

## NIBBLES

serve 1-2 people

Local artisan bread board  
w/ butter, oil & vinegar (vg\*) 4.25

Bowl of Sicilian olives (vg) 4.50

Seaside pot of pickled mussels & queenies (df) 5.00

Homemade dips, carrot & miso,  
beetroot & avocado, w/ Zaatar crackers (vg) 4.50

## STARTERS

### SOUP OF THE DAY

see specials board (vg, gf, df) 6.50

### FISH CHOWDER

local smoked haddock, mussels, potato, & bacon broth 7.95

### FYN & SALMON

Fynoderee Winter Gin cured Salmon, compressed  
cucumber, & wasabi emulsion (df, gf) 10.50

### MANX QUEENIE PANCAKE

Herby pancake, Manx Queenies, crispy bacon lardons, creamy  
white wine sauce, Manx cheddar 10.50

### 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 (gf\*) 9.95

### CHINESE 5 SPICE CAULIFLOWER PANCAKES

Crispy roasted cauliflower, pancakes, hoisin sauce, spring  
onion, and cucumber (vg, df) 8.50

## MAINS – FISH FRYER

### LOCAL HADDOCK FISH FINGERS (4)

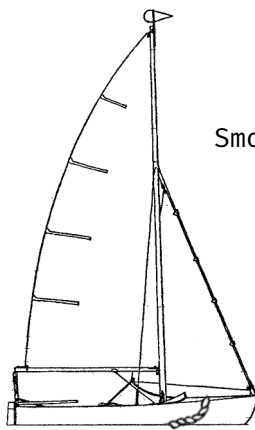
Beer battered goujons of local haddock,  
thick cut chips & wedge of lemon (df) 16.00

### BATTERED FILLET OF SEABASS

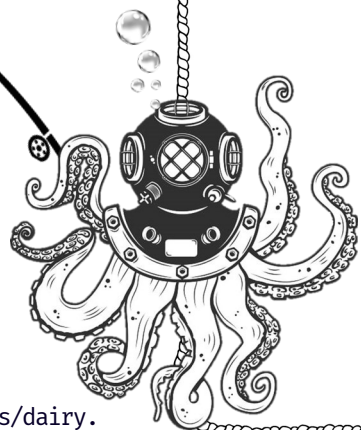
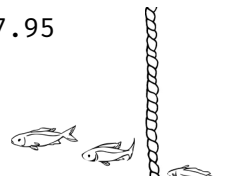
Beer battered fillet of seabass,  
thick cut chips & wedge of lemon (df) 16.00

Perfect with garden or mushy peas 2.75!

df = dairy free, gf = gluten free, vg = vegan  
gf\*/df\*/vg\* = adjusted on request. Cannot guarantee absence of nuts/dairy.



## THE BOATYARD EVENING



## MAINS

### SEAFOOD GRATIN

Smoked salmon, cod, haddock & garden peas, creamy white wine  
sauce, topped with Manx vintage cheddar, breadcrumbs,  
oven baked & topped with a poached egg (gf\*) 19.95

### FILLET OF COD [OVEN BAKED]

Panko breadcrumb Manx scallop, creamed savoy cabbage  
& pancetta, fondant potato (df\* gf\*) 20.50

### FILLET OF HAKE [OVEN ROASTED]

saffron & roasted garlic mash, red grapes, smoked  
portabella mushrooms, pickled shimeji mushrooms,  
red wine dressing, samphire (gf, df) 21.50

### SWAHILI SEAFOOD CURRY

Monkfish & queenies in a rich tomato, coconut & Kashmiri  
chilli curry sauce with tamarind, coriander, & cumin,  
High tilt farm goat yogurt, cucumber riata,  
cardamom rice (df, gf) 22.00

### SWAHILI VEGETABLE CURRY

Okra, aubergine, butternut squash & vegetables in a rich  
tomato, coconut & Kashmiri chilli curry sauce with tamarind,  
coriander & cumin, cardamom rice (vg, gf, df) 16.50

### ROASTED RED PEPPER & CHICKPEA BURGER

NOA's charcoal & sesame vegan bap, pickled red  
onions, gherkins, pickled beetroot & leaves, beetroot mayo,  
rosemary polenta chips (vg, df, gf\*) 16.50

### RUMP OF LAMB

Slow roasted amchur, fenugreek spiced lamb rump, braised baby  
gem, pickled tomatoes, leek puree, creamy mash potato 19.50

### MANX RIB-EYE STEAK

Green peppercorn sauce, roasted cherry tomatoes,  
thick cut chips (gf\*) 24.00

## SIDE DISHES

Thick cut chips (vg) 4.00

Creamy mash potatoes (v) 4.00

French beans and chantenay carrots (vg\*) 4.50

Polenta & rosemary chips (vg) 4.00

Vine tomato & leaf salad (vg) 4.00

Garden peas (vg) / Mushy peas (v) 2.75

Gluten free roll (gf) 1.00

