

# HAPPY FATHER'S DAY

THE BOATYARD RESTAURANT PEEL

Sunday 18th June

## STARTERS

Butternut squash, coconut & chilli soup vg df gf

Locally Smoked salmon, pickled cucumber, apple gel, horseradish

Grilled Thai coconut chicken skewers, Peanut sauce, Asian salad gf df

Beet tartare with capers, shallots, Dijon mustard vg df gf

## MAINS

Roast sirloin of Beef

Honey roasted carrots & parsnips, roast potatoes, Yorkshire pudding, tenderstem broccoli, gravy. Choice of pink (medium rare) or cooked (medium well) gf\*

Roasted Lamb shoulder

Lamb rib, salt baked celeriac, baby courgette, tomato jam, fondant potato gf\* df

Pan roasted Hake fillet

Chorizo, rosemary, spinach, pearl barley risotto gf df\*

Smoked Haddock Gratin

Locally smoked haddock, creamy white wine sauce, topped with Manx vintage cheddar, breadcrumbs, poached egg gf\*

Creamy Polenta

Spring vegetables and gremolata vg df gf

## DESSERTS

Mint chocolate cheesecake, mint puree, chocolate ice cream, chocolate soil gf

Blueberry tart with chocolate walnut crust, dairy free vanilla ice cream vg df

Apple pie bread & butter pudding, toffee sauce, vanilla custard

Creameries vintage cheddar, crackers and grapes gf\*

gf gluten free ingredients, df - dairy free, vg - vegan, df\* gf\* - can be adapted on request  
Please note we cannot guarantee absence of gluten or dairy in our dishes. Please notify us of any allergies.

## Reservations

Sittings from 12pm to 4pm . Call 845470 or book online. Deposit £10pp at time of booking.

Adults Menu £40 / Kids £20 Half Portions /

\*under 10s can choose from our 2 course Little Pirates Menu 7.95\*