

Cocktails

SHORT COCKTAILS

APEROL SPRITZ 7.25

Aperol, Prosecco & Soda over ice with a slice of orange

ESPRESSO MARTINI 8.25

Expre Coffee Liqueur, Shot of Espresso & Vodka, Ice, shaken and poured for a sophisticated caffeine hit

LONG COCKTAILS

DARK & STORMY MANN 8.25

Dark rum, fiery ginger beer, twists of lime, ripped mint leaves, splash of angostura bitters & rocks of ice

BRIGHT & SUNNY 8.25

Pimms, ginger beer, freshly squeezed lemon & lime
Sprigs of mint and ice – sunshine in a glass

SPARKLING CUCUMBER 7.95

Cucumber vodka, Pear & Elderflower Posh Pop, fresh cucumber & ice. One of your 5 a day sorted.

PINK LADY 7.95

Vodka, Pink Sloe Lemonade Posh Pop,
Slices of fresh lime & ice

LIMESTONE BREEZE 8.95

Amaretto, Vodka, Manx Apple Juice,
freshly squeezed lime & ice

BLOODY MARY 7.50

Vodka, tomato juice, tabasco sauce, Worcestershire sauce,
fresh lemon, celery salt, & cracked pepper

BLOODY HELL MARY 7.95

Chilli infused Vodka, tomato juice, tabasco sauce, Worcester
sauce, fresh lemon, celery salt, & cracked black pepper

CHAMPAGNE COCKTAILS

Deliciously fruity & refreshing, 10.50

A 125ml glass of Pierre Mignon Brut Champagne with:

English Raspberry / Elderflower / Blackcurrant / Rhubarb

Wild Strawberry / Wild Blueberry / Crème de Cassis

or try with a glass Prosecco 8.25

Champagne & Prosecco

(125 ml glass)

Pierre Mignon Champagne, Grande Reserve 1er Cru 12% 8.50
Dry, fine & fruity champagne. Exceptional quality and finesse.

Prosecco Sergio Mionetto, Italy 11% 5.75

A fresh fizz from the heart of quality Valdobbiadene region.

Rose Prosecco Serigo Mionetto, Italy 11.5% 5.75

Fruity & refreshing sparkling rose.

See our Wine Pages for bottles of Champagne & Prosecco

WiFi: **Tanroagan_Guest** P/W: **fishfingers**

Bottled Beers & Cider

ALE

BUSHY'S, Brewery conditioned, Isle of Man, 4.4% (500ml) 4.50

WHITSTABLE, Pale Ale, Faversham, UK, 4.0% (500ml) 4.50

SHIPYARD, American IPA, Portland USA 5% (500ml) 4.50

LAGER

BIERE 1936, Swiss Alps, Switzerland 4.8% (330ml) 3.95

PERONI, Italy 5.1% (330ml) 3.95

ZERO / LOW ALCOHOL

KROMBACHER Low-Alc Lager, Germany, 0.5% (330ml) 3.50

PERONI Libera, lager, Italy, 0.0% (330ml) 3.95

BREW DOG Nanny State, Hoppy Ale, UK, 0.5% (Can 330ml) 3.95

CIDER

MAGNERS APPLE CIDER, Ireland 4.5% (568ml) 4.00

Soft Drinks

ISLE OF MAN DRINKS



Apple Orphanage Drinks co, German, IOM Subject to availability (fruit picking seasons)

