

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

SUNDAY ROASTS

ROAST SIRLOIN OF BEEF [PINK OR COOKED]

Roast potatoes, homemade Yorkshire pudding,
seasonal vegetables & proper gravy! 16.50

GUEST ROAST 16.50

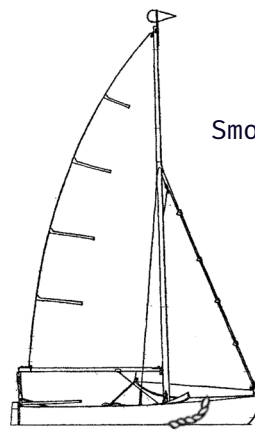
or

COMBO OF BOTH ROASTS 16.50

NUT ROAST (PLANT BASED) 15.00

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

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



THE BOATYARD SUNDAY LUNCH



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*) 15.75

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

FILLET OF COD [OVEN BAKED]

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

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

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

