



THE BOAT HOUSE DINING

Tasting Menus

Each service we create our special tasting menus featuring the best and freshest of produce sourced from our favourite local suppliers.

Available as either 5 or 7 courses, chosen by our kitchen and based on, but not limited to, our current menus they are a dining experience to savour.

We are more than happy to cater for special dietary requirements and can additionally offer a full vegetarian or vegan tasting menu.

5 course tasting: £50 ~ 7 course tasting: £65

We recommend your entire table selects the tasting menu for continuity.

Wine Pairings

Your experience can be further enhanced by enjoying a 100ml tasting size glass of wine carefully selected to go with each course.

5 course pairing: £30 ~ 7 course pairing: £42

5 course 'Cru' pairing: £40 ~ 7 course 'Cru' pairing: £55

Starters

Fivemiletown Goats Cheese (V)	£ 8.00
Pine needle ash, fig & caramelised pine nuts	
Torched Ardglass Mackerel	£ 8.50
Bangor Bay crab, pickled fennel & Armagh apple	
Bangor Bay Scallops	£ 8.50
Cauliflower, chestnut velouté & Finca Antigua grapes	
Craigantlet Hills Pigeon	£ 9.50
Lisdergan black pudding, Girolles, shallots, scallion, onion powder & game jus	

Our kitchen uses many ingredients, some of which you may be allergic to. We are more than happy to discuss your menu and, where possible, offer dishes that are free from your particular allergen (though there may be traces in the kitchen). Please talk to your waiter when ordering. NOTE: descriptions of dishes DO NOT include all ingredients.



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DINING

Main Courses

Walter Ewings' Halibut Lobster agnolotti, salsify & Greyabbey samphire	£26.00
Skeaghanore Duck Iona Farm beetroot, fondant potato, seared foie gras & game jus	£28.50
Smoked Co. Wicklow Venison Piccolo parsnip, Jerusalem artichoke, truffle pomme anna & pan jus	£29.00
Butternut Squash Tortellini (V) Sage & chestnut beurre noisette, sprout leaves & velouté	£18.00

Desserts

Armagh Pear Panna Cotta Meringue, vanilla Mascarpone & elderflower	£ 8.00
Confit Armagh Apple Cheesecake Aromatic granola, cider toffee apple & Boat House vanilla ice cream	£ 7.50
Dark Chocolate Pave Salted caramel & artichoke ice cream	£ 7.50
Selection of Irish Cheese Hand rolled crackers, chutneys & grapes	£ 9.00

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