

NIBBLES

serves 1-2 people

- Seaside pot, pickled Manx Queenies & mussels (gf, df) 6
- Local artisan bread board with Marmite butter, aged balsamic vinegar, dipping oil (vg*) 6
- Mixed Kalamata, seasoned olives (vg, gf, df) 5
- Spiced pork cracking (gf, df) 3.5

Check our daily specials on the clip board

STARTERS

SOUP OF THE DAY

See specials board (vg, gf*, df) 8

CHOWDER

Creamy Kipper chowder, crispy bacon, potatoes, mussels slice of artisan bread 10.5

CRAB CROQUETTES

Local crab & potato coated in breadcrumbs, pickled salad, radish, gribiche sauce 11

MANX QUEENIE PANCAKE – MANX MENU AWARD

Homemade herby pancake, Manx Queenies, crispy bacon lardons, creamy white wine sauce, topped with Manx cheddar 13.5 / Double 27

SEA TROUT

Brined Sea trout with Greek yoghurt, pink grapefruit, peas, ginger & mint (gf, df*) 10

DUCK BREAST

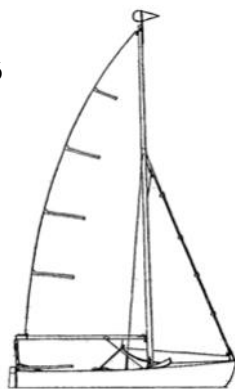
Black tea smoked duck breast, salt baked beets, celeriac, frisée lettuce, pomegranate reduction (gf) 12.5

CURRIED CAULIFLOWER

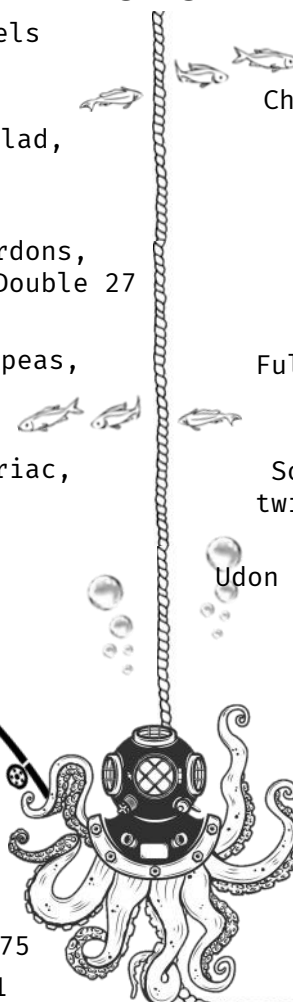
Curried cauliflower moilee, tomato & cumin gel, black garlic puree (vg, gf) 9

SIDE DISHES

- Twice cooked Manx chips (vg) 4.75
- Pickled Onion Rings (vg) 4
- Garden peas (vg, gf) / Mushy peas (vg, gf) 2.75
- Tenderstem broccoli, kale, chilli & toasted almond butter (vg*, nuts) 5
- Steamed baby potatoes with rosemary butter (vg*) 4.75
- Gluten free bread (gf) 1 / Extra bread slices (2) 1



LUNCH



SEAFOOD DISHES

MIXED FISH GRATIN

Fresh & smoked white fish, leeks, peas, creamy white wine sauce, topped with Manx vintage cheddar, breadcrumbs, oven baked & topped with a poached egg (gf*) 16.5

MACHER JHOL BENGALI MONKFISH & KING PRAWN CURRY

Rich tomato, curry leaves, mustard seeds, garlic, coriander lightly spiced sauce, Saffron Pilau rice, chapati, cucumber riata (gf*, df) 28

OVEN ROASTED SALMON FILLET

Panko breaded local scallop, pancetta and beansprout rosti, green beans, lobster bisque (gf*, df) 29

PANFRIED HAKE FILLET

Confit fennel, poached cod cheeks, mussels, miso broth, bok choy (gf, df) 27

BOATYARD FISH FRYER

Served with twice Manx cooked chips, wedge of lemon Choice of homemade spicy Marie rose sauce / Tartare sauce

BATTERED FILLET OF SEABASS

Beer battered fillet of seabass (df) 17

LOCAL HADDOCK FISH FINGERS

3 beer battered goujons of local haddock (df) 15

MEAT & PLANT BASED DISHES

BBQ PORK RIBS

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

SOUTHERN FRIED CHICKEN

Southern fried chicken breast, tomato and chorizo salsa, twice cooked chips, fajita buttered corn cob (df*, gf*) 18

