

THE BOATHOUSE BISTRO AT DROMQUINNA

CREAMY CELERIAC & POTATO SOUP

caramelised apple
€5.90

SLOW COOKED CONFIT DUCK

asian mushrooms, bok choy
€10.50

THE BOATHOUSE FISHCAKE

spicy vegetables, chili, lime, coriander, aioli
€8.50

WARM STICKY CHICKEN SALAD

bacon bits, crutons, toasted sesame
€9.90

ATLANTIC SEAFOOD CHOWDER

garden peas
€8.50

CRISPY FRIED CALAMARI

garlic mayonnaise, lemon
€9.50

SAUTÉED CRAB CLAWS

chili, lime and garlic butter
€13.90

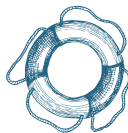


ST TOLA GOATS CHEESE

filo, beetroot relish, redcurrant syrup
€9.90

OUR FAMOUS POTTED CRAB MAYONNAISE

pickled cucumber, crispy capers, tortilla
€11.90



a list of allergens is available on request

In a world of complex labelling that often means nothing we simply guarantee you, our customers, that we source all our produce from suppliers we know and trust. All our herbs and most of our vegetables come from our kitchen garden.

Restaurant Manager James Doyle

Chef Benny Scannell

Please let your friends know if you liked your meal and time with us. If not just tell us.

ARTISAN PLATTER FOR 2

local seafood, cured meats, gubeen sausage, cheeses and condiments
€22.90

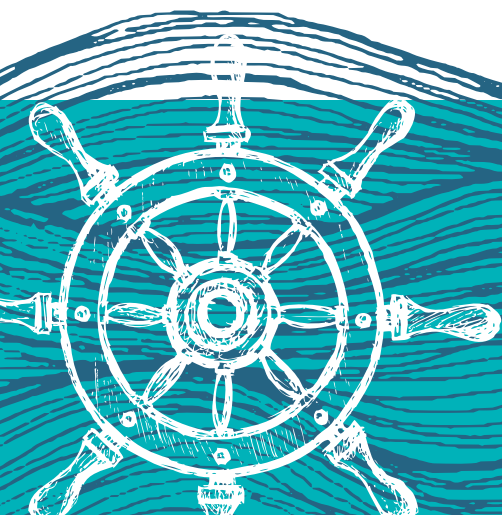
TIGER PRAWN 'PIL PIL'

