

## NIBBLES

*serves 1-2 people*

Seaside pot, pickled Manx Queenies & mussels (gf, df) 5.75

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

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

Spiced pork cracking (gf, df) 4.00

## STARTERS

### SOUP OF THE DAY

See specials board (vg, gf\*, df) 7.50

### CULLEN SKINK SOUP

Locally smoked haddock, streaky bacon, mussels, potato, slice of artisan bread (gf\*) 10.25

### CHICKEN LIVER PARFAIT

Crispy Parma ham, quince chutney, duck fat toasted brioche (gf\*) 9.75

### MANX QUEENIE PANCAKE

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

### MANX KING SCALLOPS

Pan-seared local King Scallops, peanut & lime Concasse, pickled mooli (nuts, gf, df) 13.00

### WILD MUSHROOM TART

Puff pastry tart with a mushroom cream sauce filling finished with a vegan parmesan crisp (vg, df, gf\*) 9.50

### KIPPER SCOTCH EGG

Home made local kipper scotch egg served with a lemon and herb mayonnaise 9.50

## SIDE DISHES

Buttery New Potatoes (vg\*) 4.50

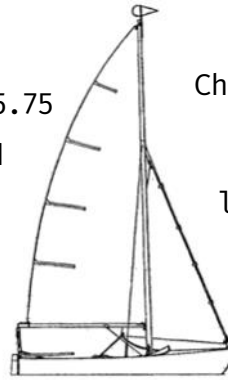
Twice cooked Chips (vg) 4.50

Pickled Onion Rings 3.00

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

Mixed Salad (vg) 4.75

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



THE BOATYARD

## EVENING

## MAINS

### OVEN ROASTED COD LOIN

Chorizo crust, spiced five bean, tomato & chorizo cassoulet, baby samphire, pressed potato terrine (gf\* df\*) 24.50

### OVEN ROASTED MASALA SPICED MONKFISH

lightly curried red lentils, pickled carrot, aloo tikka potato pattie, coconut cucumber riata (gf, df\*) 27.00

### FILLET OF HAKE

Cumbrian mussels, celeriac, apple, herb dumplings, cider cream 26.50 (gf\*)

### MIXED FISH GRATIN

fresh & smoked fish, leeks, peas, creamy white wine sauce, topped with Manx vintage cheddar, breadcrumbs, oven baked & topped with a poached egg (gf\*) 21.95

### FILLET STEAK

6oz Manx fillet Steak served with grilled tomato, baked portobello mushroom, twice cooked chips, pickled onion rings & homemade 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

### AUBERGINE FREEKAH & CASHEW TAGINE

Moroccan toasted pearl couscous (nuts, vg, gf\*) 17.00

### FISH FRYER

All served with thick cut chips & wedge of lemon

### LOCAL HADDOCK FISH FINGERS (df) (4)

Beer battered goujons of local haddock 16.50

### BATTERED FILLET OF SEABASS

Beer battered fillet of seabass (df) 16.50

*Perfect with garden or mushy peas 2.75*

*Nuts = contains, df = dairy free, gf = gluten free, vg = vegan  
gf\*/df\*/vg\* = adjusted on request. nuts-dish contains nuts  
We cannot guarantee absence of nuts/sesame/gluten/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*

*At busy times it may take longer to cook & serve your food.*