Manx Sweet Cloudy Apple Juice 2.95

Manx Rhubarb Sparkling Pressé 2.95

Manx Elderflower Sparkling Pressé 2.95

Manx Gooseberry Sparkling Pressé 2.95

Green Mann Spring Waters, St Johns, IOM

Still Mineral Water (750ml) 3.95

Sparkling Mineral Water (750ml) 3.95

Norfolk's Breckland Orchard Posh Pops, 2.75

Non-alcoholic, slightly sparkling, natural posh pops

Strawberry & Rhubarb

Pear & Elderflower | Rose & Pink Sloe Lemonade

San Pellegrino, Sparkling Fruit Drinks, Italy 2.00

Aranciata – Italian sparkling orange

Limonata – Italian sparkling lemon

FEVER-TREE Lemonade 2.00

Coke / Diet Coke 2.00

Pure Orange Juice 1.95

Tomato Juice 1.95

Idris Fiery Ginger Beer 2.00

J20 Orange & Passion Fruit 2.00

Appletiser, sparkling apple juice drink (250ml) 2.00

Orange, Blackcurrant or Lime Squash 1.00

Splash of cordial (for mixing) .25

Mixers

FEVER-TREE Tonic water (200ml) 2.00

FEVER-TREE Naturally Light Tonic (200ml) 2.00

FEVER-TREE Mediterranean (200ml) 2.00

FEVER-TREE Ginger Ale (200ml) 2.00

FEVER-TREE Soda water (200ml) 2.00

Red Wine

Glass 125ml | 175ml or Bottle

- 20) **Rioja, Mirador Tinto** 3.50 / 5.25 / 20.00
Spain 13.5%
Modern style Rioja, black fruit flavours, well balanced, spicy oak.
- 21) **Montepulciano d'Abruzzo,** 3.75 / 5.50 / 21.00
Italy 12.5%
Soft & fruity, easy drinking Italian red, with spicy cherry flavours.
- 22) **Merlot, Nostros Gran Reserva** 4.25 / 6.25 / 24.00
Chile, Casablanca Valley 14% (vegan)
Easy drinking soft & mellow Chilean Merlot. Aromas & flavours of ripe plums & blackberries, sweet spices, coffee & chocolate with delicate smoky notes. Soft medium bodied wine.
- 24) **Malbec, Serie A Zuccardi** 4.50 / 6.50 / 26.00
Argentina, Mendoza 14% (vegan)
A smoky savoury well-structured Argentine Malbec, just crying out for a steak! Intense red ripe fruit aromas, prunes, cherries, black pepper & tobacco. Hints of chocolate, cherry liqueur & spicy notes.

- 25) **Pinot Noir, Mad Fish** 28.00
Australia 14%
Western Australian Pinot made in a very soft, fruit forward, low tannin style. Enjoy with seafood, including fish, mad or otherwise!
- 26) **Cinsault, Circumstance Seriously Cool** 30.00
South Africa 12%
An excellent choice if you prefer a red with fish. Pale in colour, medium in body, it has floral, liquorice & aniseed flavours.

- 27) **Rioja, Valenciso Reserva** 40.00
Spain 14.5%
One wine, one cellar, one brand! The only wine made at the family run Bodega. Aged in French oak, made to show the elegance & depth of the Tempranillo grape. A fine, stylish food wine.

Champagne

125ml Glass or Bottle

- 50) **Pierre Mignon, Grande Reserve 1er Cru** 12% 8.50 / 48.00
Dry, fine & fruity champagne. Exceptional quality and finesse.
- 51) **Pierre Mignon Brut Rose Champagne** 12% 50.00
Salmon pink in colour, delicately flavoured fruity champagne.
- 52) **Louis Roederer Brut Premier** 12% 65.00
Creamy, mellow style from the Champagne house that produces the world famous Cristal.

Prosecco

125ml Glass or Bottle

- 60) **Prosecco Sergio Mionetto, Italy** 11% 5.75 / 32.00
A fresh fizz from the heart of quality Valdobbiadene region. Dry but fruity
- 61) **Prosecco Serigo Mionetto Rose, Italy** 11.5% 5.75 / 32.00
Sparkling rose to enjoy on its own or with light dishes. Fruity & refreshing

Whisky (1/5 gill)

S C O T L A N D (Limited Edition bottles subject to availability)

