

The Restaurant

At The Schoolhouse

Starters

Seafood Chowder €8.95 (C)

With mussels, tiger prawns, clams, cod and salmon

Roasted Baby Purple Artichoke €8.95 (V) (C)

Topped with thinly chopped vegetables mixed with Parmesan cheese and served with salad leaves

Beetroot & Irish Goat Cheese (Ardsallagh) Salad €8.95

Soft fresh goat cheese with walnuts, orange segments, red onion, rocket leaves, hard-boiled egg, & balsamic dressing
(V) (C)

Schoolhouse Crab Salad €8.95 (GF*)

With avocado, pea shoots, watercress, cucumber, red chicory, radish, shaved fennel, citrus fruit and apple

6 Fresh Irish Rock Oysters €12.95 (C)

Served with lemon wedge on crushed ice

Main Courses

Irish Salmon & Lime Pickle Butter €19.95 (C)

Baked in a bag with lime pickle butter and served with sauté spinach leaves

Steamed Fillet of Cod €16.95 (C)

Cooked with clams, mussels, white wine, garlic butter and cream, and served with sauté vegetables strips

Fresh Seafood Linguine €19.95

Mussels, tiger prawns and crab claws with chilli, coriander, lemon slices, Parmesan cheese and olive oil

Free-Range Chicken Breast & Chorizo Iberico €17.95

Cooked with fresh oregano and served with a tomato, aubergine and courgette gratin, sauté prawn, and chicken jus

Beef & Guinness Pie €14.95

Slowly cooked with carrots and onions

Roasted Irish Lamb Rump €19.95 (C)

Served pink with red wine braised shallots, baby carrots, comfit garlic and rosemary jus

Aubergine Parmigiana €14.95 (C) (V)

Fried aubergine rolled with basil, mozzarella and tomato, topped with tomato sauce and Parmesan cheese and baked

On The Beefs Back

35oz Dry Aged Hereford Beef Rib On The Bone

-For 2 Pers to Share- *€59.95 (GF*)

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

10oz Dry Aged Hereford Rib Eye Steak €24.95 (GF*)

Served with red wine braised shallots & onion strings

Choose from a Selection of Side Orders at €3.95

Homecut Fries, Roast Sweet Potato Wedges

Broccoli Tenderstem and parmesan, Polenta Chips

Sauté Spinach, Rocket Leaves and Watercress

Artisan Cheese Plate €9.95 (GF*)

Mature Durrus, Brie de Meaux, Milleen and Cashel blue cheese served with Swedish crackers, grapes, and celery sticks

Homemade Desserts @ €6.50 Each

White Chocolate and Raspberries Mess

Fresh raspberries, white chocolate mousse & crumble pastry bits

Chocolate Brownie & Vanilla Ice-cream

Schoolhouse Devil Delight (GF*)

Strawberries, meringue, cream, chocolate sauce and ice-cream

Vanilla Crème Brûlée (C)

Vanilla Ice-cream and Strawberry Sorbet (GF*)

Schoolhouse Dessert Plate

A mini warm brownie with ice-cream, a vanilla pod crème brûlée, & a mini tartlet of white chocolate mousse & raspberry

(V) Suitable for Vegetarians

(C) Suitable for Celiac

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

Our Beef is 100% Irish and sourced from Pallas Foods