

NIBBLES

serve 1-2 people

Local artisan bread board
w/ Manx butter, Manx rapeseed oil & vinegar (vg*) 5.50

Sicilian olives (vg, gf) 4.75

Seaside pot of
pickled local queenies & mussels (gf, df) 5.75

STARTERS

SOUP OF THE DAY

see specials board (vg, gf*, df) 7.00

FISH CHOWDER

local smoked haddock, mussels, potato, & bacon broth 8.50

DUCK RILLETTES

Slow cooked duck rillettes, pickles, orange & fig
chutney, toasted Ross Focaccia (gf*, df*) 9.50

MANX QUEENIE PANCAKE

Herby pancake, Manx Queenies, crispy bacon lardons, creamy
white wine sauce, Manx cheddar 10.95

MANX CRAB TOASTIE

Niarbyl Bay crab meat, mayo, cream cheese, soy sauce,
on toasted Ross Focaccia (gf*) 10.25

CAULIFLOWER PANCAKES

Chinese cauliflower pancakes, cucumber and spring onions,
hoisin sauce (vg, df) 9.00

KIPPER PATE

Local Kipper pate with seaweed scones (gf*) 8.95

SIDE DISHES

Garden peas (vg, gf) / Mushy peas (vg, gf) 2.75

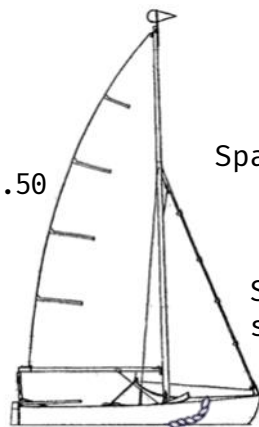
Thick cut chips (vg) 4.25

Buttery new potatoes (vg*, gf) 4.25

Vine tomato & leaf salad (vg, gf) 4.50

Roasted root vegetables (vg*, gf) 4.75

Gluten free bread (gf) / Extra Bread Slices (2) 1.00



THE BOATYARD LUNCH

MAINS

FILLET OF HAKE

Spanish style paella, saffron, garlic, red peppers, peas,
chorizo, mussels (gf, df) 24.50

SEAFOOD GRATIN

Smoked haddock, leek & garden peas, creamy white wine
sauce, topped with Manx vintage cheddar, breadcrumbs,
oven baked & topped with a poached egg (gf*) 15.95

MONKFISH TANDOORI CURRY

Monkfish tail marinated in Tandoori spices, rice,
Jug of Punjabi masala Sauce,
goats yogurt cucumber riata (df*, gf) 24.00

NUT ROAST

Plant-Based Nut Roast, Yorkshire pudding,
roast potatoes, vegetables & gravy 16.00 (gf*)

BARBEQUED PORK RIBS

Slow cooked baby back ribs in a rich smokey BBQ sauce,
thick cut chips (gf*, df) 19.50

PERSIAN SOUTHERN FRIED CHICKEN

Persian spiced fillet of chicken, thick cut chips,
garlic mayo dip & pomegranate slaw (df) 16.50

FISH FRYER

LOCAL HADDOCK FISH FINGERS (3)

Beer battered goujons of local haddock,
thick cut chips & wedge of lemon (df) 14.50

BATTERED FILLET OF SEABASS

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

Great with a side of mushy or garden peas 2.75

df = dairy free, gf = gluten free, vg = vegan
gf*/df*/vg* = adjusted on request.

Cannot guarantee absence of nuts/dairy.

Owing to our small kitchen it may take longer to cook and
serve your meal during busier times.



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w/ Manx butter, Manx rapeseed oil & vinegar (vg*) 5.50

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Seaside pot of
pickled local queenies & mussels (gf, df) 5.75

