

PLEASE PLACE
YOUR ORDER AT THE
COUNTER

BREAKFAST

Served all day

Fresh Seasonal Fruits & Berries with Greek Yoghurt	5.75
Add honey	+0.50
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Rolled Porridge Oats	3.99
Topped with seasonal fresh fruit	4.99
Add honey	+0.50
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Toasted Teacake & Butter	2.65
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Hot Buttered Toast (GF bread available)	2.45
With preserves or peanut butter	2.99
With our own homemade cinnamon butter	3.25
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Beans on Toast	5.45
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Classic Cheese on Toast	5.25
<i>Grated Manx Cheddar on thick Granary toast served with Worcester sauce and tabasco</i>	
Add tomato	+0.75
Add smoked back bacon or home-baked honey roast ham	+1.50
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Bacon, Sausage & Beans on Toast	6.99
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Freshly Baked Croissant	
Plain	2.00
Butter and preserves	2.50
Home-baked honey roast ham & grated Manx cheddar	4.99
Bacon & grated Manx cheddar	4.99
Tomato & grated Manx cheddar	4.25
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Toasted Crumpet & Butter	2.65
Served with jam or honey	2.95
Served with grated Manx cheddar	3.75
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Sausage or Bacon on Freshly Baked Granary	5.25
<i>With succulent pork butchers sausages or smoked back bacon, served with a homemade tomato relish</i>	
Bacon & sausage	+1.00



Made & baked in-store using the freshest quality ingredients,
sourced locally wherever possible.

If you suffer from a food allergy or intolerance please ask a member
of staff for a detailed breakdown of ingredients in each dish.
All dishes are prepared in a kitchen where nuts are present.

DRINKS

Coffee	STD	LRG/ TAKEOUT
Espresso	1.80	2.30
Café Latte	2.75	3.15
Cappuccino	2.75	3.15
Americano	2.40	2.85
Café Macchiato	2.10	
Mocha	3.10	3.55
Flat white	2.65	
Syrup shots: French Vanilla Caramel Hazelnut Salted Caramel	+0.50	

Matcha Latte 2.99

Japanese Matcha is tea leaves that have been ground to a fine powder and infused into a milk latte with a shot of vanilla. Matcha is shade grown to allow the tea leaves to develop a sweet flavour. This Matcha has been produced without the use of artificial fertilisers or pesticides.

Turmeric Latte 'Golden Milk' 3.25

Organic ground turmeric and fresh ginger, well known for their anti-inflammatory properties, combined with black pepper which aids the absorption of Turmeric and brings out its flavour. A delicious, heart-warming and creamy health latte made with a mix of coconut and soya milks with honey.

Milkshakes

Made with Davisons Manx Ice Cream and topped with squirty cream.

Oreo cookie milkshake	3.99
Banana Nutella milkshake	3.99
Chocolate peanut butter milkshake	3.99
Banana and salted caramel milkshake	3.99
Salted caramel & chocolate chip cookie milkshake	3.99
Chocolate fudge brownie milkshake	3.99
Boozy banoffee milkshake with a double shot of dark rum (over 18 only)	8.99

TJ Special Hot Chocolate 3.45

An indulgent European style hot chocolate. Homemade with the finest Belgium chocolate, hot milk & vanilla.

Small glass	2.50
Add whipped cream	+0.50
Add marshmallows	+0.50

Give it a kick (Over 18's only – contains alcohol)

Choc Mint kick – shot of Crème de Menthe	+2.30
Chocolate Orange kick – shot of Triple Sec	+2.30
Chocolate Nut kick – shot of Amaretto	+2.30
Chocolate Cherry kick – shot of Cherry Brandy	+2.30

Soft Drinks

A selection of soft drinks and juices including locally crafted artisan beverages from the Apple Orphanage and Roots Beverage Co.

Coke, Diet Coke, Sprite, Fanta Orange, Vimto, Pepsi, Diet Pepsi	1.75
San Pellegrino Flavoured Sparkling Water	1.80
Apple Orphanage Rhubarb Pressé or Apple Juice	2.85
Roots Beverage Co. Proper Lemonade	2.85
Posh Pops	2.85
Simply Fruit Juice Drink	1.35
St Clements Apple or Orange Juice	1.60
Lipton Ice Tea Mango or Lemon	2.20
Orangina	2.50
Still or sparkling water	1.60

EVERYTHING
ELSE

LUNCH

Salads 7.95

Fresh & nutritious, chef prepared in-house daily, see the specials board for selection. Choose your own or let us decide.

Caprese Salad 6.95

Slices of fresh mozzarella and tomatoes drizzled with our own homemade basil oil.

