

THE BOATYARD RESTAURANT

Manx Menu 2026

Celebration of the Sea, the Land, and Tradition

SEA

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

14

Hornes Seafood, Allansons Farm Produce, Tates Butchers
IOM Creameries, The Fish Market, Boat P11, Manx Cider

LAND

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

28

Staarvey Farm Kale and Herbs, Tates Butchers
IOM Creameries, Manx Potatoes

TRADITION

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

8

Manx Creameries buttermilk, butter, & milk, Laxey Flour,
Manx Honey, Davison's Vanilla Ice Cream



THE BOATYARD PEEL

