Valentines at the Boatyard

February 14th
5pm to 9pm
Advance booking
£65pp
deposit £10pp

Bring Together

To Share:

One kilo of local Langoustines with a Pernod, shallot, soy sauce, olive oil and tarragon sauce df gf

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Our own beetroot and dill Salmon Gravadlax
horseradish cream, pickled cucumber, dill oil, black lump fish caviar gf df

Lamb Koftas
warm flat bread, lightly spiced hummus, coriander, red onions, pomegranate's, sour cream vg* df

Crispy Pork Belly
apple gel, black pudding crumb, crushed peas, pancetta, cider emulsion df gf

Butternut Squash Carpaccio
quince puree, pickled mustard seeds, candid pepitas, and fresh herb vg df

To Nourish

To Share:

Mixed Seafood Grill
Manx Crab Claws, King Scallops, Tandoori Monkfish, Half Manx Lobster, Panko Breaded Squid, Caesar salad and twice cooked chips gf*

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Fillet of Manx Beef
shallot tarte tatin, rich red wine gravy, honey roast vegetables, potato pave gf df*

Trio of Lamb
Lamb cutlet, lamb and rosemary sausage, croquette of breast of lamb, fondant potato, kale df*

Pan roasted Halibut
Miso, maple, and dukkah coated Halibut, sautéed queenies, king prawn curried sweet potato foam, pak choi, basmati gf

Wild Mushroom and Truffle Oil Risotto
vegan parmesan crisp, baby spinach, herb oil vg

To love

To Share:

DIY Eton Mess and Profiteroles
Meringues, whipped cream, fresh raspberries, prosecco marinated strawberries, coulis and warm chocolate fudge sauce, profiteroles gf*

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Whipped Blue Cheese Cheesecake
pear chutney, toasted walnuts

Fresh mango and coconut Pannacotta gf

Banana Tempura
salted caramel sauce, Davison's vanilla ice cream vg*

Chocolate and Orange Mousse Cake
chocolate soil, orange sorbet

Love potions

Dark Tide Martini *10*
Noa 'Boatyard' espresso, Fynoderee Bumbee Vodka, Kahlua Coffee Liqueur, Dash of Sea Salt

Strawberry Margarita *11*
Jose Cuervo Especial Reposado Tequila, Cointreau, Fresh strawberries, Fresh Lime

Peel'star Martini *12*
Vanilla Vodka, Passionfruit Puree, Passoa Liqueur, Sugar Syrup, Orange Juice, shot of prosecco

Back to mine

Coffee & chocolate

gf = gluten free **df** = dairy free, **vg**= vegan
vg*/gf*/df* with amendment (please notify us). Gluten free dishes are made using gluten free ingredients.
We cannot guarantee absence of dairy/gluten/nuts in our dishes.