

THE  
**BOATHOUSE**  
BISTRO *AT DROMQUINNA*

**CREAMY CELERIAC &  
POTATO SOUP**

caramelised apple  
**€5.90**

**SLOW COOKED  
CONFIT DUCK**  
asian mushrooms, bok choi  
**€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**

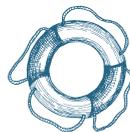


**ST TOLA GOATS CHEESE**  
filo, beetroot relish,  
redcurrant syrup  
**€9.90**

**OUR FAMOUS POTTED  
CRAB MAYONNAISE**  
pickled cucumber, crispy  
capers, tortilla  
**€11.90**

**SAUTÉED CRAB CLAWS**  
chili, lime and garlic butter  
**€13.90**

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.

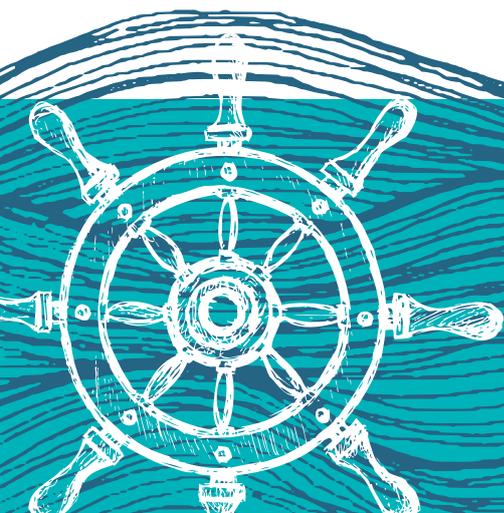
**ARTISAN PLATTER  
FOR 2**

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**



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## 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  
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## WHITE WINE

<b>BADET &amp; CLEMENT 12%</b> France – Blend	€6.50   €25.50
<b>SAINT MARC 12%</b> France – Sauvignon Blanc	€6.00   €25.00
<b>CASTELL FUERTE 12.5%</b> Spain – Chardonnay	€6.90   €28.50
<b>TERRAS DO LITORAL 12%</b> Portugal – Blend	€6.90   €29.00
<b>SLANGHOEK 12.5%</b> South Africa – Chenin Blanc	€27.50
<b>CALDORA 12.5%</b> Italy – Chardonnay	€31.00
<b>F. LLI FRIULI 12.5%</b> Italy – Pinot Grigio	€33.00
<b>CHATEAU DES GILLIERES 11%</b> Loire – Gros-Plant Muscedet	€34.50
<b>DOMAINE DE LA CORNASSE 12.5%</b> Petit Chablis	€47.00
<b>DOMAINE DE LA CORNASSE 12.5%</b> Chablis	€48.00
<b>LES TERRES BLANCHES 13%</b> Sancerre – Domaine Gueneau	€46.00
<b>GILLES NOBLET 13.5%</b> Pouilly Fuisse	€56.00
<b>TERRAS GAUDA 12%</b> Spain – La Mar	€76.00
<b>VIGNOBLES JÉROME QUIOT 14%</b> France – Châteauneuf du Pape	€78.00
<b>CAKEBREAD 14%</b> Napa – Sauvignon Blanc	€86.00
<b>MACHARD DE GRAMONT 13.5%</b> Burgundy – Puligny Montrachet	€120.00

## DESSERT WINE

<b>NOBEL PRANKSTER 1/2 BOTTLE</b> Australia	€68.00
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## RED WINE

<b>MURIEL CRIANZA 13%</b> Rioja – Blend	€6.00   €27.00
<b>PALAZZI 12%</b> Italy – Montepulciano	€6.00   €27.00
<b>BACARO 12%</b> Italy – Sangiovese	€6.00   €27.00
<b>TOSCAR 13%</b> Spain – Tempranillo	€29.00
<b>TULBAGL 14.5%</b> South Africa – Shiraz	€33.00
<b>RUTHERFORD RANCH 14%</b> Napa – Cabernet Sauvignon	€44.00
<b>COTO DE IMAZ 13.5%</b> Rioja – Blend	€45.00
<b>CH. DU CHATELARD 13%</b> France – Beaujolais, Brouilly	€48.00
<b>MATAHIWI 14%</b> New Zealand – Pinot Noir	€49.00
<b>VIGNOBLES JÉROME QUIOT 14%</b> France – Châteauneuf du Pape	€76.00
<b>CH. SAINT ESTEPHE 13%</b> France – Bordeaux	€95.00

## BUBBLES

<b>MASOTTINA FRIZZANTI</b>	€9.50   €32.00
<b>TATtinger CHAMPAGNE</b>	€95.00
<b>LOUIS ROEDERER ROSE</b>	€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.

**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.