

SUNDAY LUNCH SET MENU

2 courses 21.00 or 3 courses 26.00

STARTER

Homemade soup of the day,
homemade bread (v)

Locally smoked Kipper Pate, homemade seaweed scone,
Staarvey Farm leaf garnish (gf*)

Ham hock, fig & walnut terrine, toasted ciabatta,
homemade chutney (df, gf*)

MAIN

Choice of Roast Plates
Including our signature Roast Beef
Served in our famous giant Yorkshire pudding boat
with seasonal vegetables, roast potatoes, & gravy

Locally Smoked Haddock Gratin
Leek & peas in a creamy white wine sauce, topped with a breadcrumb & Manx
cheddar crumb, poached egg

Boatyard Fish Fingers
Three goujons of fresh cod in a delicious beer batter served with chunky chips,
lemon & homemade tartare sauce

DESSERT

Sticky toffee pudding, homemade custard

Summer Strawberry Eton mess

Manx Cheddar cheeseboard

Extra Sides: Chunky chips 3.50, Buttery potatoes 3.50,
Seasonal vegetables 3.75, Local leaf & tomato salad, 3.50 Homemade mushy
peas 2.50

gf gluten free, df dairy free, v vegetarian, gf*, df*, v* ingredient can be changed

Set priced menu. Dishes cannot be interchanged between a la carte menu.
Please ask for our vegetarian options.