

BOATYARD



SUNDAY

NIBBLES 4.00 each

Local Artisan Bread Board w/ Butter, Oil & Vinegar Medley of Sicilian Olives Seaside Pot of pickled 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

SMOKED SALMON SALAD

Locally smoked salmon, High Tilt Farm hens eggs, Staarvey Farm salad leaves, Jersey Royals, Dijon mustard & caper dressing (df, gf) 9.25

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, garlic mayo (df) 8.50

MANX CRAB TOASTIES

Niarbyl Bay crab meat, mayo, cream cheese, soy sauce, on Ross bakery ciabatta 9.25

CHINESE 5 SPICE CAULIFLOWER PANCAKES

Crispy roasted cauliflower, pancakes, hoisin sauce, spring onion, and cucumber (vg, df) 7.50

MAINS

There may be a longer wait if only choosing main courses, owing to the longer cooking times.

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*) 15.50

BEEF SHORT RIB

Beef short rib slow cooked on the bone, with a sweet & sticky BBQ sauce, chips (gf*, df) 24.50

PERSIAN SOUTHERN FRIED CHICKEN

Persian spiced fillet of chicken, thick cut chips with garlic mayo dip & pomegranate slaw (df) 14.95

PANKO BREADED MONKFISH SCAMPI

Staarvey farm salad, chips, local wild garlic mayo (df) 24.00

INDIAN GOAN SEAFOOD CURRY

Local pollock and queenies in a rich medium spiced curry sauce (chilli, turmeric, tomato, ginger, coriander, coconut), High Tilt Farm goats yogurt, cucumber & mint riata, coriander rice (df, gf) 19.50

PANFRIED FILLET OF HAKE

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

SUNDAY ROASTS 15.95

Served w/ Yorkshire pudding, potatoes & vegetables

ROAST SIRLOIN OF BEEF

(pink or cooked only)

GUEST ROAST *(see specials)*

OR COMBO OF BOTH MEATS

NUT ROAST (VEGAN)

FISH FRYER

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

BATTERED FILLET OF SEABASS 15.50

OR

LOCAL HADDOCK FISH FINGERS (3) 14.25

PLANT BASED DISHES

JACKFRUIT & WHITE SWEET POTATO CURRY

in a rich medium spiced curry sauce (chilli, turmeric, tomato, ginger, coriander, coconut) coriander rice (vg, gf, df) 16.50

BEETROOT, VEGETABLE & CHICKPEA BURGER

Noa's charcoal & sesame vegan bap, pickled red onions, gherkins, & kimchi mayo rosemary polenta chips (vg, df, gf*) 16.00

SIDES 4.00 each

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