chorizo, chili, garlic
€10.90

GRILLED BEARA SCALLOPS

sneem black pudding, honey and apple
€11.50

STARTERS



THE BOATHOUSE BISTRO

AT DROMQUINNA

MEAT DISHES

THE BOATHOUSE BEEF BURGER

gubeen smoked bacon,
pickled gherkin, tomato salad
€14.90

ROAST IRISH CHICKEN SUPREME

spicy cous cous, tagine sauce
€17.90

ROAST IRISH LAMB RUMP

roast vegetables,
rosemary and honey jus
€24.90

IRISH HEREFORD FILLET STEAK

portobello mushroom,
onion jam, pepper sauce
€31.90



VEGETARIAN SPECIAL

chef's creation
€17.90

SPECIALITY SEAFOOD

CRISPY FRIED CALAMARI

garlic mayonnaise,
lemon, garden salad
€17.90

GRILLED FILLETS OF SEA BASS

mediterranean vegetables,
salmoriglio
€23.90

PIER LANDED FISH AND BOATHOUSE GOLDEN CHIPS

pea puree, remoulade
€16.90



HAKE AND SMOKED HADDOCK PIE

tomato, spinach, creamy
gruyere, potato crust
€16.90

ATLANTIC SCAMPI

panko crumb, lemon, pink sauce,
garden salad
€22.90

MEDALLIONS OF MONKFISH WITH TIGER PRAWNS

green curry, jasmine rice
€23.90

THE BOATHOUSE FISHCAKES

spicy vegetables, chili lime,
coriander aioli, garden salad
€18.90

SIMPLY HALIBUT

pan-fried with fresh lemon
€24.50

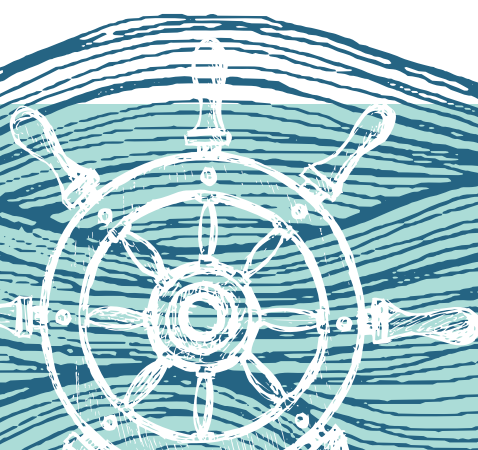
*main courses served with either chef's
potato or sea salted golden fries*

**a list of allergens is available
on request**

SIDE DISHES

sea salted fries
creamy mash
chef's vegetables
jasmine rice
garden salad
sweet potato fries
selection of bread
€3.90 each

MAIN COURSES



THE BOATHOUSE BISTRO AT DROMQUINNA

WHITE WINE

BADET & CLEMENT 12% €6.50 | €25.50
France – Blend

SAINT MARC 12% €6.00 | €25.00
France – Sauvignon Blanc

CASTELL FUERTE 12.5% €6.90 | €28.50
Spain – Chardonnay

TERRAS DO LITORAL 12% €6.90 | €29.00
Portugal – Blend

SLANGHOEK 12.5% €27.50
South Africa – Chenin Blanc

CALDORA 12.5% €31.00
Italy – Chardonnay

F. LLI FRIULI 12.5% €33.00
Italy – Pinot Grigio

CHATEAU DES GILLIERES 11% €34.50
Loire – Gros-Plant Muscedet

DOMAINE DE LA CORNASSE 12.5% €47.00
Petit Chablis

DOMAINE DE LA CORNASSE 12.5% €48.00
Chablis

LES TERRES BLANCHES 13% €46.00
Sancerre – Domaine Gueneau

GILLES NOBLET 13.5% €56.00
Pouilly Fuisse

TERRAS GAUDA 12% €76.00
Spain – La Mar

VIGNOBLES JÉROME QUIOT 14% €78.00
France – Châteauneuf du Pape

CAKEBREAD 14% €86.00
Napa – Sauvignon Blanc

MACHARD DE GRAMONT 13.5% €120.00
Burgundy – Puligny Montrachet

DESSERT WINE

NOBEL PRANKSTER 1/2 BOTTLE €68.00
Australia

RED WINE

MURIEL CRIANZA 13% €6.00 | €27.00
Rioja – Blend

PALAZZI 12% €6.00 | €27.00
Italy – Montepulciano

BACARO 12% €6.00 | €27.00
Italy – Sangiovese

TOSCAR 13% €29.00
Spain – Tempranillo

TULBAGL 14.5% €33.00
South Africa – Shiraz

RUTHERFORD RANCH 14% €44.00
Napa – Cabernet Sauvignon

COTO DE IMAZ 13.5% €45.00
Rioja – Blend

CH. DU CHATELARD 13% €48.00
France – Beaujolais, Brouilly

MATAHIWI 14% €49.00
New Zealand – Pinot Noir

VIGNOBLES JÉROME QUIOT 14% €76.00
France – Châteauneuf du Pape

CH. SAINT ESTEPHE 13% €95.00
France – Bordeaux

BUBBLES

MASOTTINA FRIZZANTI €9.50 | €32.00

TATtinger CHAMPAGNE €95.00

LOUIS ROEDERER ROSE €165.00

WINE LIST

BLACKWOOD'S GIN 40%

A top quality gin with botanicals from Shetland, including wild water mint, meadowsweet and sea pink flowers.

THE BOTANIST ISLAY 46%

An unusual gin that contains at least 31 botanicals, of which 22 are native to Islay, including mugwort, meadowsweet and lady's bedstraw. *Voted Best Spirit of the Year 2013*

SAFFRON GIN 40%

The extraordinary (all natural) colour comes from its signature ingredient – the world's most expensive spice.

DICTATOR COLUMBIAN AGED GIN 43%

Treasure is a Columbian aged gin. Ingredients include the local Limon Mandarino (Tangerine Lemon) for a balance of sweetness and acidity.

