

The Boathole

BISTRO MENU
LUNCH 12.30PM - 3.00PM
EARLY DINNER 5.30-7.00PM

STARTERS

SOUP OF THE DAY
HOMEMADE BREAD
€5.50

SLOW COOKED DUCK LEG
ROASTED NEW POTATO & SHALLOT- GARDEN LEAVES
€8.50

PANKO COOKED CALAMARI RINGS
ICEBERG, CORRIANDER SLAW - LIME AIOLI
€8.50

GOATS CHEESE & SHALLOT TART
MIXED LEAFS - BALSAMIC DRESSING
€8.50

ORGANIC CURED SALMON
*POTATO SALAD, MUSTARD & ONION DRESSING,
GARDEN HERBS*
€12.50

*IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE INFORM
YOUR SERVER. MENU AVAILABLE WITH ALL ALLERGENS PRINTED ON IT
FOR YOUR CONVENIENCE.*



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MAIN COURSES

MOUNT FALCON FISH & CHIPS
LEMON MAYONNAISE
€19.50

CHAR-GRILLED 8OZ ANGUS
SIRLOIN STEAK
ONION RINGS – WATERCRESS FRENCH FRIES
PEPPER SAUCE
€24.50

SLOW COOKED PORK BELLY
CAMELIZED APPLE – KALE – POTATO FONDANT

BRAISED LAMB SHANK
CREAMED POTATO – GLAZED CARROTS
ROSEMARY SAUCE
€20.50

PARMESAN & SPINACH RISOTTO
WOODLAND MUSHROOM – BLACK TRUFFLE OIL
€17.50

SIDE ORDERS €4.00

ORGANIC SALAD LEAVES FROM OUR GARDEN
MOUNT FALCON GARDEN VEGETABLES
FRENCH FRIES
BUTTERMILK CREAMED POTATO



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DESSERTS €8.50

CARAMELIZED APPLE TART
GINGERBREAD ICE CREAM, TOFFEE SAUCE

BREAD & BUTTER PUDDING
CRÈME ANGLAISE, VANILLA ICE-CREAM

LEMON MERINGUE TART
CLOTTED CREAM

SELECTION OF ICE CREAM

DARK CHOCOLATE TART
CHOCOLATE ICE-CREAM

SELECTION OF IRISH CHEESES
SPICED PEAR CHUTNEY & HOME MADE CRACKERS
(3.50 SUPPLEMENT)

-AWARDED BEST PERFORMER OVERALL & BEST GROUP
BRANDING

“MANOR HOUSES HOTELS OF IRELAND “2015

-AWARDED CONNAUGHT BEST HOTEL RESTAURANT
2011, 2012 & 2013”RAI”

-AWARDED BEST RESTAURANT IN CONNAUGHT 2012,
“GOOD FOOD EATING”

-AWARDED 2 AA ROSETTES SINCE 2008

-MEMBER OF GOOD FOOD IRELAND SINCE 2008
& EURO TOQUE SINCE 2013

