

Lunchtime
Kitchen hours
12pm – 2.00pm

THE BOATYARD


Mariners Wharf
East Quay
Peel

QUAYSIDE RESTAURANT PEEL LUNCH


NIBBLES

OLIVES bowl of mixed olives 3.00
BREAD assortment of homemade bread 3.25
PICKLED pot of mussels & cockles 3.00

starters

FISH SOUP 6.95 
Manx fish, crab & ginger soup, homemade bread
..... Try a cup of fish soup 4.00 (gf, df)

SOUP OF THE DAY 5.95
Delicious homemade soup, homemade bread
..... Try a cup of soup 3.00 (v,*gf)

MANX QUEENIE PANCAKE 8.95 
Crepe filled with Manx Queenies, crispy bacon lardons &
creamy white wine sauce, oven baked with Manx Cheddar

KIPPER PATE 6.95 
Locally smoked kipper pate with warm seaweed scones (*gf)

PRAWN & CRAB COCKTAIL 8.95 
Traditional prawn cocktail with Manx crab, homemade
sauce on crispy little gem lettuce (gf)

GOATS CHEESE 7.25
Warm goats cheese in olive oil, fresh rosemary & thyme,
sundried tomatoes & garlic with toasted ciabatta (v,*gf)

ASPARAGUS SALAD 7.95 
Local Staarvey Farm leaves, almonds, brown mushroom
& soft boiled Close Leece Farm egg, miso dressing (v, df)

BARBEQUED PORK RIBS 8.00
Half rack of ribs with our best finger licking sauce yet (gf, df)

BLACKBOARD SPECIALS
See our board for daily chef specials

SIDES

CHIPS (v) 3.50
BUTTERY POTATOES (v) 3.50
LOCAL FRESH VEGETABLES (v,gf) 3.75
MUSHY PEAS (v) 2.25
STAARVEY FARM LEAF & TOMATO SALAD (v,gf) 3.75
CUP OF FISH SOUP 4.00
CUP OF SOUP OF THE DAY (v) 3.00



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Book Online: theboatyardpeel.com or tel: 845470
Email: fish@theboatyardpeel.com

seaside sandwiches

served in homemade brioche rolls
(Sandwiches come as described. Extra sides available)

FISH FINGER 7.50
Fresh beer battered fish fingers, mushy pea mayo

SOUTHERN FRIED CHICKEN 7.50 
Goujons of homemade southern fried chicken, marinated in
Manx buttermilk & eastern spices with mayo

FISH BURGER 8.00 
herb & caper mayo, tomato, salad & onions

MANX CRAB & PRAWN 
with mayo 9.95

BOATYARD FISH & CHIPS

Your choice of fresh beer battered fish, house chips,
wedge of lemon, homemade tartare & jalapeno tartare sauce.

FISH FINGERS (3) 12.50
FILLET OF SEABASS 14.95
Add: Mushy Peas 2.25 / Salad 3.75

main courses

DRESSED MANX CRAB 15.00 
Potatoes, mayo, Staarvey farm leaf & vine tomato salad (*gf,*df)

SOUTHERN FRIED CHICKEN 11.95
Marinated in Manx buttermilk, eastern spices, mayo & chips

BOATYARD SEAFOOD GRATIN 13.95 
Manx Queenies, smoked fish & seafood, rich white wine
sauce, breadcrumbs & Manx vintage cheddar (*gf)


BARBEQUED PORK RIBS 17.25
Full rack of ribs, best finger licking sauce & chips (*gf, df)

STEAK DIANE 18.95
8oz Sirloin steak, Diane sauce - cream, mushrooms, tarragon,
shallots, brandy, mustard, Worcestershire sauce, & chips (*gf)

WHOLE SEABASS 18.95
'Nuoc Mau', Vietnamese caramel sauce - tamarind, chili
ginger & garlic, served with rice (gf, df)

PAD THAI RICE NOODLES 10.95
Shiitake mushrooms, onions, chilli, peanuts, tender stem
broccoli (v, gf, df, vegan)

ASPARAGUS SALAD 12.50 
Main course size, Local Staarvey Farm leaves, almonds,
brown mushroom & soft boiled Close Leece Farm egg,
miso dressing, with buttery potatoes (v, df)

 Manx produce/ingredients df = dairy free
v = vegetarian gf = gluten free *gf*df = adjusted by request

All our dishes come as described, extra sides may be ordered. Food Allergens – Please ask a member of staff about any of our dishes.
We cannot guarantee the absence of nuts. Gratuities at your own discretion – tips shared among all staff