

THE BOATHOUSE LOUNGE Wine & Tapas

We recommend 2-3tapas per person & a platter to share

Tapas

Marinated octopus à la grecque €7.95

Sliced prosciutto, parmesan shavings, ginger & orange balsamic reduction €7.50

Stuffed artichoke hearts with black olives, herbs, parmigiano & bread crumbs €7.50

Asparagus spears brushed with truffle mustard, wrapped in prosciutto €7.75

A new take on the bruschetta... variations of tomatoes, garlic, mixed herbs & olive oil on toasted croute €5.75

Parmesan mousse, crostini, onion & balsamic marmalade, dried grapes €5.75

Smoked salmon, avocado guacamole, lotus chips, vodka & lime cream cheese €8.25

Marinated mussels, diced shallots, tomatoes, green peppers, olive oil & lemon juice €7.95

Confit of fresh tuna

Served with chili paste & zesty new potato salad €7.95

Truffle burratina, rucola, smoked sea salt, olive oil €8.95

Open reuben sandwich with sliced pastrami, gruyere cheese, sauerkraut & mustard mayo €7.50

Oysters

3, 6 or 12 fresh oysters served with lemon & lime, tabasco sauce, shallots in vinegar

3 - €10.50, 6 - €19.90, 12 - €37.00

Grande Coppa for two

A cornucopia of seafood including mussels, prawns, razor clams, oysters and more served with lemon & lime cheeks €55

Including ½ lobster - €85.00

Platters to share

Cheese Board

Gruyere, grana chunks, gorgonzola, tallegio & goat cheese, served with homemade accompaniments, nuts & crudities

Charcuterie

Fine selection of continental cuts including our own beef pastrami, served with dill pickled cucumbers, grain mustard & dried apple chips

The Boathouse

Selected salumi & cheeses with dried fruits & nuts, homemade pickles, preserves

€30.00

Up to you

Daily chef's verrine desserts - €4.50

Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.