KOREAN BULGOGI (VIBE PLANT BASED CAFÉ)

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

SUNDAY ROASTS (available Sundays 12 to 4pm)

ROAST SIRLOIN OF BEEF / ROAST BELLY PORK 18.5
NUT ROAST 17.5

*df = dairy free, gf = gluten free ingredients, vg = vegan
gf*/df*/vg* = adjusted on request, Nuts = contains nuts*

Allergens subject to the 14 major allergies provided by the FSA
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of the team if you have any allergies or intolerances
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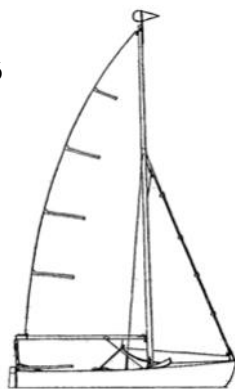
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EVENING

SEAFOOD DISHES

MIXED FISH GRATIN

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

SOUTHERN FRIED CHICKEN

Southern fried chicken breast, tomato and chorizo salsa, twice cooked chips, fajita buttered corn cob (df*, gf*) 18

MANX 8OZ SIRLOIN STEAK

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

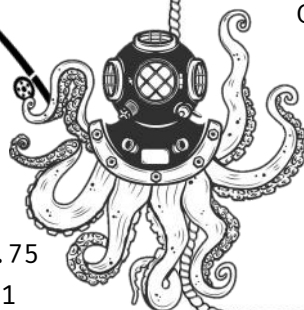
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HOMEMADE DESSERTS

WINTER BERRY CRUMBLE

Warm crumble, creme anglaise, custard gel (gf) 9

PINA COLADA PANACOTTA

With lime & pineapple compote, dehydrated pineapple (gf) 8

MATCHA & DARK CHOCOLATE DELICE

Chocolate soil, Davison's chocolate ice cream 9

BOATYARD COFFEE BUDINO – MANX MENU AWARD

Boatyard blend espresso crème brûlée, crushed biscotti biscuits, Davison's cappuccino ice cream & toasted Italian meringue (gf*) 9

TRIFLE

Raspberry, almond, saffron sherry trifle (vg) 8

MINI PUDDING

See our specials board for todays mini pud 4

BOATYARD SUNDAE

See our specials board for todays ice cream Sundae
Whole 8.5 / Half 6

AFFOGATO

2 scoops of Davison's vanilla ice cream, shot of NOA'S 'Boatyard' blend espresso (gf, vg*) 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

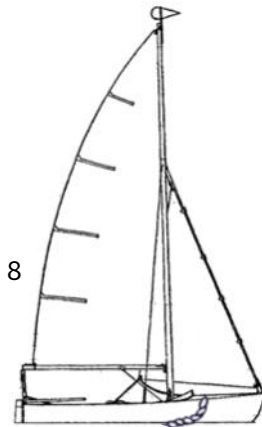
Dairy Free Vanilla ice cream (vg, df, gf)

CHEESE PLATE

(ideal for 1 or 2 to share)

3 cheeses served with roasted red pepper & chilli jam, malt loaf, crackers, toasted Noa's focaccia, grapes, celery (gf*) 13.5

See specials board for our current cheese selection
Pair with a glass of Port



THE BOATYARD

DESSERT & COFFEE



PORT, DESSERT WINE & CALVADOS

PORT

FONSECA BIN 27 PORT 50ml, 20% (vg) 5

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

PORTAL 10 YEAR OLD TAWNY 50ml, 20% (vg) 8
Unctuous, nutty perfection. Fig & raisin flavours to the fore before layers & layers of sweet spice, dried fruit mocha & candied nuts bombard the palate. Truly class.

DESSERT WINE

MONBAZILLAC DOMAIN DE GRANGE NEUVE

Guyenne, South West France 12.5% (vg) 125ml 8.5 / 500ml 34
Blend of Semillon, sauvignon & muscadelle grapes.
Marmalade, sweet nectarine, candied citrus.

