

NIBBLES

Serves 1-2 people:

Homemade hummus, warm flat bread (vg) 5.5
Local artisan bread board, IOM butter, Marmite
butter, aged balsamic vinegar, dipping oil (vg*) 7
Mixed Kalamata, seasoned olives (vg, gf, df) 6
Pickled Manx Queenies & mussels (gf, df) 7
Spiced pork crackling (gf, df) 4

THE BOATYARD

EAST QUAY PEEL

STARTERS

Soup of the day

See specials board (vg, gf*, df) 8.5

Locally Smoked Kipper Chowder

Creamy Kipper chowder, locally smoked, crispy bacon, potatoes and mussels, artisan bread 10.5

Local Crab Toastie

Niarbyl Bay brown and white crab, mayo, cream cheese, soy sauce, toasted Ross Focaccia (gf*) 12

Manx Queenie Pancake

Homemade herby pancake, Manx Queenies, crispy bacon lardons,
creamy white wine sauce, topped with Manx cheddar 14 (Double as main 27)

Ham Hock

Ham hock with parsley, capers & gherkins, home made piccalilli, toasted Noa Bakehouse bread 11

Persian Salad

Persian roasted aubergine and crispy chickpea salad, lemon and pomegranate dressing,
roasted tomatoes, hummus and Staarvey farm salad leaves (vg) 9.5

MAINS

Fish Gratin

Fresh & smoked white fish, flavoursome salmon belly, leeks, peas and creamy white wine sauce,
topped with Manx vintage cheddar, breadcrumbs, oven baked & topped with a poached egg (gf*) 18

Monkfish & King Prawn curry

Macher Jhol Bengali style curry, rich tomato, curry leaves, mustard seeds, garlic, coriander,
lightly spiced sauce, saffron pilau rice, chapati, cucumber riata (gf*, df) 28

Cod Loin Paella

Spanish style paella with mussels, chorizo, peppers, peas and panko breaded squid rings 27

Hake Fillet

Pan fried with parmesan crust, baby vegetables, sauté potatoes, parmesan crisp 28

Battered Fillet of Seabass

Beer battered fillet of seabass, Manx twice cooked chips, wedge of lemon (df) 17

Local Haddock Fish fingers

Four beer battered 'goujons' of local haddock, Manx twice cooked chips, wedge of lemon (df) 17

Manx 8oz Sirloin Steak

Confit of baby plum tomatoes & garlic, twice cooked chips & pickled onion rings (gf* df*) 29
Add Jug of our delicious homemade peppercorn sauce 3

BBQ Pork Ribs

Full rack of pork ribs, delicious finger licking spiced BBQ sauce, twice cooked chips (df, gf*) 24

Korean Bulgogi

Udon noodles in a spicy Korean mushroom & tofu ragu, cashew nut 'parmesan', pickled Shimeji mushrooms, coriander, spring onions, coriander oil (vg, df, nuts) 19

SIDES

Twice cooked Manx chips (vg) 5 / Steamed baby potatoes with rosemary butter (vg*) 5

Pickled onion rings (vg) 4 / Garden peas (vg, gf) 2.5 / Mushy peas (vg, gf) 2.5

Staarvey farm organic leaf green salad with a light vinaigrette dressing (vg) 6

Tenderstem broccoli, kale, chilli & toasted almond butter (vg*, nuts) 5

Gluten free bread (gf) 1.5 / Extra bread slices (2) 1.5

ALLERGENS

df = dairy free, gf = gluten free ingredients, vg = vegan, gf*/df*/vg* = adjusted on request,
sesame = contains sesame, nuts = contains nuts. Please notify us when ordering of any allergies.

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

Gluten/Coeliac, note, fat fryer used for cooking items with gluten and as such cannot guarantee absence of gluten
when cooking chips/fried items. Chips can be substituted for potatoes.

Prices inclusive of 20% VAT. Service not included. 10% discretion gratuity on parties of 9 or more.

APERITIF
Spritz - Aperol, prosecco & Fever Tree Soda 9
G&T - Fynoderee Summer Edition Gin &
Fever Tree Tonic 8.45
Strawberry Margarita 11
Mocktail - Virgin Bramble 8
See drinks menu for full range of cocktails