Caesar Salad 7.75

Crisp romaine lettuce with garlic croutons, crispy bacon, parmesan shavings and our own homemade Caesar dressing.

Extras (Per Portion)

Home-baked honey roast ham	+2.20
Grated Manx cheddar	+1.50
Tuna & lemon rémoulade	+2.20
Grilled Halloumi	+2.20
Chicken breast diced with crunchy apple, cranberries, almonds, red onion & grapes bound in Greek yoghurt	+2.50
Sliced chicken breast marinated in lemon & thyme	+2.95
Locally smoked salmon in a lemon & pepper dressing	+3.25
Coronation chicken bound in our own curried mayo with mango chutney & fresh coriander	+2.95
Slice of crusty granary bread with butter	+1.00

FRESHLY MADE SANDWICHES

with a choice of gluten-free or mixed seed loaf or freshly baked Artisan breads from The Golden Bakery – choose from:

White loaf

Wholemeal Focaccia with a rosemary & parmesan crust

Granary loaf

Served with a homemade coleslaw garnish.

Tuna Salad with Lemon Rémoulade <i>Our own blend of flaked tuna, lemon mayo & crisp romaine lettuce</i>	5.95
Greek Yoghurt Chicken Salad <i>Succulent diced chicken breast with crunchy apple, cranberries, almonds, red onion & grapes bound in Greek yoghurt</i>	5.95
Cheese, Onion & Pickle <i>Grated Manx cheddar, red onion & pickle</i>	5.50
Classic Egg Mayo <i>Homemade with fresh, free range local eggs, spring onion, seasoned with cracked black pepper & paprika</i>	5.50
Ham & Cheese <i>Grated Manx cheddar with our own home-baked honey roast ham, mayo & cucumber</i>	5.95
Classic BLT <i>Smoked back bacon, crisp Romaine lettuce and juicy plum tomato with mayo</i>	5.50
Salmon, Cream Cheese & Cucumber <i>Locally smoked salmon with cream cheese & cucumber</i>	7.25
Coronation Chicken <i>Sliced chicken breast bound in our own curried mayo with fresh herbs and spices</i>	5.95
Half Soup / Half Sandwich	6.95

Choose a side salad from the specials:

+ 2.50

Homemade Soup of the Day	5.50
With a chunk of fresh crusty bread	5.95
Half portion	3.35

Paninis

Served with a side of homemade coleslaw

Home-baked honey roast ham & grated Manx cheddar	5.95
Home-baked honey roast ham, grated Manx cheddar & plum tomato	5.95
Grated Manx cheddar & plum tomato	5.95
Grated Manx cheddar & red onion	5.95
Tuna with lemon rémoulade & grated Manx cheddar	6.75
Smoked back bacon & brie	6.75
Lemon & thyme chicken breast with smoked bacon and cheddar cheese	6.75

Home-baked Jacket Potatoes 4.35

Plain & simple with real butter

Extra Fillings

Grated cheddar cheese	+1.00
Beans	+1.20
Creamy homemade coleslaw	+1.00
Flaked tuna salad with lemon rémoulade	+2.20
Home-baked honey roast ham	+2.20
Red onion	+0.50
Tomato	+0.50

Toasted Bagels

Plain with butter	2.45
With cream cheese	3.45
With cream cheese, home-baked honey roast ham & a side of coleslaw	5.25
With Nutella	3.25
With preserves	2.95
With peanut butter	3.25
With locally smoked salmon, cream cheese & a side of coleslaw	6.75

Homemade Quiche (see specials board) 5.95

Served with a side of homemade coleslaw

Choose from a selection of three salads or let us decide +3.99

Grilled Halloumi, Homemade Hummus & Pita Bread with a side of coleslaw 6.75

Add olives +1.00

SIDE SALAD

You can add any side salad from the specials to your sandwich, panini, bagel or jacket potato

+ 2.50



INDULGENT TREATS

A Choice of Homemade Cakes Baked in House Daily FROM 3.25
Add whipped cream, ice cream or pouring cream +0.85

Freshly Baked Homemade Scone 3.25

Served with Manx whipped or clotted cream and strawberry jam

TJ AFTERNOON TEA

Served from 2pm

A delicious vintage platter of dainty sandwiches, handmade cakes, scones & savouries, served with a pot of tea from our speciality tea menu.

15.95

per person

Gluten-free, Dairy free & Vegan Afternoon Tea available by pre-order only

Turn Afternoon Tea into a sparkling occasion!

with a glass of Prosecco + 5.95

with a half bottle of Champagne + 24.00

G & TEA

TJ Afternoon Tea with one of our own fruity home-infused gins with tonic

19.95

CREAM TEA

Freshly baked homemade Scone with clotted or whipped cream, jam & a choice of any Black Tea from the menu.

5.65

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