- Glenmorangie 10yr old single malt, North Scotland** 40% 3.95
Soft, mellow & creamy with aromas of vanilla. Flowery fruitiness & hints of orange & ripening peaches.
- Laphroaig 10 year old, Isle of Islay** 40% 4.50
Full-bodied, smoky gem, residual sweetness & a hint of salt amid the seaweedy, peaty characters before a long warming finish.
- Talisker Distillers Edition, single malt, Scotland** 45.8% 6.50
Double matured using Amoroso sherry cask. Older, sweeter & richer. A bittersweet harmony of sherry & peatiness, with a long warm finish.
- Highland Park 2001, Single Malt, Orkney Islands** 40% 4.00
Fresh, clean and very aromatic. Floral notes abound the senses with a light grassiness. Honey sweetness with a fruit & gentle smoky finish
- Highland Park 25yr, Kirkwall Orkney Islands** 48.1% 20.00
Placed in Spanish Sherry Oak casks & left to mature for 25 years. Big vanilla, white chocolate & spice flavour & intense sweet finish.

W A L E S

- Penderyn Madeira, single malt, Wales** 46% (Limited Ed) 5.75
Penderyn Single Malt Welsh Whisky is finished in Madeira casks to impart a generous flavour of subtle complexity. Smooth, light in character and softly golden in colour.

J A P A N

- Award Winning Malts from Suntory distilleries, Japan*
- Hibiki Harmony, Suntory, Blended Whisky, Japan** 43% 9.00
Masters Select, Citrus blossom, mango and juicy raisins on the nose with a slight touch of vanilla-rich oak. Notes of Chocolate orange, creamy wood, dried apricot and sultanas, cinnamon with a finish of Plum and ginger, Brown sugar and milk chocolate.

- Hakushu Distiller's Reserve single malt whisky, Japan** 43% 8.00
No-age-statement expression, that captures the smoky, herbaceous characteristics of this iconic distillery. Both lightly-peated and heavily-peated malts were used for this complex and deeply enjoyable whisky

I R E L A N D

- Bushmills, Blended Whiskey, Ireland** 40% 3.00
Tangy, elderflower, a little coastal. Mineralic nose with a long, sweet barley, tangy, cardamom finish.
- Jamesons, Ireland, 40%** 3.50
Full & floral nose with a smooth sweetness. Marmalade, fudge, Madeira & a little cut grass note. Palate is thick & good body, notes of orchard fruits, both fresh & cooked with a little vanilla cream.

U S A

- Jack Daniels, Tennessee Whiskey, USA** 40% 3.50
The spirit is filtered through 10 feet of sugar maple charcoal to produce a mellow, slightly smoky character. Hints of dry spice & oily nuts, a touch of smoke.

Cognac (1/5 gill)

VSOP Maxime Trijol Grande Champagne 40% 4.75

A remarkable finesse, with a floral, fruity bouquet leaving a lingering bliss on the palate.

Edgard Leyrat X.O Vielle Reserve Cognac 40% 9.00

Old gold in colour. A complex nose opens with nutty aromas, pastry, butterscotch & hint of dry leaves. The nose evolves to more pronounced dry fruits & nuts with vanilla undertones. The palate is present & initially quite dry with the long clean finish.

Ragnaud Sabourin, Fontvieille No35, Grand Champagne 43% 14.00

Nutty on the nose with some slight floral notes. This has a lovely delicate flavour a truly phenomenal cognac.

Armagnac (1/5 gill)

Bas Armagnac 'Baron de Sigognac VSOP' 40% 3.95

Complex & strong nose, giving floral notes with a characteristic perfume of plums.

Clos Martin 15yr Old Folle Blanche (Single Estate) 40% 6.50

Plums, prunes, tobacco, vanilla & dried fruit. Elegant & long finish.

Armagnac Domaine Boingneres 1984, 40% (Limited Ed) 20.00

High-pitched aromatics with a touch of almond & vanilla. Plenty of spice on the palate & a lightly honeyed texture. A one-off bottle.

Calvados (1/5 gill)

Calvados Pays D Auge VSOP Famille Dupont 42% 4.75

Full of vanilla, spice, fresh apples & a touch of butterscotch. Classic digestif, or with cheese & desserts.

