V) **9**

If you have any dietary requirements or allergies please feel free to chat to the team who will be happy to help. Please note that the plates will be served as and when they are ready. We invite you to sit back & relax and enjoy the Épernay experience. **Only have an hour for lunch? Please let your server know and we can speed things up for you.**

LARGE DISHES

8OZ FILLET STEAK, café de Paris butter (GF) **22**

ROAST CHICKEN BREAST, parmesan and garlic butter (GF) **16**

BURGER ROYALE, homemade brioche, beef & pork patty, Manx - American style cheese, relish (GF - naked) **9**

PAN SEARED MONKFISH TAIL, leek purée, seasonal mushrooms (GF) **21**

HASSELBACK ROASTED BUTTERNUT SQUASH, curly kale, vegan jus (GF, VE) **10**

SPECIAL SHARING DISH, please see front of house



SIDES

POMMES FRITES (GF, VE) **2.9**

CRUSHED NEW POTATOES (GF, VE) **4**

CHUNKY RATATOUILLE (GF, VE) **4**

PETIT POIS, LARDONS , RED ONION SALAD (GF, VE No lardons) **4**

ASPARAGUS, hollandaise sauce (GF, VE no hollandaise) **5**

DESSERTS

CRÈME BRÛLÉE, classic vanilla (GF) **6**

OPERA CAKE, coffee & chocolate layered cake (contains almonds) **6**

CANELÉ, a french pastry , rum, vanilla, salted caramel sauce **6**

CHOCOLATE MOUSSE, shortbread, seasonal fruit (GF no shortbread) **6**

LEMON SORBET, candied lemon peel, tuile (GF, VE) **6**

SHARING DESSERT FOR TWO, opera cake, canelé, crème brûlée **14**

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AFTER DINNER

CHEF'S CHEESE CHOICE, green apple, classic chutney **6** / served with port of your choice **11**

PORT / DESSERT WINE

PETIT GUIRAUD SAUTERNES DESSERT WINE 125 ml **9.9** / bottle **25**

RAMOS PINTOS 10-YEAR-OLD PORT, fresh fruit, mature wood, full & rich berry **5.9** / 340ml decanter **30**

GRAHAMS WHITE PORT, fruity & floral flavours, fabulous with a signature crisp tonic **5.9** / 340 ml decanter **30**

GRAHAMS LBV PORT, deep ruby colour, black & red fruits, firm tannins, long finish **5.9** / 340ml decanter **30**

BOOZY COFFEE

IRISH COFFEE, Americano, Jameson's cream top **6.9**

CALYPSO COFFEE, Americano, bläk Byrd coffee liqueur cream top **6.9**

FRENCH COFFEE, Americano, Baron de Sigognac 10yo cream top **8.9**

BRANDY

BARON DE SIGOGNAC 10YO ARMAGNAC, amber colour, floral, wood, spicy, vanilla **5.5**

LEYRAT XO, a complex nose, nutty aromas, quire dry, long clean finish **12**

WHISKY

BRUICHLADDICH, 'classic laddie' red apples, white grapes, sweet cinnamon **5.6**

HIGHLAND PARK 12YO, smoky, manuka honey, sweet sherry flavour **5.8**

LAPHROAIG 10YO, sweetness, hints of seaweed, peaty long warn finish **6**

LIQUORS

AMARETTO SALIOZA over ice **5**

BAILEYS over ice **6.5**

LIMONCELLO TOSOLINI served at five below freezing **5**

DRAMBRUIE over ice **5.5**

BLÄK BYRD COFFEE LIQUEUR over ice **5.5**



OUR STORY

PROVINCIAL DINING ON DOUGLAS' NORTH QUAY

Sharing our name with the entrepôt of French champagne, Épernay has set out to create a modern, relaxed dining experience inspired by British and European homemade cuisine.

Providing delicious food and personal service to our diners, Épernay focuses on continental dining, emphasising depth of flavour and culinary presentation.

Taking their cue from French and European cuisine, the kitchen team have borrowed from other countries and cultures to craft a menu that showcases the best of Manx ingredients, offering both a small and large plate dining experience.

Please note that there will be a service charge added to the bill at the rate of 10%. All tips and service charges are spread between the Épernay team and are greatly appreciated.