CALVADOS

AVALLEN CALVADOS 'Bee Positive'

Normandy, France 40% (vg) 25ml 5
With the preservation of the world's bee population at the heart of it's efforts, savour notes of fresh apples & hints of wild flowers with a taste of toffee-apple sweetness & a little vanilla

LIQUEUR COFFEE 7.50 each

Double shot of NOA'S Boatyard Blend espresso,
Choice of liqueur (25ml), topped with a
silky layer of Manx cream

IRISH (Jameson's Whiskey) / **CALYPSO** (Tia Maria)

FRENCH (Brandy)/ **ITALIAN** (Amaretto)

BAILEYS / **GAELIC** (Drambuie)

GRAND MARNIER / **COINTREAU** (French orange liqueur)

MANX (Manx Rum)

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BEERS & CIDERS



Craft Ales, Melton Mowbray, England

Steeplechase Pale Ale 4.4% 440ml **6.75**
English barley, with New Zealand & US hops. Juicy hop aromas of oranges, tropical fruit & citrus orchards.

Drovers IPA 4.3% 440ml **6.75**

Hazy Vermont Session IPA, Crisp & juicy. Dry hopped with Lemondrop, Bavaria Mandarina, Mosaic Citra & Motueka, & suffused with breezy tropical notes!

BUSHYS BREWERY

Isle of Man

Bushys Manx Bitter, 4.4% 500ml **6.25**

OKELLS 'AURA' PALE ALE

Award Winning Pale Ale, IOM 0.5% 330ml **5.5**

OKELLS 'ZERO' PALE ALE

Award Winning Pale Ale, IOM 0.5% 330ml **4.75**

LAGER

Peroni, Italy 5.1% 330ml **5.5**

Asahi Super Dry, Japan 5.2% 330ml **5.75**

Peroni Gluten Free, Italy 5.1% 330ml **5.5**

Heineken Zero, Holland 0.05% 330ml **4**

CIDER

Magners Apple, Ireland 4.5% 568ml **6**

Kopparberg Strawberry & Lime, Sweden 4% 330ml **5.5**

See our blue drinks folder for COCKTAILS / SPIRITS / WINES

Guest Wifi – **SunSet1234**

Challenge 25 Policy - If you look under 25, please have your ID ready when ordering alcoholic drinks.

MANX DRINKS

Fynoderee Distillery, Ramsey, Isle of Man
Outlier Distilling Co, Andreas

GIN

Fynoderee, Artisan Gin by the Season
Spring / Summer / Autumn / Winter
43% 25ml **5.5**

VODKA

Fynoderee
Bumbee Vodka 40% 25ml **5.5**

RUM

Fynoderee
Glashtyn Spiced Manx Rum 40% 25ml **5.5**
Outlier Distilling Co.
Hoolie Manx White Rum 41% 25ml **4.5**
Hurricane Overproof Manx Rum 64% 25ml **5.5**
Twisted Arm, Spiced Manx Rum, 38% 25ml **4.5**

SPIRITS

Outlier Distilling Co.
Hedge Fund
Wild Berry Schnapps 45% 25ml **4.5**
Pair with FEVERTREE Mixers **2.95**



AWARD WINNING NON-ALCOHOLIC PLANT-BASED DRINKS

Mood-making, active plants, adaptogens & nootropics &... Hangover free!

LIVENER

Energising, juicy, fiery

SOCIAL ELIXIR

Elevatin, Bittersweet, curious

NIGHTCAP

Calming, woody & mellow
50ml with FEVERTREE MIXER **9.5**



FOLKINGTON'S PREMIUM FRUIT JUICE'S & PRESSÉ

Select varieties of quality fruit, pressed & squeezed soon after they've been picked from the farm. Juices of provenance & sustainability

Pressés

Gently Sparkling 250ml **3.75**

Wild English **Elderflower**
Sicilian **Lemon & English Mint**
English **Rhubarb & Apple**
West African **Ginger Beer**

Fruit Juices

250ml **3.75**

English Cloudy **Apple** Juice
Valencia **Orange** Juice
Costa Rica **Pineapple** Juice
Colombia **Mango** Juice
Pink Lemonade Juice
(Sicilian Lemons & English Raspberries)

SOFT DRINKS

Coke / Diet Coke 200ml **2.95**
Kids Carton of Apple / Orange juice **1**
Tomato Juice 200ml **2.95**

