THE BOATYARD RESTAURANT

Est.2013

Winter Menu

NIBBLES

Homemade hummus
Warm flat bread (vg) 5.5

Olives
Seasoned kalamata olives
(vg, gf, df) 6

Local Artisan Bread Board
IOM butter, Marmite butter, aged balsamic vinegar, dipping oil (vg*) 7

Seaside Pot
Manx Queenies & mussels (gf, df) 7

Sweet & Salted Roasted Mixed Nuts
seasoned with maple syrup, paprika & thyme (nuts) 6



STARTERS

Soup of the day
Artisan bread. See specials board (vg*, gf*) 8.5

Pork and Game Terrine
Seasoned with juniper berries, cloves, brandy, and red wine, topped with port wine jelly, spiced cranberry compote, toasted focaccia bread 12.50

Local Crab Toastie
Niarbyl Bay brown & white crab, mayo, cream cheese, soy sauce, toasted Ross Focaccia (gf*) 12.75

Manx Queenie Pancake
Homemade herby pancake, Manx Queenies, crispy bacon lardons, creamy white wine sauce, topped with Manx cheddar 14.95 (Double pancake as main 27)

Pan-seared Local King Scallops
Apple and parsnip puree, crispy pancetta, apple crisp, sage butter (gf) 16

Prawn & Mango Cocktail
King prawns, freshwater prawns, fresh mango, crisp lettuce, homemade thousand island dressing with a touch of Fynoderee Bumbee Vodka (gf*) 12.5

Winter Salad
Roasted aubergine, salted cashew nuts, fresh pear, crisp pear, confit tomatoes and stem ginger salad, coriander, pomegranate dressing (gf, df, vg, nuts) 10.5



MAINS

Dauphinois Fish Pie
Fresh & smoked white fish, flavoursome salmon belly, leeks, soft boiled egg, peas & cheesy white wine sauce, layered with dauphinois potatoes topped with Manx cheese, oven baked (gf*) 22

Monkfish & King Prawns
Bombay potatoes, mussels, panko bread squid rings, light curry velouté, confit curried baby tomatoes, spinach 28.5

Pan fried Hake Fillet
Chorizo, pearl barley risotto, kale and rose harissa dressing (gf*, df*) 26

Boatyard Fish Fryer

Crispy Battered Fillet of Seabass
Beer battered fillet of Seabass, Manx twice cooked chips, wedge of lemon (df) 19

Local Haddock Fish Fingers
Four, beer battered 'goujons' of local haddock, Manx twice cooked chips, wedge of lemon (df) 19

Add homemade mushy peas, or garden peas 2

8oz Rump Steak
21 day aged, confit of baby plum tomatoes, garlic, twice cooked chips & battered pickled onion rings (gf*, df*) 25

Add Jug of our delicious homemade peppercorn sauce 3

Pork Ribeye
Panfried, on the bone, roasted peppers, pickled garlic, creamed potatoes, and our BBQ sauce. (df*, gf*) 23

Persian Fried Chicken
Persian spiced fillet of chicken, twice cooked chips, garlic mayo dip & pomegranate slaw (df) 18

Wild and Chestnut Mushroom Bourguignon
Creamy herb polenta (vg, nuts) 19.5

SIDES

Twice cooked Manx chips (vg) 5.5
Steamed buttery baby potatoes, herby dressing (vg*) 5
Battered pickled onion rings (vg) 4
Garden peas (vg, gf) 2.5 ~ Mushy peas (vg, gf) 2.5
Tenderstem broccoli, chilli, soy, and sesame (Sesame, vg*) 5.5
Gluten free bread (gf) 1.5 ~ Extra bread slices (2) 2

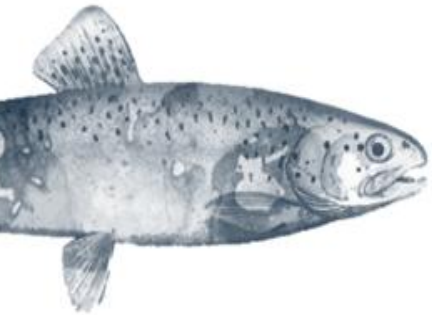




ALLERGENS

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 diary/nuts/gluten.
NOTE: Chips cooked in a fat fryer with other gluten ingredients.
Chips can be changed for steamed buttery potatoes.

Prices inclusive of 20% VAT
Service not included. 10% discretion gratuity parties of 9 or more





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SUNDAY ROASTS

Roast dishes are very popular & can sell out.
We apologise if your choice of roast is not available.

Roasted Sirloin of Beef
Choice of Pink (med– rare) or Cooked (med –well)
Yorkshire pudding, roast potatoes, honey glazed vegetables, kale, cauliflower cheese ball & homemade gravy (df*, gf*) 21

Or

Roast Belly Pork
served with sage & onion stuffing
Yorkshire pudding, roast potatoes, honey glazed vegetables, kale, cauliflower cheese ball & homemade gravy (df*, gf*) 21

Or

Combo Roast
A choice of two Meats as above (df*, gf*) 21

Or

Nut Roast
Our epic nut roast served with vegetable, roast potatoes, tomatoes & basil sauce, vegan Yorkshire 19 (vg, gf*, nuts)

Children Roast
Choice of roast pork, beef or nut roast
includes dessert, juice carton & activity bag 9.50 (df*, gf*, nuts*)

SIDES

Twice cooked Manx chips (vg) 5.5

Steamed buttery baby potatoes, herby dressing (vg*) 5

Battered pickled onion rings (vg) 4

Garden peas (vg, gf) 2.5 ~ Mushy peas (vg, gf) 2.5

Tenderstem broccoli, chilli, soy, and sesame (Sesame, vg*) 5.5

Gluten free bread (gf) 1.5 ~ Extra bread slices (2) 2





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Gluten/Coeliac, note, fat fryer used for cooking items with gluten & cannot guarantee absence of gluten when cooking chips/fried items. Chips can be substituted for potatoes.

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