LANGTONS NO 1 GIN 40%

Waters for Skiddaw in the Lake District and seasoned bark from the area are used to create this tasty gin.

MARTIN MILLER'S 40%

The daddy of new age gin. It all started over a drink in Notting Hill in 1998 and today is blended in Iceland to be one of the finest gins available.

UNGAVA CANADIAN 43%

From the purest landscape on the planet, this gin takes its taste from the rare botanicals that flourish in the ice and snow covered landscape.

BROKER'S GIN 40%

A delicious lip-smacking gin. Clean, fresh and a step up in quality from the normal run-of-the-mill juniper gins.

DINGLE GIN 42.5%

Our very own Kerry gin. Amongst other botanicals, there is rowan berry, fuchsia, bog myrtle, hawthorn and heather for a taste of the Kerry landscape.

JODHPUR RESERVE LONDON GIN 43%

Inspired by India but age in Spanish oak with liquorice root, ginger and grapefruit skin.

MONKEY 47 SLOE GIN 29%

A sloe gin from Black Forest gin makers, combining sloe berries with their excellent 47 botanical gin. One for the sloe connoisseur.

HAYMAN'S SLOE GIN 26%

Made to a secret family recipe. Wild English sloe berries are steeped in Hayman's gin for months then blended with natural sugars.

WILLIAMS AGED SLOE & MULBERRY 26%

Hand picked fresh from Herefordshire hedgerows, sloe berries are marinated in our bespoke gin blend, with a selection of botanicals that draw out the rich fruit flavour.

WILLIAMS CHASE SAVILLE ORANGE GIN 40%

A joy of a gin light, crisp, and fresh. A Summer's day gin.

WHITELY NEILL 42%

An African inspired gin, made in the UK, containing baobab fruit and cape gooseberry for an exotic feel.

SCHWARZWALD MONKEY 47%

A cult gin. Somewhat eccentric, to claim that it has the power to unite the great British traditions and exoticness of India and the purity and nativeness of the Black Forest. You decide.

BROCKMAN'S GIN 40%

Flavoured with 10 botanicals and designed to be drunk over ice due to its extremely fruit, quite sweet flavour.

BULLDOG LONDON DRY GIN 40%

A modern super premium gin with Norfolk wheat, Welsh water and 12 botanicals – Chinese dragon eye, Turkish white poppy seeds, Italian juniper, Moroccan coriander and German angelica lemon.

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|---------------------------|--------------|
| GINS 40% AND UNDER | €5.80 |
| GINS OVER 40% | €6.80 |
| FENTIMAN'S TONIC | €2.50 |

BATHTUB GIN 43%

An extraordinary gin, lightly tinted by the botanicals, and with a flavour both bold, and perfumed. Sure to be a hit with mixologists.

BOATYARD DOUBLE GIN 47%

Obviously we just had to have this. But apart from the name this gin is the child of a very experienced distiller. Silky smooth, a rich sipping gin.

CAORUNN GIN 41%

Caorunn is the taste of wild sophistication – an expert infusion of five locally foraged botanicals and six traditional botanicals.

GERANIUM GIN 44%

The highest rated gin in the world. Just try it and see why.

GUNPOWDER 43%

It takes an inquisitive, questing spirit to produce remarkable results and Gunpowder is one such example.

STAR OF BOMBAY 47.5%

The finish is both long and richly aromatic but it's not oily nor full – just rich when it hits and leaves behind a vivid memory.

WILLIAMS ELEGANT CRISP 48%

The original Williams Chase gin that is, as the can says, elegant.

WILLIAMS ELEGANT 48 48%

Elegant 48 is made from scratch using rare varieties of apples from 300 year old bio-organic cider orchards. Hops, elderflower, juniper, Bramley apple and angelica, plus secret wild botanicals and fresh well water are added in a bespoke gin still.

WILLIAMS PINK GRAPEFRUIT 40%

A spectacular pairing of pomelo and pink grapefruits with award winning GB gin. Floral and zesty, a wave of tartness hits your tongue first, followed by a juicy kick of grapefruit peel. Subtle hints of juniper round out the flavour.

WILLIAMS EXTRA DRY 40%

A classic Williams Chase dry gin. What more can you say. Sublime.