

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 (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

SLOW BRAISED BEEF CHEEK TERRINE

Slow braised, panko breaded, beef cheek terrine on a bed of rich ragout sauce and radish 9.50 (df)

MANX QUEENIE PANCAKE

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

MANX KING SCALLOPS

Ponzu cured king scallops, crispy pork belly, cauliflower puree and pickled cauliflower 13.00

TOMATO TARTURE

vine tomato tartare seasoned with basil & garlic, in a Tomato dressing with avocado cream (vg, df, gf) 9.50

SALMON & CRAB TIAN

Locally smoked salmon & Niarbyl crab tian, wasabi mayonnaise, roasted red pepper, broken sesame taco croutons (df, gf*) 13.00

SIDE DISHES

Buttery New Potatoes (vg*) 4.50

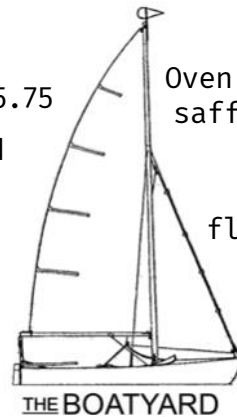
Twice cooked Chips (vg) 4.50

Pickled Onion Rings (vg) 3.00

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

Mixed Salad (vg) 4.75

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



LUNCH

OVEN ROASTED COD LOIN

Oven roasted cod loin, samphire and sautéed potatoes served in saffron, mussel, chorizo and dry sherry broth (df*, gf) 25.00

MONKFISH & KING PRAWN CURRY

Mongolian style monkfish curry with king prawns, flavoured with tomato, chilli and fenugreek served with coriander pilau rice (gf, df) 27.00

BLACKENED HAKE LOIN

Soy glazed, blackened hake loin, pickled kohlrabi, charred radicchio, pak-choi, mirin poached shimeji mushroom, finished with a coconut miso broth (df*, gf) 26.50

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*) 15.95

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, twice cooked cut chips, garlic mayo dip & pomegranate slaw (gf* df) 16.50

AUBERGINE, FREEKAH & CASHEW TAGINE

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

FISH FRYER

All served with twice cooked chips & wedge of lemon

LOCAL HADDOCK FISH FINGERS (df) (3)

Beer battered goujons of local haddock 14.50

BATTERED FILLET OF SEABASS

Beer battered fillet of seabass (df) 16.50

Perfect with garden or mushy peas 2.75

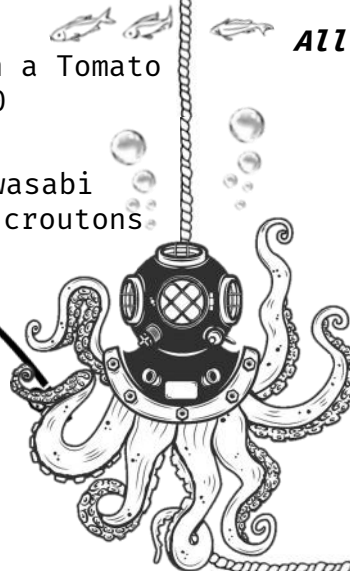
*df = dairy free, gf = gluten free, vg = vegan
gf*/df*/vg* = adjusted on request*

We cannot guarantee absence of nuts/sesame/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

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

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

SLOW BRAISED BEEF CHEEK TERRINE

Slow braised, panko breaded, beef cheek terrine on a bed of rich ragout sauce and radish 9.50 (df)

MANX QUEENIE PANCAKE

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

MANX KING SCALLOPS

Ponzu cured king scallops, crispy pork belly, cauliflower puree and pickled cauliflower 13.00

TOMATO TARTURE

Vine tomato tarture seasoned with basil & garlic, in a tomato dressing with avocado cream (vg, df, gf) 9.50

SALMON & CRAB TIAN

Locally smoked salmon & Niarbyl crab tian, wasabi mayonnaise, roasted red pepper, broken sesame taco croutons (df, gf*) 13.00

SIDE DISHES

Buttery New Potatoes (vg*) 4.50

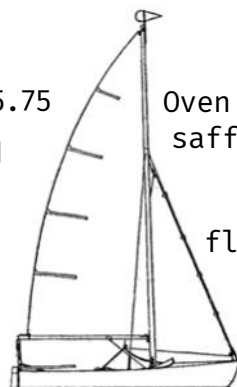
Twice cooked Chips (vg) 4.50

Pickled Onion Rings (vg) 3.00

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

Mixed Salad (vg) 4.75

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



EVENING

MAINS

OVEN ROASTED COD LOIN

Oven roasted cod loin, samphire and sautéed potatoes served in saffron, mussel, chorizo and dry sherry broth (df*, gf) 25.00

MONKFISH & KING PRAWN CURRY

Mongolian style monkfish curry with king prawns, flavoured with tomato, chilli and fenugreek served with coriander white rice (gf, df*) 27.00

BLACKENED HAKE LOIN

Soy glazed, blackened hake loin, pickled kohlrabi, charred radicchio, pak-choi, poached shimeji mushroom, finished with a coconut miso broth (df*, gf) 26.50

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

BBQ PORK RIBS

Full rack of barbequed pork ribs, delicious finger licking spiced BBQ sauce, twice cooked chips (df, gf*) 22.00

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*)

AUBERGINE, FREEKAH & CASHEW TAGINE

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

FISH FRYER

All served with twice cooked 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

df = dairy free, gf = gluten free, vg = vegan

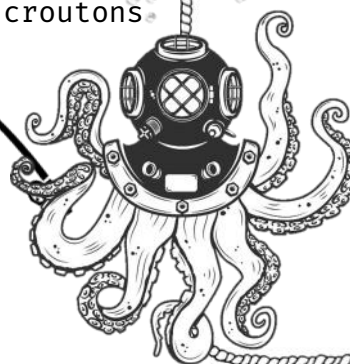
gf/df*/vg* = adjusted on request*

We cannot guarantee absence of nuts/sesame/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 allergens provided by the FSA



