

THE BOATYARD

QUAYSIDE RESTAURANT PEEL

NIBBLES

Marinated Kalamata Olives 3.00

Basket of homemade breads 3.25 (first basket served complimentary)

STARTERS

Manx crab, fish & ginger Soup 6.95

Homemade Soup of the Day (v, *gf) 5.95

Manx Queenie Pancake – oven baked herb pancake filled with queenies (small scallops), crispy bacon lardons & creamy white wine sauce topped with Manx Cheddar cheese 9.25

Half rack of Boatyard barbequed pork ribs, delicious finger licking sauce (gf, df) 8.50

Locally smoked Kipper Pate, homemade seaweed scone (*gf) 7.95

Chicken, black pudding, Parma ham & fresh tarragon terrine, apple & saffron chutney 8.50

Grilled baby artichoke, goats cheese, spinach & pomegranate salad (v, gf) 7.95

MAIN COURSES

Boatyard Seafood Gratin

local fish & seafood in a Thermidor sauce, breadcrumbs & Manx Vintage Cheddar (gf*) 17.95

Baked Niarbyl Bay Crab

fresh ginger & spring onion, buttery potatoes (gf*) 16.00

Oven roasted fillet of Irish Sea Cod,

haricot bean, root vegetable & chorizo cassoulet, tomato & parsley oil (gf, df) 19.95

Manx Sirloin Steak

green peppercorn sauce, thick cut chips (*gf, *df) 20.95

Full Rack of Boatyard Barbequed Pork Ribs

delicious finger licking sauce, thick cut chips (gf*, df) 17.50

Roast rump of Lamb

roasted red pepper & walnut relish, duck fat, garlic & parsley potatoes 19.95

Local Pumpkin Risotto

with a hint of chilli, toasted pine nuts, crumbled dolce latte cheese (v, gf, vegan*) 16.00

Boatyard Fish Fingers & Chips

Locally caught fish fillets, deliciously coated in a light batter, thick cut chips (df) 15.95

Donation of 50p is made to our nominated charities Hospice IOM & the RNLI, for every Fish Fingers sold

SIDES

Local Leaf & Tomato Salad 3.50 Mushy Peas 2.25 Roasted Winter Vegetables 3.75

Thick Cut Chips 3.50 Buttery Potatoes 3.50

v = vegetarian gf = gluten free v*/gf* = dish can be adjusted

We cannot guarantee the absence of nuts. Allergens – please let us know when ordering if you have any dietary or allergen requirements. We will be happy to explain the ingredients in our dishes.