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

THE BOATYARD RESTAURANT

Est.2013

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

HOMEMADE DESSERTS

Boatyard Coffee Budino
Noa blend Bakehouse Espresso crème brulee,
Amaretti biscuits, Davison's cappuccino ice cream & toasted Italian meringue (gf*) 9
Try with a shot of coffee liqueur 4

Apple and Blackberry Crumble Cheesecake
Fresh apple & blackberry compote, crumble cheesecake, apple gel 9
Pair with Avellen Calvados, France 40% 5

Shipwreck Tart
Rich shortcrust pastry with a nutty, brandy, toffee filling, served warm,
with Davison's vanilla ice cream (nuts) 9.5
Pair with Manx ltd edition apple brandy 25ml, 4.5, or
Twisted Arm Spiced Manx Rum, Outlier, 38% 25ml 4.5

Chocolate and Beetroot Brownie
Rich and indulgent brownie, chocolate fudge sauce, chocolate soil, served warm,
with Davison's vanilla ice cream 8.5
Try with Rubis Chocolate Wine 15%, 50ml 5.5

Crème Caramel
IOM salt'ed caramel sauce with homemade shortbread fingers (vg) 8.5
Try with a shot of Fynoderee Spiced Rum 5.5

Mini Pudding
See our specials clipboard for todays mini Pud 4

LOCAL ARTISAN ICE CREAMS

Boatyard Sundae
See our specials clipboard for today's ice cream Sundae
Whole 9 / Half 7

Affogato
2 scoops of Davison's vanilla ice cream, shot of NOA'S blend espresso (gf, vg*, df*) 7.5
Try with a shot of sumptuous Italian Amaretto! 4

Artisan Ice Cream and Sorbet
Choice of artisan flavours from Davison's of Peel
2 Scoops 5.00 / 3 scoops 7.50

Cappuccino / Vanilla (gf) or **Dairy Free Vanilla ice cream** (vg, df, gf)

CHEESE BOARD

Ideal for 1 or 2 to share (gf*) 13.5

Selection of Manx and International Cheeses - See Specials Board
Crackers, Davison's chocolate, quince jelly, grapes (gf*)

Pair with a glass of Port?
Fonseca Bin 27 Port 20% 50ml 5.5
Aromas of blackcurrant, spice & smoke. Flavours of dark berry fruit, cherry & chocolate.

Portal 10 Year Old Tawny 20% 50ml 8.25
Fig & raisin flavours before layers & layers of sweet spice, dried fruit mocha & candied nuts

ALLERGENS

Please notify your server of any allergies when ordering. (vg) vegan ~ (df) dairy free ~ (gf) gluten free, (nuts) ~ contains nuts (vg*, df*, gf*) ~ ingredient removed or replaced on request. We cannot guarantee the absence of gluten, dairy or nuts.