HOMEMADE DESSERTS

GINGER STICKY TOFFEE PUDDING

Sticky toffee pudding served with sticky toffee sauce, Davison's vanilla ice-cream and ginger crumb 7.5 (vg* df*)

WHITE CHOCOLATE PANACOTTA

with a chocolate shard, chocolate soil and chocolate sauce (gf) 8.00

BOATYARD COFFEE BUDINO

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

MANGO & VANILLA CHEESECAKE

with mango & raspberry ice cream (gf) 8.50

MINI PUDDING

See our specials board for today's mini pud 3.5



BOATYARD SUNDAE

See our specials board for today's ice cream Sundae
Whole 7.95 / **Half** 5.5

AFFOGATO

2 scoops of Davison's vanilla ice cream, shot of NOA'S 'Boatyard' blend espresso (gf, vg*) 6.5

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

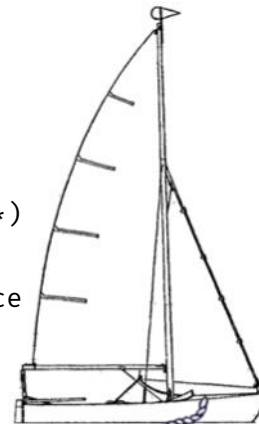
Dairy Free Vanilla ice cream (vg, df, gf)

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

**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 8.5 / 500ml 34
Blend of Semillon, sauvignon & muscadelle grapes.
Marmalade, sweet nectarine, candied citrus.

CALVADOS

AVALLEN CALVADOS 'Bee Positive'
Normandy, France 40% (vg) 25ml 5
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. nuts = dish contains nuts
We cannot guarantee absence of nuts/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**



BEERS & CIDERS



Craft Ales, Melton Mowbray, England

Steeplechase Pale Ale 4.4% 330ml **6**
English barley, with New Zealand & US hops. Juicy hop aromas of oranges, tropical fruit & citrus orchards.

Drovers IPA 4.3% 330ml **6**
Hazy Vermont Session IPA, Crisp & juicy. Dry hopped with Lemondrop, Bavaria Mandarina, Mosaic Citra & Motueka, & suffused with breezy tropical notes!

BUSHYS BREWERY

Isle of Man

Bushys Manx Bitter, 4.4% 500ml **6.25**

LAGER

Peroni, Italy 5.1% 330ml **5.5**

Asahi Super Dry, Japan 5.2% 330ml **5.5**

Peroni Gluten Free, Italy 5.1% 330ml **5**

Heineken Zero, Holland 0.05% 330ml **4**

CIDER

Magners Apple, Ireland 4.5% 568ml **6**

Rekorderlig Strawberry & Lime, Sweden 4% 330ml **6**

See our blue drinks folder for COCKTAILS / SPIRITS / WINES

Guest Wifi – **SunSet1234**

Challenge 25 Policy - If you look under 25, please have your ID ready when ordering alcoholic drinks.

MANX DRINKS

Fynoderee Distillery, Ramsey, Isle of Man
Outlier Distilling Co, Andreas

GIN

Fynoderee, Artisan Gin by the Season
Spring / Summer / Autumn / Winter
Chai - 43% 25ml **5.5**

VODKA

Fynoderee
Bumbee Vodka 40% 25ml **5.5**

RUM

Fynoderee
Glashtyn Spiced Manx Rum 40% 25ml **5.5**
Outlier Distilling Co.
Hoolie Manx White Rum 41% 25ml **4.5**
Hurricane Overproof Manx Rum 64% 25ml **5.5**

SPIRITS

Outlier Distilling Co.
Hedge Fund
Wild Berry Schnapps 45% 25ml **4.5**
Pair with FEVERTREE Mixers **2.75**

DRINKS

MENU



AWARD WINNING NON-ALCOHOLIC PLANT-BASED DRINKS

Mood-making, active plants, adaptogens & nootropics &... Hangover free!

LIVENER

Energising, juicy, fiery

SOCIAL ELIXIR

Elevatin, Bittersweet, curious

NIGHTCAP

Calming, woody & mellow

50ml with FEVERTREE MIXER **9.5**



FOLKINGTON'S PREMIUM FRUIT JUICE'S & PRESSÉ

Select varieties of quality fruit, pressed & squeezed soon after they've been picked from the farm. Juices of provenance & sustainability

Pressés

Gently Sparkling 250ml **3.5**

Wild English **Elderflower**

Sicilian **Lemon & English Mint**

English **Rhubarb & Apple**

West African **Ginger Beer**

Fruit Juices

250ml **3.5**

English Cloudy **Apple** Juice

Valencia **Orange** Juice

English cloudy **Pear** Juice

Costa Rica **Pineapple** Juice

Colombia **Mango** Juice

British **Summer Berries** Juice

Pink Lemonade Juice

(Sicilian Lemons & English Raspberries)

Spanish **Tomato** Juice

SOFT DRINKS

Coke / Diet Coke 200ml **2.75**

Kids Carton of Apple / Orange juice **1.5**

GREEN MANN SPRING

Premium Manx mineral waters
Still / Sparkling 750ml **4.75**

FEVER-TREE PREMIUM MIXERS

200ml bottles **2.75**

Indian Tonic Water

Mediterranean Tonic Water

Naturally Light Tonic Water

Ginger Ale / Soda Water

Premium Lemonade



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 .50
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.