STARTERS

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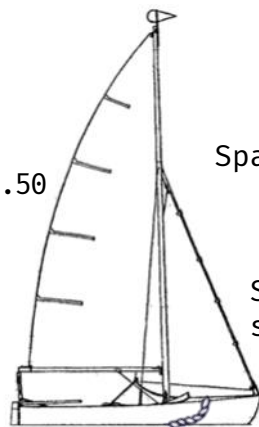
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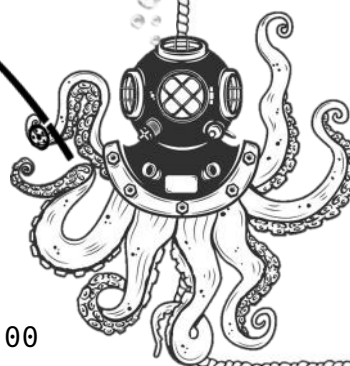
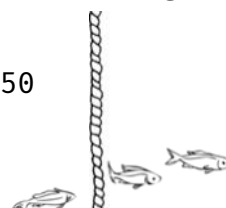
Vine tomato & leaf salad (vg) 4.50

Seasonal Vegetables (vg*) 4.75

Gluten free bread (gf) / Extra Bread Slices (2) 1.00



THE BOATYARD EVENING



MAINS

FILLET OF HAKE

Spanish style paella, saffron, garlic, red peppers, peas,
chorizo, mussels (gf, df) 24.50

SEAFOOD GRATIN

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

MONKFISH TANDOORI CURRY

Monkfish tail marinated in Tandoori spices, rice,
Jug of Punjabi masala Sauce,
goats yogurt cucumber riata (df*, gf) 24.00

NUT ROAST

Plant-Based Nut Roast, Yorkshire pudding,
roast potatoes, vegetables & gravy 16.00 (gf*)

BARBEQUED PORK RIBS

Slow cooked baby back ribs in a rich smokey BBQ sauce,
thick cut chips (gf*, df) 19.50

MANX FILLET STEAK

Peppercorn sauce, garlic portobello mushroom,
thick cut chips (gf*) 28.50

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!

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HOMEMADE DESSERTS

BLACK FOREST CHOUX BUN

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

SPOTTED DICK

Oaty custard, plum compote (vg, df) 7.50

BANOFFEE ETON MESS

Banana, chocolate, meringue, Manx whipped cream 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! 3.75

ARTISAN ICE CREAM

Choice of artisan flavours from Davisons of Peel
2 scoops 5.00 / 3 scoops 7.50

Vanilla (gf) / **Salted Caramel ripple** (gf) / **Strawberry**

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

CHEESE BOARD

ARTISAN CHEESES

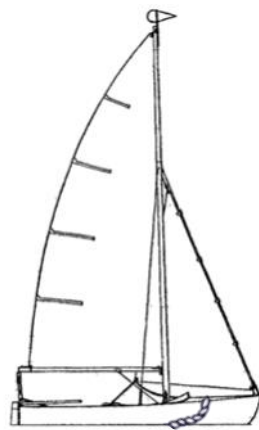
Crackers, grapes & homemade chutney.
1 cheese 6.95 / **2 cheeses** 8.95 / **3 cheeses** 10.95

See specials board for our current cheese selection

Pair with a glass or Port



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THE BOATYARD
DESSERT & COFFEE



PORT, DESSERT WINE & CALVADOS

PORT

FONSECA BIN 27 PORT 50ml, 20% (vg) 4.50
Aromas of blackcurrant, spice & smoke.
Flavours of dark berry fruit, cherry & chocolate.

PORTAL 10 YEAR OLD TAWNY 50ml, 20% (vg) 7.00
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 7.50 / 500ml 30.00
Blend of Semillon, sauvignon & muscadelle grapes.
Marmalade, sweet nectarine, candied citrus.

CALVADOS

AVALLEN CALVADOS 'Bee Positive'
Normandy, France 40% (vg) 25ml 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

LIQUEUR COFFEE 6.95 each

Double shot of NOA's Boatyard Blend espresso,
Choice of liqueur (25ml), topped with a silky layer of Manx cream

IRISH (Jameson's Whiskey) / **CALYPSO** (Tia Maria)
FRENCH (Brandy)/ **ITALIAN** (Amaretto)
BAILEYS (Baileys) / **GAELIC** (Drambuie)
GRAND MARNIER /
COINTREAU (French orange liqueur)
/ **RUSSIAN** (Vodka)



Beers

ALES (500ML)

Whitstable Bay Pale Ale, Kent 4% 5
 Shipyard IPA, USA 5% 5
 Bushys Manx Bitter, IOM 4.4% 5

LAGER (330ML)

