

## 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

#### 'GONE CRABBING'

##### MANX MENU STARTER 2025

Crispy crab croquette, crab toastie on Noa Focaccia, crab claw, crispy Manx kale, crab bisque foam 14

#### MANX QUEENIE PANCAKE

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

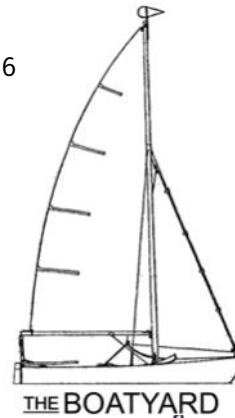
Black tea smoked duck breast, salt baked beets, celeriac, frisée lettuce, pomegranate reduction (gf) 12.5

#### 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) / 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\*) 16.50

#### 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

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

**Allergens subject to the 14 major allergens provided by the FSA**

*– Please ask your server or a member*

*of the team if you have any allergens or intolerances*

***We cannot guarantee absence of nuts/sesame/gluten/dairy***



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Pickled Onion Rings (vg) 4.00  
Garden peas (vg, gf) / Mushy peas (vg, gf) 2.50  
Tenderstem broccoli, kale, chilli & toasted almond butter (vg\*, nuts) 5.00  
Steamed baby potatoes with rosemary butter (vg\*) 4.75  
Gluten free bread (gf) / Extra bread slices (2) 1.00



## EVENING

## 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\*) 25

### 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

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Choice of homemade spicy Marie rose sauce / Tartare sauce

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4 beer battered goujons of local haddock (df) 16.50

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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

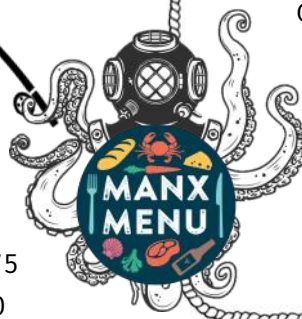
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HOMEMADE DESSERTS

**'OIE VOALDYN - FIRE FESTIVAL'  
PEEL BAKED ALASKA**

**MANX MENU 2025 DESSERT**

Soft sponge, layered with jam, Davison's cherry ice cream, encased in toasted whipped Italian meringue, finished with a shot of flaming Outlier Hurricane Rum 9

**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

**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

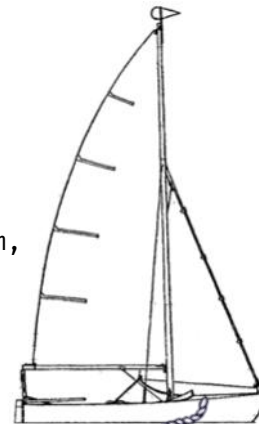
**Dairy Free Vanilla ice cream** (vg, df, gf)

**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



THE BOATYARD

**DESSERT & COFFEE**



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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  
English cloudy **Pear** Juice  
Costa Rica **Pineapple** Juice  
Colombia **Mango** Juice  
British **Summer Berries** 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.

**V SOP 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.