

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

SANDWICHES

LAMB TOASTIE

Slow roasted shoulder of lamb, kimchi,
Manx cheddar, toastie in NOA's Spudnic bread 9.95

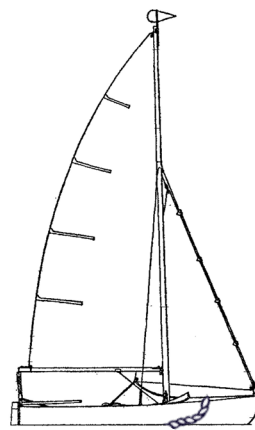
FISH FINGER BAP

Beer battered goujons (2), mushy pea mayo,
in a NOA's Valhalla white sesame seed bap 8.50

Great with a portion of chips 4.00!

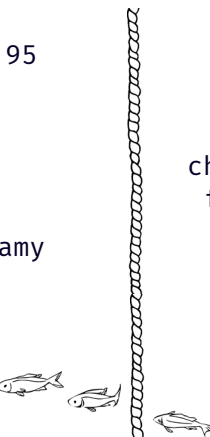
df = dairy free, gf = gluten free, vg = vegan

gf*/df*/vg* = adjusted on request. Cannot guarantee absence of nuts/dairy.



THE BOATYARD

LUNCH



MAINS

LOCAL HADDOCK FISH FINGERS (3)

Beer battered goujons of local haddock,
thick cut chips & wedge of lemon (df) 15.00

BATTERED FILLET OF SEABASS

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

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

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*) 15.75

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

MANX RIB-EYE STEAK

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

PERSIAN SOUTHERN FRIED CHICKEN

Persian spiced fillet of chicken, thick cut chips,
garlic mayo dip & pomegranate slaw (df) 15.95

SIDE DISHES

Thick cut chips (vg) 4.00

Creamy mash potatoes (v) 4.00

French beans & 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