Port (2/5 gill)

Churchill's Reserve, 20% 3.75

Brooding and intense, aromas of blackcurrant, spice and smoke are suggested on the nose, whilst the palate is balanced and vivid with flavours of dark berry fruit, cherry and chocolate.

Ramos Pinto 10yr Old Tawny Port, 19.5% 6.00

Fruity aromas of orange, apricot & plum with vanilla wood notes

Pudding Wine

Monbazillac Domain De Grange Neuve France 13% Glass 125ml 6.50 / bottle 500ml 26.00

Fabulous dessert wine with a well-deserved reputation. Blend of Sémillon, Sauvignon & Muscadelle. An extremely elegant wine from the home of dessert wines Monbazillac.

** All our spirit measures are 1/5 Gill unless otherwise stated
Some products are limited edition or guest brands.*



Please Drink Responsibly

It is an offence to purchase, or allow consumption of alcohol by persons under 18yrs old. If you look under 25 show ID.

We are not permitted under our licencing conditions to serve alcohol unless you are dining in the restaurant.



Have you visited our sister restaurant in Peel?

The Boatyard Restaurant is idyllically situated on the historic quayside of Peel harbour overlooking the ancient castle, yachting marina and Peel hill.

The menu features dishes that showcase the very best of the Island with fresh fish, local lobster, queenies, scallops as well as seasonal cuts of meat, and vegetarian choices. Daily blackboard specials, children's menu, and a mouth-watering choice of homemade desserts mean there is something for everyone.

Tuesday to Saturday
Coffee Mornings 9.30am to midday
Lunch 12pm to 2pm / Dinner 5.45pm to 9pm
Sundays Coffee 9.30am / Lunch 12 – 4pm



**THE BOATYARD
RESTAURANT**



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Facebook: f / theboatyardpeel

Website: theboatyardpeel.com

Fresh seafood, meats & blackboard specials
Book Online: theboatyardpeel.com

Gin (1/5 gill)

Price shown is for 1/5 gill of Gin. Pair with FEVER-TREE mixer 2.00 each

Fynoderee, Manx Dry Gins, Ramsey, Isle of Man 43%, 5.00 each

Seasonal availability – see blackboard

Spring Gin, warming juniper, zesty lemon verbena, mint

Summer Gin, distilled with Manx strawberries, coriander, citrus

Winter Gin, piney juniper, rich berries, subtle winter spices

Kerala Chai Gin, Indian botanicals, Assam tea, masala spices

BathTub, Creamy, Orange Blossom notes, UK 43.3% 4.20

Barra Atlantic Gin, Carrageen Seaweed, Isle of Barra 46% 4.50

Bombay Sapphire, Bright citrus aromas, London 40% 3.75

Hoxton Gin, Coconut, grapefruit, juniper, tarragon, UK 43% 4.00

Da Mhile Seaweed Gin, Dandelion & peppery cloves 43% 4.00

Hendricks, Cucumber & rose petal, Scotland 41.2% 4.25

Fifty Pounds, Citrus & juniper, London Dry Gin 43.5% 4.50

Vodka (1/5 gill)

Smirnoff vodka, Russia 40% 3.25

Da Mhile organic cucumber vodka, Wales 40% 3.50

Rum (1/5 gill)

Lambs Navy Dark Rum 40% 3.00

Malibu White Coconut Rum 21% 3.00

Bacardi White Rum 40% 3.00

Havana Club 3 year old white Cuban Rum 40% 3.50

Spirits (1/5 gill)

Campari 25% 3.00

Southern Comfort 35% 3.00

Pimms 25% (2/5 gill) 3.50

Martini Extra Dry 15% (2/5 gill) 3.50

Grappa (1/5 gill)

Bocchino Gran Moscato, Italy 40% 3.50

Crisp, & tangy, made exclusively with Moscato d'Asti grapes, which offer a sweet flavour & a rich aroma. Great digestif

