
HOMEMADE DESSERTS

GINGER STICKY TOFFEE PUDDING

Sticky toffee pudding served with sticky toffee sauce, Davison's vanilla ice-cream and ginger crumb 7.50 (vg* df*)

LEMON & YUZU POSSET

Tangy lemon posset topped with white chocolate crumb 7.50 (gf)

TIA MARIA BUDINO

Tia Maria crème brûlée, crushed biscotti biscuits, Davison's cappuccino ice cream and toasted Italian meringue 9.00 (gf*)

CHOCOLATE ORANGE CHEESECAKE

chocolate soil, chocolate shard, orange gel and a scoop of Davison's Jaffa cake ice cream 8.50 (gf*)

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 7.95 / Half 5.50

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

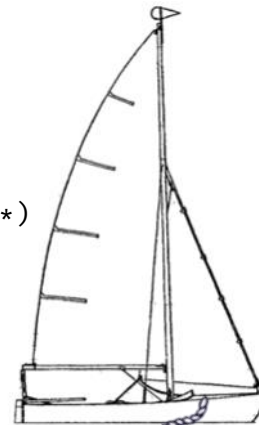
Dairy Free Vanilla ice cream (vg, df, gf)

CHEESE PLATE

(ideal for 1 or 2 to share)

3 cheeses served with crackers, grapes, tomato & basil scone, malt loaf, mulled spice winter fruit compote and celery (gf*) 13.00

**See specials board for our current cheese.
Pair with a glass of Port**



THE BOATYARD

DESSERT & COFFEE

PORT, DESSERT WINE & CALVADOS

PORT

FONSECA BIN 27 PORT 50ml, 20% (vg) 5
Aromas of blackcurrant, spice & smoke.
Flavours of dark berry fruit, cherry & chocolate.

PORTAL 10 YEAR OLD TAWNY 50ml, 20% (vg) 8
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 8 / 500ml 32
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 / **GAELIC** (Drambuie)
GRAND MARNIER / **COINTREAU** (French orange liqueur)
/ **RUSSIAN** (Vodka) / **MANX** (Manx Rum)

*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 allergens provided by the FSA



Coffee

NOA's 'BOATYARD BLEND' ESPRESSO BEANS

[Decaf available]

ESPRESSO 2.20 / Double 2.70

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 9.95

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

COFFEE



DIGESTIF

Digestif?

(exclusive) **RUSH, English Brandy** 6
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
France 36%. Softness & perfume of bitter oranges, & rich powerful sweet mandarin flavours. Liquid pudding.

(exclusive) **Siren Bay Whisky**, 8
Scotland 45.7%

Heavily peated single malt from the highlands of Scotland. Coastal smoke, salty sea spray & elegant fruit. Try with a Fever Tree Ginger Ale 2.75

ARTISAN LIQUEURS

Nutty Amaretto 28% 3.75

Zesty Limoncello 28% 3.75

Coffee Liqueur 16% 3.50

Baileys 17% 4

Grappa 40% 3.75

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.