

NIBBLES

serves 1-2 people

Local artisan bread board
with Marmite butter, aged balsamic vinegar,
Dipping 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

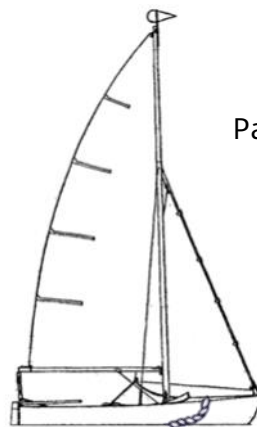
Twice cooked Chips (vg) 4.25

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

BBQ PORK RIBS

Full Rack of Barbequed Pork Ribs, delicious finger licking
spiced BBQ sauce, twice cooked chips (df, gf*) 22.00

PERSIAN FRIED CHICKEN

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

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

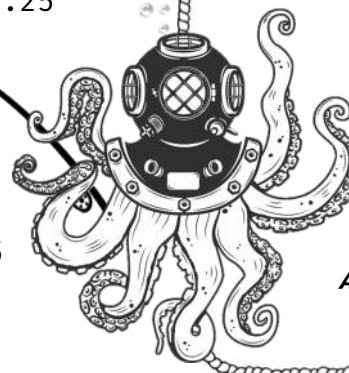
gf/df*/vg* = adjusted on request.*

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



NIBBLES

serves 1-2 people

Local artisan bread board
with Marmite butter, aged balsamic vinegar,
dipping 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

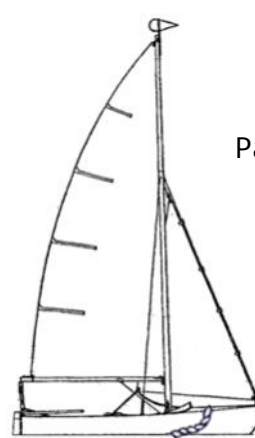
Twice cooked Chips (vg) 4.25

Pickled Onion Rings 3.00

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

Mixed Salad (vg) 4.50

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



THE BOATYARD
EVENING

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*) 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*)

BBQ PORK RIBS

Full Rack of Barbequed Pork Ribs, delicious finger licking
spiced BBQ sauce, twice cooked chips (df, gf*) 22.00

CHESTNUT & WILD GARLIC GNOCCHI

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

FISH FRYER

LOCAL HADDOCK FISH FINGERS (4)

Beer battered goujons of local haddock,
thick cut chips & wedge of lemon (df) 16.50

BATTERED FILLET OF SEABASS

Beer battered fillet of seabass,
thick cut chips & wedge of lemon (df) 16.50

Perfect with garden or mushy peas 2.75

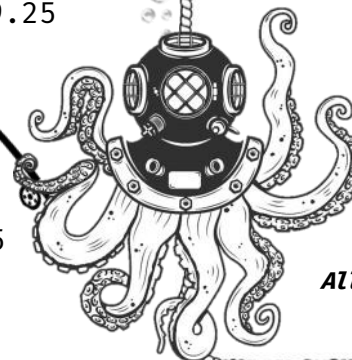
*df = dairy free, gf = gluten free, vg = vegan
gf*/df*/vg* = adjusted on request.*

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



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 & rhubarb gel 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
Lime Sorbet / Mango Sorbet

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

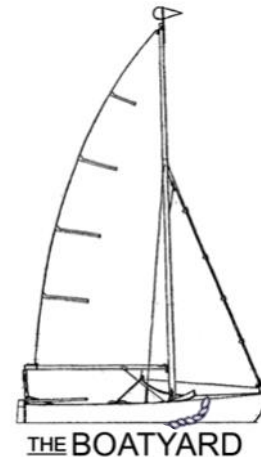
ARTISAN CHEESE BOARD

Crackers, grapes & 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

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)

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

We cannot guarantee absence of nuts/dairy.

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***



BEERS

ROUND CORNER BREWERY

Melton Mowbray (330ml cans)

Steeplechase Pale Ale 4.4% 5.00

English barley, with New Zealand & US hops. Juicy hop aromas of oranges, tropical fruit & citrus orchards.

Drovers IPA 4.3% 5.00

Hazy Vermont Session IPA, Crisp & juicy. Dry hopped with Lemondrop, Bavaria Mandarina, Mosaic Citra & Motueka, & suffused with breezy tropical notes!

Isle of Man Ale

(500ml Bottle)

Bushys Manx Bitter, IOM 4.4% 5

LAGER

(330ML Bottles)

Peroni, Italy 5.1% 4.50

Asahi Super Dry, Japan 5.2% 4.50

Peroni Gluten Free, Italy 5.1% 4.50

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)

MANX GIN

Fynoderee Isle of Man Artisan Gin

Gin by the Season 43% 5.50

Spring / Summer / Autumn / Winter / Chai

HAND PICKED GINS

Engine Oil 'Organic Gin' 42% 5.50

Sage & lemon

Tarquin's Rhubarb & Raspberry Gin 38% 5

Infused with rhubarb & raspberries

FEVER-TREE PREMIUM MIXERS

200ml bottles 2.50

Indian Tonic Water

Mediterranean Tonic Water

Naturally Light Tonic Water

Ginger Ale / Soda Water

Premium Lemonade



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*

GREEN MANN SPRING

Premium Manx mineral waters

Still / Sparkling 750ml 4.50

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.