

BOATYARD DINNER

NIBBLES 4.00 each

Ross Bakery Artisan Bread
Board w/ Butter, Oil & Vinegar

Medley of
Sicilian Olives

Seaside Pot of pickled
clams & mussels

Homemade Hummus
& crunchy vegetables

STARTERS

SOUPS

CLASSIC FISH SOUP, local crab & coriander (df) 7.95

SOUP OF THE DAY - see specials (vg, gf, df) 6.50

WINTER SALAD

Warm salad of roasted plums, baby spinach, High Tilt Farm goats' cheese, roasted sweet potato, crispy bacon & Noa's Spudnik bread croutons, pineapple & honey dressing (gf*, df*, v*, vg*) 8.95

PAN SEARED PIGEON BREAST

Butternut squash puree, blueberry & creme du cassis jus (gf, df) 9.50

MANX QUEENIE PANCAKE

Herby pancake, Manx Queenies, crispy bacon lardons, creamy white wine sauce, Manx cheddar 9.75

PERSIAN SOUTHERN FRIED CHICKEN

Goujons of chicken in a Persian spiced coating, pomegranate slaw, Lebanese Garlic Toum dip (df) 8.50

MANX CRAB TOASTIES

Niarbyl Bay crab meat, mayo, cream cheese, soy sauce, on Ross bakery ciabatta (gf*) 9.25

BHAJI KATSU

Cauliflower & onion bhaji, with a delicious homemade katsu sauce (vg, gf, df) 7.50

MAINS

SEAFOOD GRATIN

As much local fish as possible with smoked haddock, salmon, garden peas, creamy white wine sauce, Manx vintage cheddar, breadcrumbs, oven baked & topped with a poached egg (gf*) 18.95

BARBEQUED PORK RIBS

Full Rack of Barbequed Pork Ribs, delicious finger licking spiced BBQ sauce, chips (df, gf*) 17.95

MANX FILLET STEAK DIANE

Classic sauce of cream, brandy and Dijon mustard, thick cut chips (df, gf*) 26.00

MALABAR FISH CURRY

Flavours inspired by recipes from the Malabar region of Keralan state, India. Haddock & king prawns in a medium spiced coconut milk, ginger, chilli, & tomato curry sauce, coriander rice (df, gf) 19.50

PANFRIED FILLET OF HAKE

Chorizo, peas, roasted peppers & mussel paella (gf, df) 21.00

FISH FRYER

Choice of battered fish, served with Manx chips & lemon (df)

BATTERED FILLET OF SEABASS 15.50

LOCAL HADDOCK FISH FINGERS (4) 15.95

PLANT BASED DISHES

MALABAR VEGETABLE CURRY

Medley of vegetables in a coconut milk, ginger, chilli & tomato spiced curry, coriander rice (vg, gf, df) 16.00

SPICED CHICKPEA & RED PEPPER BURGER

Noa's Turmeric & coriander vegan bap, beetroot mayo, pickled beetroot, Staarvey Farm salad, & pickled red onions, rosemary polenta chips (vg, df, gf*) 15.00

SIDES 4.00 each

Thick Cut
Chips

Buttery
Potatoes

Polenta &
Rosemary Chips

Medley of Seasonal
Vegetables

Vine Tomato
& Leaf Salad

Garden
Peas 2.75

Mushy
Peas 2.75

v = vegetarian, df = dairy free, gf = gluten free, vg = vegan, v*/gf*/df*/vg* = can be adjusted on request