

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 EAST QUAY PEEL

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
 Boatyard blend Noa Bakehouse Espresso crème brulee, Amaretti biscuits, Davison's cappuccino ice cream & toasted Italian meringue (gf*) 9
Try with a shot of sumptuous Italian Amaretto! 3.75 or Fynoderee Spiced Rum! 5.5

Black Forest Cheesecake
 Cherries and Chocolate fudge sauce 9

Try pairing with an Espresso Martini, rich and smooth, it will sharpen the sweetness and awake your palate 10

Sticky Toffee Pudding

Homemade butterscotch sauce and Davison's vanilla ice cream 8.5
Try with a shot of Drambuie, its warming, honeyed notes will complement the toffee flavours 4

Passionfruit and Coconut Pannacotta

Passionfruit coulis, pineapple crisp (vg) 8.5

Pair this creamy dessert with a light and floral St Germain Elderflower Spritz 11

Mini Pudding

See our specials clipboard for today's mini pud 4

ICE CREAMS

Boatyard Sundae

See our specials clipboard for today's ice cream Sundae
 Whole 9 / Half 6

Affogato

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

Cappuccino / Vanilla

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

CHEESE BOARD

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

Vintage Manx Cheddar and Blue Shropshire with roasted red pepper & chilli jam, malt loaf, crackers, toasted Noa's focaccia, grapes, (gf*) 13.5

Pair with a glass of Port?

Fonseca Bin 27 Port 20% 50ml 5

Aromas of blackcurrant, spice & smoke.

Flavours of dark berry fruit, cherry & chocolate.

Portal 10-Year-Old Tawny 20% 50ml 8

Fig & raisin flavours before layers & layers of sweet spice, dried fruit mocha & candied nuts

