

The Restaurant

At The Schoolhouse

Starters

Roasted Goat Cheese €8.95

Served on Brioche Toast with walnut crumbs & salad leaves

Schoolhouse Barley Beef Broth €7.95

With beef meat, celeriac, onion, carrots, and coriander
Served with sourdough toast

Schoolhouse Crispy Duck Rolls €8.95

Served with a sweet balsamic dressing and salad leaves

Smoked Salmon & Warm Potato Salad €8.95 (C)

With mustard dressing, scallions, onions, parsley & salad leaves

Beetroot & Cashel Blue Cheese Salad €8.95 (V) (C)

With apple, rocket leaves, cashew nuts, watercress, chick peas, quinoa, hard-boiled egg & hazelnut oil dressing

6 Fresh Irish Rock Oysters €12.95 (C)

Served with lemon wedge on crushed ice

Main Courses

Roasted Duck Breast €22.95 (C)

With sauté root vegetables, spinach and red wine jus

Wicklow Game Pie €17.95

A mix of game meat, marinated and cooked with chestnut
Mushrooms, lardoons, carrot and pickled onions

Lightly Cured Fresh Irish Salmon €19.95

With fregola pasta, yellow courgettes shavings, almonds, oregano pesto, Parmesan cheese, lemon and herbs

Herbs and Almonds Crusted Cod Fillet €18.95

Served with sweet potato purée, broccoli tender stems and lemon butter

100% Fresh Ingredients Thai Chicken Curry €18.95

Irish free-range chicken fillet, lemongrass, coriander, chilli pepper, fresh coconut, garlic, basil, lime, cumin seeds, & fresh ginger

Spicy Seafood Noodle €19.95

With mussels, crab claws, scallops, prawns, fresh coriander, ginger, chilli, lime, mint, sesame dressing & crushed peanuts

Winter Vegetables Open Ravioli €14.95 (V)

With butternut squash, celeriac, sweet potato, spinach, cream herbs and Parmesan cheese

On The Beefs Back

35oz Dry Aged Hereford Beef Rib On The Bone

-For 2 Pers to Share- *€54.95

Served with pepper sauce, red wine sauce & a choice of 2 sides

10oz Dry Aged Hereford Rib Eye Steak €24.95

Served with char-grilled shallots & onion strings

Choose from a Selection of Side Orders at €3.50

*Homecut Fries, Roast Sweet Potato Wedges
Broccoli Tenderstem and parmesan, Mash Potato
Sauté Spinach, Rocket Leaves and Watercress Salad*

Artisan Cheese -Plate €9.95 (GF*)

Aged raw milk Comte cheese, Morbier, Brie de Meaux and semi-dried goat cheese served with Swedish crackers, grapes, celery sticks and sourdough toasts

Homemade Desserts @ €6.50 Each

Banana Praliné Mess

Fresh banana, praliné mousse & crumble pastry bits

Chocolate Brownie & Vanilla Ice-cream

Vanilla Crème Brulée (C)

Vanilla Ice-cream and Strawberry Sorbet

Schoolhouse Dessert Plate

A mini warm brownie with ice-cream, a vanilla pod crème brulée, and a mini tartlet of praliné mousse and fresh banana

(V) Suitable for Vegetarians

(C) Suitable for Celiac

(GF*) Suitable for Celiac with Gluten-free Bread

**Our Beef is 100% Irish and is sourced
from Pallas Foods*