

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) / Mushy peas (v) 2.75

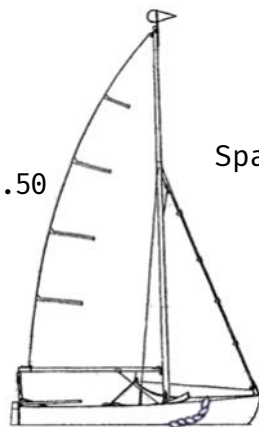
Thick cut chips (vg) 4.25

Buttery new potatoes (v) 4.25

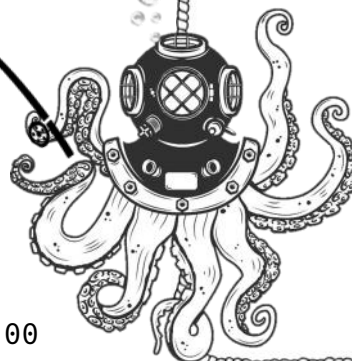
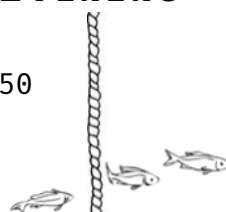
Vine tomato & leaf salad (vg) 4.50

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, prawns, mussels (gf, df) 24.50

SEAFOOD GRATIN

Smoked haddock, scallops, cod, salmon, leeks,
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) 22.00

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!

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.



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) / **Mint Choc Chip**

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

CHEESE BOARD

ARTISAN CHEESES

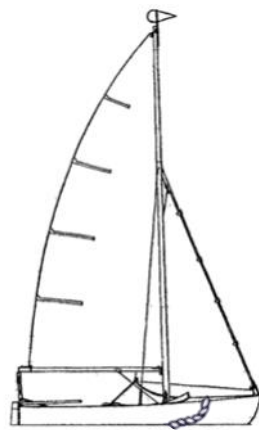
Crackers, grapes & homemade chutney.
1 cheese 6.95 / **2 cheeses** 8.95 / **3 cheeses** 10.95

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)

