

## LIQUEUR COFFEE

Boatyard Blend. NOA Bakehouse Coffee, Liqueur  
(25ml) topped with fresh Manx Cream - 7.5  
Calypso - Tia Maria  
Cointreau / Grand Marnier  
French - Brandy  
Irish - Whiskey  
Baileys  
Gaelic - Drambuie  
Manx - Outlier Spiced Rum

## DIGESTIF?

Avallen Calvados, France 40% 25ml 5  
Pudding Wine - Monbazillac 12.5% 125ml 8.5  
Cocktail - Espresso Martini 10  
Armagnac - Delord 25y France, 40% 10  
Cognac - Hermitage 20y 42% 15  
Whisky - Siren Bay 18y  
Peated Single Malt 45.7% 8  
*See our drinks menu for full  
selection of digestifs*



## THE BOATYARD EAST QUAY PEEL

### HOMEMADE DESSERTS

**Lemon Raspberry Cheesecake**  
Crème fraiche 9



**Boatyard Coffee Budino**  
Crème brulee made from Boatyard blend Noa Bakehouse Espresso, amaretti biscotti  
biscuits, Davison's cappuccino ice cream & toasted Italian meringue (gf\*) 9

**Moist Apple and Spice Cake**  
Served warm with vanilla ice cream (vg\*, df\*) 9

**Mini Pudding**  
See our specials board for today's mini pud 4

### ICE CREAMS

**Boatyard Sundae**  
See our specials board for today's ice cream Sundae  
Whole 9 / Half 6

**Affogato**  
2 scoops of Davison's vanilla ice cream,  
shot of NOA'S 'Boatyard' blend espresso (gf, vg\*, df\*) 7  
Try with a shot of sumptuous Italian Amaretto! 3.75

**Artisan Ice Cream**  
2 Scoops 5.00 / 3 scoops 7.50  
Choice of artisan flavours from Davison's of Peel (gf)  
Vanilla / Cappuccino / Chocolate / Black Cherry & Kirsch  
Dairy Free Vanilla ice cream (vg, df, gf)

### CHEESE BOARD

Ideal for 1 or 2 to share (gf\*) 13.5  
**Vintage Manx Cheddar and Blue Shropshire**  
with roasted red pepper & chilli jam, malt loaf, crackers,  
toasted Noa's focaccia, grapes, (gf\*) 13.5

Pair with a glass of Port 50ml  
**Fonseca Bin 27 Port 20% 5**

Aromas of blackcurrant, spice & smoke. Flavours of dark berry fruit, cherry & chocolate.

**Portal 10 Year Old Tawny 20% 8**  
Fig & raisin flavours before layers & layers of sweet spice, dried fruit mocha & candied nuts

