

## NIBBLES

*serves 1-2 people*

Local artisan bread board  
with Marmite butter, aged balsamic vinegar,  
rapeseed oil (vg\*) 5.50

Mixed Kalamata, seasoned olives (vg, gf, df) 4.75

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

## STARTERS

### SOUP OF THE DAY

See specials board (vg, gf\*, df) 7.00

### MANX CRAB, FISH & GINGER SOUP

Local Manx crab, white fish, ginger & coriander 8.50

### PRESSED HAM HOCK TERRINE

Pressed ham hock terrine, piccalilli emulsion, pickled  
vegetables, crispy quails egg and croutons (gf\*, df) 10.50

### MANX QUEENIE PANCAKE

Herby pancake, Manx Queenies, crispy bacon lardons, creamy  
white wine sauce, Manx cheddar 11.50

### MANX NIARBYL CRAB SALAD

Mixed salad with compressed cucumber, lemon verbena gel  
and a herb mayonnaise (gf) 11.50

### PAN ROASTED ASPARAGUS

Served with a wild garlic & white bean hummus, spring onion  
and hazelnut pesto (vg, df, gf) 9.50

### KIPPER PATE

Home-made Kipper pate made with local kippers, served  
with homemade seaweed & parmesan scones (gf\*) 9.25

## SIDE DISHES

Buttery New Potatoes (vg\*) 4.25

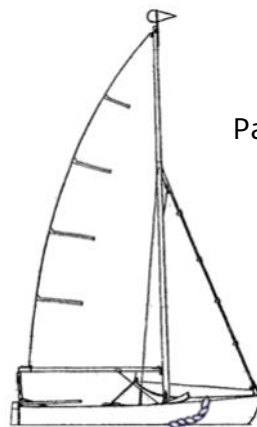
Twice cooked Chips (vg) 4.25

Pickled Onion Rings (vg) 3.00

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

Mixed Salad (vg) 4.50

Saffron & pistachio buttered kale,  
tender stem broccoli, peas (vg\*) 5.00



## THE BOATYARD LUNCH

## MAINS

### FILLET OF HAKE

Pan-fried Hake fillet, creamed potato, samphire, white  
wine cream reduction, dill oil, caviar 26.00 (gf)

### MIXED FISH GRATIN

A selection of fresh fish, leeks, peas,  
creamy white wine sauce, topped with Manx vintage  
cheddar, breadcrumbs, oven baked & topped  
with a poached egg (gf\*) 15.95

### OVEN ROASTED MONKFISH

Oven roasted monkfish tail, mussels, king prawns,  
baby spinach and new potatoes  
finished with a light curry velouté (gf) 27.00

### PERSIAN FRIED CHICKEN

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

### PAN SEARED DUCK BREAST

Salt baked baby turnip, beetroot puree, honey glazed  
carrot, butternut squash fondant, finished with a five  
spice jus 24.00 (gf df\*)

### CHESTNUT & WILD GARLIC GNOCCHI

Sautéed wild mushrooms, mushroom velouté, truffle oil,  
parmesan crisp 17.00 (vg, df)

## 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) 16.50

*Choice of homemade tartare or jalapeno tartare*

*Perfect with garden or mushy peas 2.75*

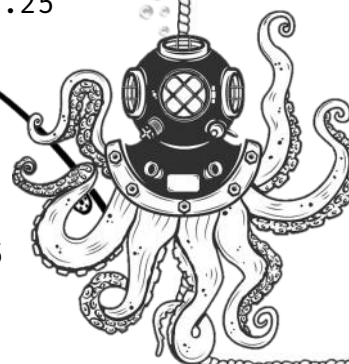
*df = dairy free, gf = gluten free, vg = vegan  
gf\*/df\*/vg\* = adjusted on request.*

***We cannot guarantee absence of nuts/gluten/dairy.***

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

***Allergens & Intolerances*** – Please ask your server or a member of  
the team if you have any allergens or intolerances

