

FANCY A NIBBLE?

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

Sweet & Salted roasted mixed nuts

seasoned with tamari, olive oil, brown sugar and thyme (nuts) 6

THE BOATYARD EAST QUAY PEEL

STARTERS

Soup of the day

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

Thai style Fish Soup

Coconut broth with fish, lemongrass, ginger, kaffir lime & mussels (gf, df) 10.5

Local Crab Toastie

Niarbyl Bay brown and white crab, mayo, cream cheese, soy sauce, toasted Ross Focaccia (gf*) 12.75

Pan Fried King Scallop

Manx Parsnip, black pudding Apple crisp, langoustine cigar, Manx cider veloute 14.5

Manx Queenie Pancake

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

Chicken Liver Parfait

Caramelised fig, pistachio crumb, toasted crostini (gf*, nuts) 12.5

Citrus Salad

Pink grapefruit, clementines, finely shaved fennel, pomegranate, toasted pumpkin and sunflower seeds, basil, mint, maple, lemon and olive oil dressing (vg, df) 9.75

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*) 20.5

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) 28.5

Oven Roasted Fillet of Hake

Chorizo, Spinach, pinenut risotto (gf, df*, nuts) 27.5

Battered Fillet of Seabass

Beer battered fillet of seabass, Manx twice cooked chips, wedge of lemon (df) 17.95

Local Haddock Fish fingers

Four beer battered 'goujons' of local haddock, Manx twice cooked chips, wedge of lemon (df) 17.95

Persian Fried Chicken

Persian spiced fillet of chicken, twice cooked chips, garlic mayo dip & pomegranate slaw (gf* df) 18

Manx 8oz Sirloin Steak

Confit of baby plum tomatoes & garlic, twice cooked chips & battered pickled onion rings (gf*, df*) 29.5
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*) 24.5

Steamed Silken Tofu

Velvety tofu with ginger, garlic, and a gentle kick of chilli, paired with pak choi and coriander scented rice (vg) 19

Spinach Risotto

Spinach, garden pea & pinenut risotto (vg, gf, nuts) 17.5

SIDES

Twice cooked Manx chips (vg) 5 / Steamed buttery baby potatoes (vg*) 5

Staarvey Farm leaf salad with oil, Dijon, vinegar dressing 5

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

Tenderstem broccoli, kale & chilli (vg*) 5.5 / Gluten free bread (gf) 1.5 / Extra bread slices (2) 2

ALLERGENS

df = dairy free, gf = gluten free ingredients, vg = vegan, gf*/df*/vg* = adjusted on request, 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 which goes to Government. Service not included. 10% discretion gratuity parties of 9 or more.

APERITIF
Spritz - Aperol, prosecco & Fever Tree Soda 9
G&T - Fynoderee Gin & Fever Tree Tonic 8.45
Dark & Stormy 10
Mocktail - Not so Dark & Stormy 8
See drinks menu for full range of cocktails