
HOMEMADE DESSERTS

BLACK FOREST CHOUX BUN

Choux bun filled with kirsch soaked cherries, chocolate crème patisserie, chocolate fudge sauce 7.50

CRÈME BRULEE

Brandy soaked raspberries, & mascarpone crème brulee (gf) 7.50

COCONUT RICE PUDDING

Cardamom spiced apricots, chai spiced custard & tamarind toffee sauce, served hot (vg, df, gf) 7.50

BAILEYS CHEESECAKE

Kahlua & coffee syrup, chocolate shards (gf) 7.50

MINI PUDDING

See our specials board for todays mini pud 3.50



ICE CREAMS



BOATYARD SUNDAE

See our specials board for todays ice cream Sundae
Whole 7.50 / **Half** 5.00

AFFOGATO

2 scoops of vanilla ice cream, shot of NOA'S 'Boatyard' blend espresso (gf, vg*) 6.50
Try with a shot of sumptuous Italian Amaretto! 3.50

ARTISAN ICE CREAM

Choice of artisan flavours from Davisons of Peel
1 scoop 2.50 / 2 scoops 4.50 / 3 scoops 6.50

Vanilla (gf)

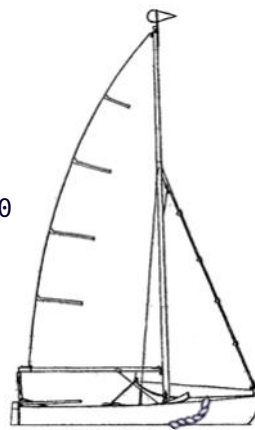
Salted Caramel ripple with caramel pieces (gf)

Strawberry

Swedish Glace

Dairy Free Vanilla ice cream (vg, df, gf)

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



THE BOATYARD

DESSERT & COFFEE



CHEESE BOARD

ARTISAN CHEESES

Crackers, grapes & homemade chutney.
1 cheese 6.95 / **2 cheeses** 8.95 / **3 cheeses** 10.95

Manx Vintage Cheddar (Isle of Man)

Blacksticks Blue (Shropshire, England)

Soft Brie (France)



PORT, DESSERT WINE & CALVADOS

PORT

FONSECA BIN 27 PORT 2/5th gill, 20% (vg) 4.50
Aromas of blackcurrant, spice & smoke.
Flavours of dark berry fruit, cherry & chocolate.

PORTAL 10 YEAR OLD TAWNY 2/5th gill, 20% (vg) 6.50
Unctuous, nutty perfection. Fig & raisin flavours to the fore
before layers & layers of sweet spice, dried fruit mocha &
candied nuts bombard the palate. Truly class.

DESSERT WINE

MONBAZILLAC DOMAIN DE GRANGE NEUVE

Guyenne, South West France 12.5% (vg) 125ml 6.50 / 500ml 26.00
Blend of Semillon, sauvignon & muscadelle grapes.
Marmalade, sweet nectarine, candied citrus

CALVADOS

AVALLEN CALVADOS 'Bee Positive'

Normandy, France 40% (vg) 1/5th gill 5.00
With the preservation of the world's bee population at the heart
of it's efforts, savour notes of fresh apples & hints of wild
flowers with a taste of toffee-apple sweetness & a little vanilla
Try with a Fevertree Tonic or Ginger Ale on ice. Mixers 2.25

LIQUEUR COFFEE 6.95 each

Double shot of NOA'S Boatyard Blend espresso,
Choice of liqueur, topped with a
silky layer of Manx cream

IRISH (Whiskey)/ **CALYPSO** (Tia Maria)

FRENCH (Brandy)/ **ITALIAN** (Amaretto)

BAILEYS / GAELIC (Drambuie)

/ **RUSSIAN** (Vodka)