***Allergens subject to the 14 major allergies provided by the FSA***



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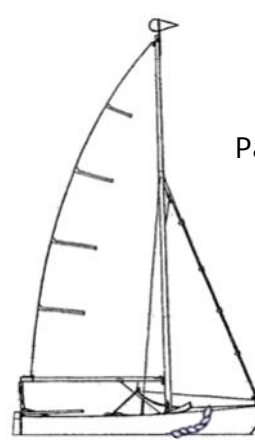
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Twice cooked Chips (vg) 4.25  
Pickled Onion Rings 3.00  
Garden peas (vg, gf) / Mushy peas (vg, gf) 2.75  
Mixed Salad (vg) 4.50  
Saffron & pistachio buttered kale,  
tender stem broccoli, peas (vg\*) 5.00



THE BOATYARD  
EVENING

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wine cream reduction, dill oil, caviar 26.00 (gf)

### MIXED FISH GRATIN

A selection of fresh fish, leeks, peas,  
creamy white wine sauce, topped with Manx vintage  
cheddar, breadcrumbs, oven baked & topped  
with a poached egg (gf\*) 19.95

### OVEN ROASTED MONKFISH

Oven roasted monkfish tail, mussels, king prawns,  
baby spinach and new potatoes  
finished with a light curry velouté (gf) 27.00

### FILLET STEAK

6oz Manx fillet Steak served with grilled tomato, baked  
portobello mushroom, twice cooked chips, pickled onion  
rings and peppercorn sauce 30.00 (gf\* df\*)

### PAN SEARED DUCK BREAST

Salt baked baby turnip, beetroot puree, honey glazed  
carrot, butternut squash fondant, finished with a five  
spice jus 24.00 (gf df\*)

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**Choice of homemade tartare or jalapeno tartare**  
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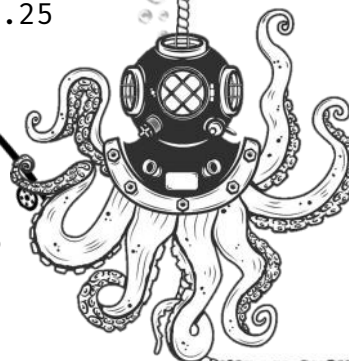
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HOMEMADE DESSERTS

**TREACLE SPONGE PUDDING**

Steamed treacle sponge pudding with Davison's vanilla  
Ice-cream 7.50

**CHILLED WHITE CHOCOLATE RICE PUDDING**

With strawberries and honeycomb (gf) 7.50

**BUDINO**

Boatyard blend espresso crème brûlée, crushed amaretti  
biscuits, Davison's cappuccino ice cream and toasted  
Italian meringue 8.95 (gf\*)

**COCONUT & RHUBARB PANACOTTA**

Topped with a ginger crumble 7.50 (gf, df, vg)

**MINI PUDDING**

See our specials board for today's mini pud 3.50

**BOATYARD SUNDAE**

See our specials board for today's ice cream Sundae  
**Whole** 7.50 / **Half** 5.00

**AFFOGATO**

2 scoops of Davison's 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 & SORBET**

2 Scoops 5.00 / 3 scoops 7.50

Choice of artisan flavours from Davison's of Peel (gf)

Vanilla / Cappuccino / Honeycomb  
Raspberry Sorbet / Mango Sorbet

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

**ARTISAN CHEESE BOARD**

Crackers, grapes, malt loaf & homemade chutney (gf\*)

**1 cheese** 7.95 / **2 cheeses** 9.95 / **3 cheeses** 11.95

**See specials board for our current cheese selection.**

**Pair with a glass of Port**



**DESSERT & COFFEE**

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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.

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**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.

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**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

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**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)

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## 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  
 Asahi Super Dry, Japan 5.2% 4.50  
 Peroni Gluten Free, Italy 5.1% 4.25  
 Heineken Zero, Holland 0.0% 3.85

### 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

### 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,  
 Lime juice, 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

### FROM IOM WITH LOVE

Manx Fynoderee gin, orange juice, fresh lemon juice,  
 sugar and finished with a red wine float 12.00

### BLOODY MARY

Classic infusion of tomato juice, vodka,  
 Worcestershire sauce, tabasco, 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

## Coffee

NOA's 'BOATYARD BLEND' ESPRESSO BEANS

[Decaf available]

### ESPRESSO 2.20

Straight up - 'short black'

### MACCHIATO 2.30

Shot of espresso, followed by a big dollop of steamed milk & micro foam

### AMERICANO 2.95

Hot water infused with the characteristic elements of bitterness & sweetness associated with espresso. Two shots of espresso, hot water.

