



## THE BOATYARD MANX MENU

You are welcome to order any of the dishes individually along with other dishes from our a la carte menus, or choose all 3 Manx Menu dishes for a special offer price of 50.

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### Cocktail

#### '13-35' LIFEBOAT SAVER

13-35 is the Shannon Class of Lifeboat stationed at Peel Boathouse. It embodies the spirit & mission of the RNLI (Royal National Lifeboat Institution). A blend of strength, resilience, & a nod to the sea. A storm is brewing, danger on the Irish sea, call for the Lifeboat.

'13-35' Lifeboat Saver, our local twist on a dark & stormy.

Outliers Hoolie Rum, house made Manx Honey & ginger syrup & fresh lime juice, Green Mann sparkling water. *To the rescue*, launch the Lifeboat. Pour your mini bottle of Fynoderee RNLI Gin, infused with orange bitters into the commemorative RNLI 200 Glass, a visual & symbolic act of the brave men & women going to sea as live savers. 12.

### Starter

#### GONE CRABBING

##### ASSIETTE OF LOCAL CRAB

A dish to evoke childhood memories of going crabbing, a visit to the seaside, kneeling on the quay in anticipation of a bite & the joy of hooking a crab. Get your bucket & crab line ready, local pork crumb for bait, its time to go crabbing.

Our Manx Menu Starter Course - Dive into an assiette of local Niarbyl crab. Manx Crab Toastie, Crab Claw, & Crab Croquette, served on a bed of crispy Manx kale, finished with a crab foam & dehydrated crab dust 14.

### Main

#### HARVEST OF THE SEA

##### MANX SEAFOOD BOUILLABAISSE

Along the quay from the Boatyard, fishing boats land their prized catch of Lobster, Scallops & Langoustines. As one of the busiest fishing harbours on the Island, we are fortunate to have a harvest of seafood to create delicious dishes for our guests.

Our Manx Menu Main Course - A rich Manx Bouillabaisse showcasing the very best of our Islands seafood, local Lobster with local wild garlic butter, Langoustine, 'Disco' King Scallop, breaded local Squid Rings, sauteed Manx potatoes, Lobster bisque sauce. 30.

### Dessert

#### OIE VOALDYN - FIRE FESTIVAL

##### BAKED 'PEEL' ALASKA

The Oie Voaldyn Festival is a reinterpretation & modernisation of the old Manx custom surrounding Oie Voaldyn or May Day Eve. Held on Peel beach, it's a time to celebrate the return of the fertility of the land, casting off darkness & celebrating light. Use of fire was one of a number of customs used at this time of year, to fend off witches & evil spirits.

Our Manx Menu Dessert - Baked 'Peel' Alaska is Oie Voaldyn on a plate. Soft Sponge like the golden sand of Peel's beach, layered with jam, local artisan cherry ice cream from Davison's & encased in a toasted whipped Italian meringue.

Recreating the thrill of the Fire Festival, flaming Hoolie Rum is poured over the 'Peel Alaska' to fend off those witches & spirits, the evil ones, not the rum. 9.

**Book Online: [theboatyardpeel.co.uk](http://theboatyardpeel.co.uk)**

**The Boatyard Restaurant, Mariners Wharf, East Quay, Peel, IM5 1AR**