

## 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\*) 6

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

### LAMB MEATBALLS

Manx Lamb meatballs, baba ghanoush, garlic yoghurt, mint chimichurri (df, gf) 12.00

### MANX QUEENIE PANCAKE – MANX MENU AWARD

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

### MANX KING SCALLOPS

Pan-seared Manx King Scallops, pea puree, crushed peas, Tate's butchers black pudding, pancetta (df, gf) 13.50

### BIBIMBAP ARANCINI

Panko breaded deep fried Kimchi rice, gochujang, carrot, cucumber & sesame salad (vg, df) 9.00

### 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

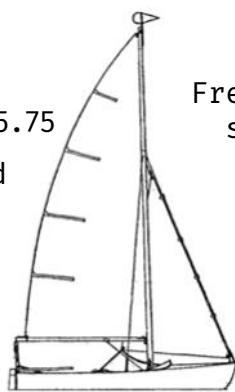
Twice cooked Chips (vg) 4.50

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

## MAINS

### MIXED FISH GRATIN

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

### SEA TROUT FILLET

Pan-seared sea trout fillet with beluga black lentils, pickled carrot & fennel, samphire & Manx asparagus finished with a lemon hollandaise (gf) 26.50

### MONKFISH & KING PRAWN CURRY

Mongolian style monkfish curry, medium spiced with king prawns, flavoured with tomato, chilli, cardamon, coriander & fenugreek served on a saffron infused pilau rice (gf, df) 27.00

### HAKE & CRAB RISOTTO

Oven roasted Hake fillet with a Niarbyl crab, spinach & pea risotto (gf, df\*) 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, twice cooked cut chips, garlic mayo dip & pomegranate slaw (gf\* df) 17.50

### 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*

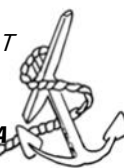
*df = dairy free, gf = gluten free ingredients, vg = vegan  
gf\*/df\*/vg\* = adjusted on request*

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

*Owing to our small kitchen it may take longer to cook & serve your meal during busier times. Prices inclusive of 20% VAT*

***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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slice of artisan bread

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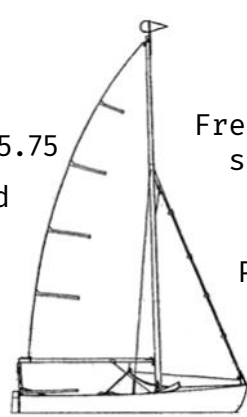
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THE BOATYARD  
EVENING

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### FILLET STEAK

6oz Manx fillet Steak served with grilled tomato, baked portobello mushroom, twice cooked chips, pickled onion rings & homemade peppercorn sauce 32.00 (gf\* df\*)

### PERSIAN FRIED CHICKEN

Persian spiced fillet of chicken, twice cooked cut chips, garlic mayo dip & pomegranate slaw (gf\* df) 17.50

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HOMEMADE DESSERTS

**GINGER STICKY TOFFEE PUDDING**

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

**WHITE CHOCOLATE PANACOTTA**

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

**BOATYARD COFFEE BUDINO**

Boatyard blend espresso crème brûlée, crushed biscotti biscuits, Davison's cappuccino ice cream & 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



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**BOATYARD SUNDAE**

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

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**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 & celery (gf\*) 13

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



THE BOATYARD

**DESSERT & COFFEE**



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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.

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**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.

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**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

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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** / **Gaelic** (Drambuie)  
**GRAND MARNIER** / **COINTREAU** (French orange liqueur)  
/ **RUSSIAN** (Vodka) / **MANX** (Manx Rum)

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## 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**

Kopparberg Strawberry & Lime, Sweden 4% 330ml **5.50**

**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.