

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

CHARGILLED 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

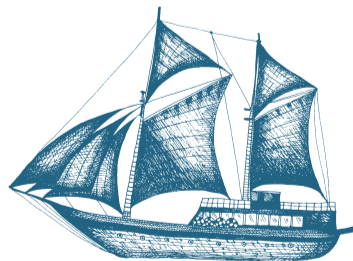
sweet potato purée, minted
pinenut pesto
€34.50

CURRY ROASTED
CAULIFLOWER

mango chutney, cucumber raita,
toasted coconut
€24.00

BETROOT & 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