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
Gruyère 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
€12.50

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

CHARGRILLED WATERMELON SALAD
lemon basil tabouleh, toasted pumpkin seeds
€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

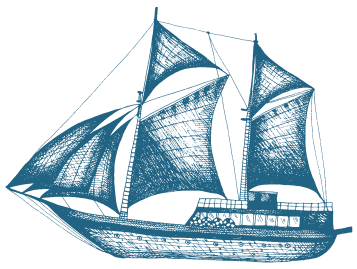
CHAR-GRILLED HEREFORD RIB EYE
roasted cherry tomatoes, garlic butter or peppercorn sauce
€39.00

CHICKEN MILANESE
Parmesan brioche crumb, white truffle & Parmesan aioli
€24.50

HERB CRUSTED RUMP OF IRISH LAMB
sweet potato purée, minted pinenut pesto
€34.50

CURRY ROASTED CAULIFLOWER
mango chutney, cucumber raita, toasted coconut
€24.00

BEETROOT & RED ONION TARTE TATIN
vegan feta, rocket salad, balsamic glaze
€24.00



#LoveDromquinna

SPECIALITY SEAFOOD

GOLDEN FRIED SCAMPI
panko breadcrumbs, Boathouse pink sauce
€27.50

PAN ROASTED FILLET OF SALMON
honey mustard glaze, forbidden rice, preserved lemon
€26.50

SIMPLY HALIBUT
pan fried, lemon, vine tomato relish
€34.50

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

BEER BATTERED FILLET OF COD
crushed minted peas, lemon
€23.50

PAN SEARED SCALLOPS
lemon & basil risotto, citrus beurre blanc
€35.50

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
€9.00

RHUBARB & CUSTARD MERINGUE MESS
vanilla ice cream, white chocolate shavings
€9.00

ITALIAN TRIFLE
Mascarpone, coffee with a little kick
€9.00

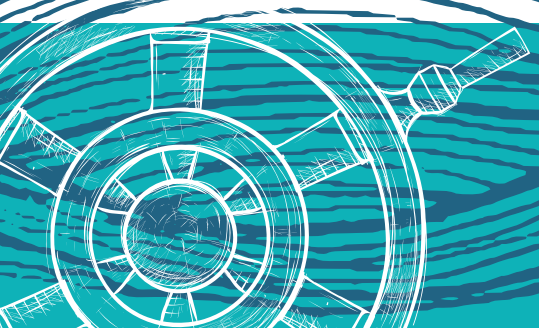
TROPICAL PIÑA COLADA
toasted malibu cream, pineapple carpaccio, passionfruit sorbet
€9.00

WARM PEANUT BUTTER AND CHOCOLATE COOKIE
caramel sauce
€9.00

BOATHOUSE CHEESE BOARD
with fruit, nuts, chutney & crackers
€12.50
add a glass of port **€6.50**

Extensive Wine and Drinks List
After Dinner Digestives
Tea & Coffee

a list of allergens is available on request



MENU