### CAPPUCCINO 3.25

Two shots of espresso, equal balance of steamed milk & layered micro foam, Chocolate dust

### LATTE 3.25

Two shots of espresso, steamed milk topped with a dollop of micro foam

### FLAT WHITE 3.25

Popularized by coffee shops in Australia & New Zealand. Two shots of espresso, small amount of steamed milk & thin layer of micro foam.

### MOCHA 3.50

Chocolatey version of the classic latte or cappuccino. Two shots of espresso infused with hot chocolate.

### HOT CHOCOLATE

Cadburys Hot Chocolate 3.25 (vg\* Oat Milk 3.65)  
Jamie Oliver's recipe, thick hot chocolate 3.75

## Extras

Oatly Barista Oat Milk .40

Whipped cream .50

Marshmallows .50

Extra shot espresso .50

After dinner cocktail?

### ESPRESSO MARTINI 9.50

Premium coffee liqueur, vodka  
NOA's Boatyard blend espresso.

## COFFEE



## DIGESTIF

### Digestif

(exclusive) **RUSH, English Brandy** 6.00  
Grapes grown fermented in Oxfordshire's Thames valley. Aged in oak casks Oxfordshire, England 42%

**VSOP Maxime Trijol Grand Champagne** 7.50  
Cognac. France 40%. Floral, with a fruity bouquet & lingering bliss.

**Orange Armagnac, Le Grande Joisane** 5.00  
France 36%. Softness & perfume of bitter oranges, & rich powerful sweet mandarin flavours. Liquid pudding.

### Peat Monster, 4.50

Blended premium single malt whisky's Peaty, Smoky, Complex. Edinburgh 46%

## ARTISAN LIQUEURS

Nutty Amaretto 28% 3.75

Zesty Limoncello 28% 3.75

Coffee Liqueur 16% 3.50

Baileys 17% 4.00

Grappa 40% 3.75

Drambuie 40% 4.00

Raspberry 18% 4.50

Rhubarb 18% 4.50

Peach 18% 4.50

Elderflower 18% 4.50

For a wider choice of wines, cocktails, whisky & brandy, see drinks folder



## Tea

### FAIRY BRIDGE TEA 2.95

Blended in Isle of Man. Carefully selected Indian & African teas. Pure bright full flavoured tea (vg, gf)

### DECAF BREAKFAST TEA 2.95

Suki loose leaf teas / PUKKA 2.95 per pot

### EARL GREY BLUE FLOWER

East African black tea with Italian bergamot oil & beautiful blue cornflowers (vg, gf)

### GREEN TEA GINSENG

Harmonious balance of ginseng root, ginger & pineapple blended with Sencha green tea leaf to produce a light, fresh, gingery sweet cup. (vg, gf)

### LEMON GRASS & GINGER

Lightly spiced tea. Warmth of ginger & peppercorns, freshness of lemongrass & the aftertaste of liquorice root & mint. (vg, gf)

### DARJEELING

'Champagne' of teas. Unique & refreshing taste, just perfect for that extra special treat. Flowery, Fresh, Muscatel. (vg, gf)

### THREE CHAMOMILE [Pukka]

Supreme blend of three Chamomile blossoms (vg, gf)

### THREE MINT [Pukka]

Three of the finest mints, blended to create an ocean of cool. Purely spearmint, peppermint & field mint (vg, gf)

Flora [Flowering] Tea

### FLOWERING CHINESE TEA 2.50

Hand-tied individual tea (Green tea) leaves with dried aromatic flowers forming a tea ball/heart. Blooming into an artistic & captivating flower display with an enriching taste.