FEVER-TREE PREMIUM MIXERS

200ml bottles **2.95**

Indian Tonic Water
Mediterranean Tonic Water
Naturally Light Tonic Water
Ginger Ale / Soda Water
Premium Lemonade

GREEN MANN SPRING

Premium Manx mineral waters
Still / Sparkling 750ml **4.75**



Coffee

NOA's '**BOATYARD BLEND**' ESPRESSO BEANS

[Decaf & Non Dairy Milk Alternatives available]

ESPRESSO 2.5 / Double 3
Straight up - 'short black'

MACCHIATO 2.6 / Double 3.10
Shot of espresso, followed by a big dollop of steamed milk & micro foam

AMERICANO 3
Hot water infused with the characteristic elements of bitterness & sweetness associated with espresso. Two shots of espresso, hot water.

CAPPUCCINO 3.25
Two shots of espresso, equal balance of steamed milk & layered micro foam, Chocolate dust

LATTE 3.50
Two shots of espresso, steamed milk topped with a dollop of micro foam

FLAT WHITE 3.25
Popularized by coffee shops in Australia & New Zealand. Two shots of espresso, small amount of steamed milk & thin layer of micro foam.

MOCHA 3.75
Chocolatey version of the classic latte or cappuccino. Two shots of espresso infused with hot chocolate.

HOT CHOCOLATE
Cadburys Hot Chocolate 3.25 (vg* Oat Milk 3.75)

Extras

Oatly Barista Oat Milk .50
Whipped cream .50
Marshmallows .50
Extra shot espresso .50

After dinner cocktail?

ESPRESSO MARTINI 9.95
Premium coffee liqueur, vodka, sugar syrup, NOA's Boatyard blend espresso.



COFFEE



TEA

DIGESTIF

Digestif?

Bas Armagnac 'Delord' 25y France, 40% 10
Medium length and warm. Notes of chocolate, coffee, dried fruit, brown sugar, and a hint of cinnamon

Hermitage 20y, Grande Champagne, France, 42% 15

This deep, golden cognac has a wonderful aroma of toffee with roasted nut, some spices and just a hint of pineapple.

VSOP Maxime Trijol Grand Champagne 7.5
Cognac. France 40%. Floral, with a fruity bouquet & lingering bliss.

(exclusive) **Siren Bay Whisky**, 8
Scotland 45.7%

Heavily peated single malt from the highlands of Scotland. Coastal smoke, salty sea spray & elegant fruit.

Try with a Fever Tree Ginger Ale 2.95

ARTISAN LIQUEURS

Nutty Amaretto 28% 3.75
Zesty Limoncello 28% 3.75
Coffee Liqueur 16% 4
Baileys 17% 4
Grappa 40% 3.75
Raspberry 18% 4.50
Rhubarb 18% 4.50
Peach 18% 4.50
Elderflower 18% 4.50
Norwegian Absinth 60% 5

For a wider choice of wines, cocktails, whisky & brandy, see drinks folder

Tea

FAIRY BRIDGE TEA 2.50
Blended in Isle of Man. Carefully selected Indian & African teas. Pure bright full flavoured tea (vg, gf)

DECAF BREAKFAST TEA 2.50

Suki loose leaf teas / PUKKA 2.95 per pot

EARL GREY BLUE FLOWER
East African black tea with Italian bergamot oil & beautiful blue cornflowers (vg, gf)

GREEN TEA GINSENG
Harmonious balance of ginseng root, ginger & pineapple blended with Sencha green tea leaf to produce a light, fresh, gingery sweet cup. (vg, gf)

LEMON GRASS & GINGER
Lightly spiced tea. Warmth of ginger & peppercorns, freshness of lemongrass & the aftertaste of liquorice root & mint. (vg, gf)

DARJEELING
'Champagne' of teas. Unique & refreshing taste, just perfect for that extra special treat. Flowery, Fresh, Muscatel. (vg, gf)

THREE CHAMOMILE [Pukka]
Supreme blend of three Chamomile blossoms (vg, gf)

THREE MINT [Pukka]
Three of the finest mints, blended to create an ocean of cool. Purely spearmint, peppermint & field mint (vg, gf)

Flora [Flowering] Tea

FLOWERING CHINESE TEA 2.50
Hand-tied individual tea (Green tea) leaves with dried aromatic flowers forming a tea ball/heart. Blooming into an artistic & captivating flower display with an enriching taste.