Peroni, Italy 5.1% 4.25
 1936 Bière, Switzerland 4.7% 4.50
 Asahi Super Dry, Japan 5.2% 4.50
 Peroni Gluten Free, Italy 5.1% 4.25
 1936 Bière ZERO, Switzerland 0% 3.75

CIDER

Magners Apple, Ireland 4.5% 568ml 4.95
 Rekorderlig
 Strawberry & Lime, Sweden 4% 500ml 5.50

Soft Drinks

Coke / Diet Coke 2.50
 Pure orange juice 2.50
 Ginger beer 2.50
 Orange & passion fruit J20 2.50
 Appletiser 2.50
 Glass of fruit cordial 1.50
 Splash of cordial .50
 Carton of Apple / Orange juice 1.00

APPLE ORPHANAGE, IOM

Flawsome! imperfect & surplus fruit
 Sweet & apple juice 3.00

NORFOLK BRECKLAND ORCHARD POP

Lightly sparkling fruit lemonades 3.25

Pear & elderflower
 Sloe & rose
 Rhubarb & strawberry

SAN PELLEGRINO

Italian Sparkling fruit drinks 2.50

Limone & menta (lemon & mint)
 Aranciata Rossa (blood orange)

GREEN MANN

Manx mineral waters
 Still / Sparkling 750ml 4.50

MANX GIN

Fynoderee Isle of Man Artisan Gin
 Gin by the Season 43% 5.50

Spring / Summer / Autumn / Winter / Chai

HAND PICKED GINS

Engine 'Organic Gin' 42% 5.50
 Sage & lemon

Tarquin's Rhubarb & Raspberry Gin 38% 5
 Infused with rhubarb & raspberries

Ambleforth's Bathtub Gin 43.3% 4.50
 copper pot-still spirit infused with
 juniper, orange peel, coriander,
 cloves & cardamom

FEVER-TREE PREMIUM MIXERS

200ml bottles 2.50
 Indian Tonic Water
 Mediterranean Tonic Water
 Naturally Light Tonic Water
 Ginger Ale / Soda Water
 Premium Lemonade

DRINKS

MENU



Everleaf.

NON-ALCOHOLIC APERITIFS

**Complex and balanced non-alcoholic aperitifs
 made with all the depth, aroma & flavour
 of the natural world**
 4.00 25ml

Mountain - Floral sweetness with piney juniper
 with notes of rosehip & black cherry

Forest - Layers of citrus & spices combine to
 create a bold, exotic & vibrant aperitif

*Pair with FEVER-TREE Mixer for
 a refreshing Spritz 2.50 each*

Cocktails

APEROL SPRITZ

Italian Aperol liqueur, prosecco,
 splash of soda, ice & slice 8.50

ST GERMAIN SPRITZ

French St Germain Elderflower liqueur,
 prosecco, splash of soda, ice, lemon &
 mint garnish 9.50

ESPRESSO MARTINI

NOA's Boatyard blend espresso, vodka,
 Sugar syrup, premium coffee liqueur 9.50

DARK & STORMY

Dark rum, fiery ginger beer, splash of bitters,
 ripped mint, crushed limes, rocks of ice 9.00

SPARKLING Q

Premium cucumber infused vodka, sparkling pear &
 elderflower pop, fresh cucumber, fresh mint, ice 8.25

PINK LADY

Vodka, sloe & rose lemonade pop, slices of
 fresh lime, fresh mint & ice 8.25

RASPBERRY & BASIL MOJITO

Cuban rum, sugar syrup, crushed raspberries,
 lime juice, soda water, fresh basil, ice 9.50

WHISKEY SOUR

American whiskey, apple juice, Cointreau,
 bitters, squeezed lemon juice, ice & slice 9.75

BLOODY MARY

Classic infusion of tomato juice, vodka,
 Worcestershire sauce, tobasco, black pepper 7.50

BLOODY 'HELL' MARY

(As above, with V HOT Chilli Vodka) 7.95

BRAMBLE

Gin, blackberry liqueur, ginger beer,
 Berries & fresh lime 8.50

SPARKLING COCKTAILS

Choice of premium fruit liqueur with
 Champagne 13.50 **or** Prosecco 9.50

**Rhubarb / Raspberry / Crème de cassis
 Wild Strawberry / Wild Blueberry
 Elderflower / Peach / French Melon**

See our blue drinks folder for Wine by the
 glass / bottle and our full selection of drinks