

THE BOATYARD RESTAURANT

Manx Menu 2026

Celebration of our Sea, the Land, and Tradition
Special Offer - Enjoy all 3 courses to receive 10% off

SEA

Pan fried local King Scallops, Manx parsnip purée, local black pudding, apple Crisp, langoustine cigar, Manx cider velouté 14

Pair with Albariño

crisp apple, citrus and gentle salinity that lifts the scallops and balances the cider velouté
125ml 7.75 / 175ml 11.5 / Btl 46

LAND

Manx Lamb cutlet, local lamb and rosemary sausage, Manx lamb breast potato croquettes, Manx kale, smoked mashed potato, lamb fat chimichurri 28

Pair with False Bay 'Old School' Syrah

Peppery, smoky and full-bodied, the perfect match for rich Manx lamb
125ml 4.25 / 175ml 6 / Btl 24

TRADITION

Homemade Bonnag Bread and Butter Pudding, Fynoderee rum soaked raisins, Davison's vanilla Ice Cream, Manx Honey drizzle 8

Pair with Portal 10 Year Tawny

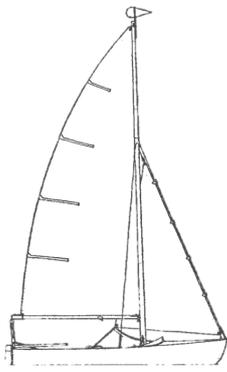
silky caramel, fig & toasted nut richness that melts seamlessly into warm bonnag & rum-soaked raisins 50ml 8

We are proud to showcase produce and ingredients in our menu from local suppliers:

**Horne Seafood, The Fish Market, Robinsons, Allansons Farm,
Tates Butchers, IOM Creameries, Starvey Farm,
Fynoderee Distillery, Davison's Ice Cream, Laxey Flour Mill,
Manx Cider co, NOA Bakehouse**



THE BOATYARD-PEEL



LOCAL PRODUCERS AND SUPPLIERS



- Allansons Farm
- Fynoderee Distillery
- Laxey Mill Flour
- IOM Creameries
- NOA Coffee & Bread
- Wine Cellar
- The Fish Market Robinsons
- Harrison & Garrett
- Green Mann Water
- Davison's Ice Cream
- Staarvey Farm
- Tates Butchers
- Hornes Seafood
- Geo Devereau



THE BOATYARD PEEL

