

SMALL PUDS

If you only have a little room left...

MINI PUD

A few spoonful's of sweet bliss. See blackboard for todays mini pud

2.50

HALF SUNDAE

All the best bits of our Sundae ...but smaller

4.50

SINGLE SCOOP

A single scoop of homemade ice cream or sorbet

2.00

CHEESE PLATE

Single Cheese selection
Cheddar, Stilton or guest cheese
w/ biscuits & chutney

5.50

Cheeseboard

Manx Vintage Cheddar /
Blue Stilton / Guest Cheese

Two 7.50 / Three Cheeses 9.50
Served w/ biscuits, fresh fruit
& homemade chutney

Glass of Port?

Ramos 10yr Tawny Port 6.00

Churchill's Late Bottled Vintage 3.75



Boatyard Desserts

Homemade puddings, ice creams & waffles

PUDDINGS

Baked Lemon Cheesecake
w/ lemon & cardamom curd, gingerbread 6.50

Coconut, pineapple & lime mousse (dairy free) 6.50

Warm Chocolate & Raspberry Pot
w/ homemade vanilla ice cream (gf) 6.50



Waffles

Freshly baked homemade Belgium waffles
Warm w/ choice of indulgent toppings.

Canadian Maple Syrup
vanilla ice-cream, whipped cream
& Canadian maple syrup 5.95

Dutch Apple
w/ sultanas & cinnamon
vanilla ice-cream & whipped cream 6.95

Banoffee
with banana, vanilla ice-cream, whipped cream
homemade butterscotch sauce & chocolate flake 7.95

Extra Maple Syrup .50 / Extra Scoop of Ice Cream 2.00

ICE CREAMS

SUNDAE

Boatyard 'Sundae Best'
homemade ice cream, indulgent
toppings & freshly whipped cream
(see blackboard) 6.95

ICE CREAMS /SORBET

Scoops: Two 4.00 / Three 6.00

Pineapple, Basil & Ginger Sorbet
Peach Melba & Raspberry Ripple

Madagascar Vanilla
Nutella

AFFOGATO

Two scoops of homemade
vanilla ice cream
w/ shot of espresso.

The best of both!
5.00



Liqueur Coffees

Fresh ground coffee, liqueur & a layer
of silky Manx cream - 6.00 each

Irish - Whiskey
Italian - Amaretto
Calypso - Tia Maria
Gaelic - Drambuie
French - Brandy
Cointreau
Baileys

