

# THE BOATHOUSE BISTRO

AT DROMQUINNA

## STARTERS

### SMALL PLATES

**ST. TOLA GOAT CHEESE LOLLIPOPS**  
sundried tomato, basil, red pepper  
€8.50

**PAN FRIED FISH CAKES**  
caper lime aioli, blackened lime  
€8.50

**WEST CORK PULLED PORK SQUARES**  
pear & anise purée, beetroot chutney  
€9.80

**SNEEM BLACK PUDDING**  
spiced apple, filo pastry, red onion relish  
€8.50

**CRISPY ARANCINI WITH PORCINI MUSHROOM**  
Gruyere cheese, rocket leaves  
€9.00

**BANG BANG BROCCOLI** ✓  
sriracha, sesame seeds, spring onion  
€12.50

**SELECTION OF BREAD**  
with seaweed butter €4.50

**BOATHOUSE CHOWDER**  
local fish, Albarino cream €10.50

**DROMQUINNA GARDEN SOUP OF THE DAY**  
homemade brown soda bread €7.50

**DROMQUINNA WALLED GARDEN SALAD BOWL** ✓  
produce from our garden, quinoa salad, toasted pumpkin seeds €12.50

**ITALIAN BURRATA WITH CITRUS DRESSING**  
orange, fennel & rocket salad, lime zest €12.50

### BOATHOUSE FAVOURITES

**OUR FAMOUS POTTED CRAB**  
caper popcorn, tortilla crisps  
€14.50

**PRAWN 'PIL PIL'**  
gubbeen chorizo, chilli, garlic  
€14.50

## MAIN COURSES

### MEAT DISHES

**IRISH HEREFORD RIB EYE**  
roasted cherry tomatoes, bearnaise or peppercorn sauce  
€39.00

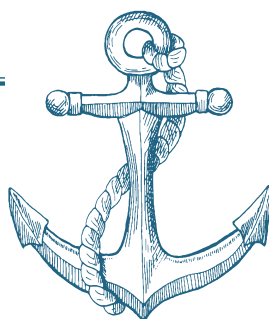
**CHICKEN MILANESE**  
parmesan brioche crumb, white truffle & Parmesan aioli  
€27.50

**ROAST RUMP OF IRISH LAMB**  
Mediterranean ratatouille, grilled fennel, minted pistou  
€36.50



**BLACKENED CAJUN CAULIFLOWER** ✓  
white bean purée, crispy red onion, Chimmi Churri  
€22.50

**ROASTED BEETROOT WELLINGTON** ✓  
kale & mushroom duxelle, carrot & coconut purée  
€24.00



### SPECIALITY SEAFOOD

**GOLDEN FRIED SCAMPI**  
panko breadcrumbs, Boathouse pink sauce  
€27.50

**PAN ROASTED FILLET OF SALMON**  
honey mustard glaze, forbidden rice, preserved lemon  
€27.90

**SIMPLY HALIBUT**  
pan fried, lemon, vine tomato relish  
€33.50

**GRILLED SOLE ON THE BONE**  
plain & simple, charred lime, browned butter  
Market Price

**BEER BATTERED FILLET OF COD**  
crushed minted peas, lemon  
€21.00

**PAN SEARED SCALLOPS**  
lemon & basil risotto, citrus beurre blanc  
€34.00

### SIDE DISHES

One side of your choice served with each main course – Additional sides €4.50 each

charred tenderstem  
hand-whipped creamed potatoes with chives  
Beara sea salt golden french fries  
seasonal vegetable dish  
Dromquinna garden side salad

## DESSERTS

**CRISPY FRIED ICE CREAM**  
butterscotch sauce  
€8.50

**LEMON MERINGUE MESS**  
lemon curd, vanilla ice cream  
€8.50

**VEGAN COCONUT FOAM** ✓  
pineapple carpaccio, passion fruit sorbet, toasted coconut  
€8.50

**WARM PEANUT BUTTER & CHOCOLATE COOKIE**  
chocolate sauce  
€8.50

**SUMMER BERRY & ELDERFLOWER TRIFLE**  
white chocolate shaving  
€8.50

**BOATHOUSE CHEESE BOARD**  
with fruit, nuts, chutney & crackers  
€12.50

Extensive Wine List  
Speciality Gin Menu  
After Dinner Digestives  
Tea & Coffee



a list of allergens is available on request

#LoveDromquinna

# MENU