Liqueurs (1/5 gill)

Limóncello, Italy (made with hand zested lemons) 28% 2.75

Amaretto, Veneziano "Saliza", Bepi Tosolini 28% 3.00

Expre, Rich Italian coffee liqueur, 28% 3.00

Cointreau / Grand Marnier 40% 3.00

Drambuie Sumptuous Scottish Whisky Liqueur 40% 3.00

Baileys Irish Cream Liqueur 17% (2/5 gill) 3.50

Chocolate Liqueur, The Netherlands 24% (chilled) 3.00

Rhubarb Liqueur, France 18% (1/5 gill) 3.50

CHASE ENGLISH FRUIT LIQUEURS, 20% (1/5 gill) 3.50

Raspberry - Elderflower - Blackcurrant

White Wine

Glass 125ml | 175ml or Bottle

1) Pinot Grigio Bella Modella 3.50 / 5.25 / 19.00

Italy 12% (vegan)

Fresh, dry & delicate with some nutty character & light citrus notes.

2) Sauvignon Blanc, Nostros Reserva 3.75 / 5.50 / 21.00

Chile, Casablanca Valley 12.5% (vegan)

Fresh, crisp aromatics with lifted green fruit, ripe apple & floral aromas. Flavours of greengage, citrus acidity & fine mineral finish.

3) Viognier, Tabali Reserve 4.00 / 6.00 / 23.00

Chile, Limari Valley 13.5% (vegan)

Rich aromas of citrus & dried apricot, with hints of candied fruit.

A great wine with lightly spiced seafood dishes and creamy sauces.

4) Muscadet Sur Lie 4.00 / 6.00 / 23.00

France, Loire Valley 12%

Crisp & dry, one of the best wines to drink with seafood.

5) Chablis Domaine de la Motte 5.00 / 7.50 / 30.00

France, Burgundy 12.5% (vegan)

A crisp, dry Chablis with apple fruit character.

6) Picpoul de Pinet Colombo 4.25 / 6.25 / 25.00

France, Languedoc 13% (vegan)

A wine that is just perfect with seafood, from grapes grown within sight of the Mediterranean. Fresh, clean & delicate.

7) Chardonnay Verum 4.50 / 6.50 / 26.00

Patagonia, Argentina 13.5%

From Patagonia, the far south of Argentina a smooth, well-balanced Chardonnay with tropical fruit flavours & a hint of oak to add depth.

11) Albarino Camino del Peregrino 5.00 / 7.50 / 30.00

Pontevedre, Spain 13.5%

Pure & vibrant with an array of delicate floral & stone fruit aromas.

Rich & expressive, balanced by fine mineral acidity. Perfect match with seafood.

8) Gavi Olim Bauda 30.00

Italy, Gavi 12.5% (vegan)

Full bodied yet refreshing on the palate with notes of green fruit.

A crisp flinty character supported by good acidity & a long finish.

9) Momo, Organic Sauvignon Blanc 30.00

New Zealand, Marlborough 13% (vegan)

Intensely aromatic and delicious. Aromas of red pepper and gooseberry, through to lush passion fruit and tropical fruit with hints of fresh cut grass, tomato stalks, grapefruit and lime.

10) Montagny, Louis Latour 43.00

France 13% 1er Cru La Grande Roche

Intense floral aromas of exotic fruits & almonds. Rounded on the back-palate with a lovely freshness & subtle hints of apricot.

Rose Wine / Fizz

Glass 125ml | 175ml or Bottle

Vinamar, Cabernet Sauvignon Rosé 3.50 / 5.25 / 20.00

Chile 12%

Pale pink colour, with red fruit aromas such as strawberries & plums.

Rose Prosecco Serigo Mionetto 5.75 / - / 32.00

Italy 11.5%

Sparkling rose, ideal aperitif or with light dishes. Fruity & refreshing

Pierre Mignon Brut Rose Champagne 50.00

France 12%

Salmon pink in colour, delicately flavoured fruity champagne.