



# Schoolhouse Hotel Dinner Menu



## Starters

### **Seafood Chowder €10.95 (C)**

With mussels, tiger prawns, clams, cod & salmon

### **Duck Liver and Foie Gras Parfait €8.95 (GF\*)**

Cooked with shallots, brandy & thyme, served with sourdough toast, cranberry jam & mixed leaves salad

### **Beetroot & Goats Cheese Salad €8.95 (C)**

baby kale, quinoa, pomegranate, chick peas, walnuts and hard-boiled egg, with a hazelnut oil & balsamic dressing

### **Schoolhouse Crab Salad €10.95 (GF\*)**

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

### **6 Fresh Irish Rock Oysters €13.95 (C)**

Served with lemon wedge on crushed ice

## Main Courses

### **Lime Pickled Irish Salmon €20.95 (C)**

served with a hot oyster & sautéed spinach leaves  
lime pickle butter

### **Fresh Seafood Linguine €19.95**

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

### **Fish & Shellfish Casserole €16.95 (C)**

Cod & Salmon clams, mussels, white wine & cream.  
Topped with flaked almonds and served with baby potatoes

### **Lemon Irish Chicken Breast (Free-Range) €17.95 (C)**

Cooked with glazed lemon & rosemary,  
Served with an aubergine & tomato gratin

### **Beef & Guinness Pie €14.95**

Slowly cooked with carrots & onions

### **Roasted Irish Lamb Rump €21.95 (C)**

Served pink with red wine braised shallots, baby carrots,  
confit garlic & rosemary jus

### **Baked Aubergine Parmigiana €14.95 (V)**

Rolled with basil, mozzarella & tomato,  
topped with tomato sauce and parmesan cheese

## On The Beefs Back

### **30oz Dry Aged Hereford Beef Rib on the Bone**

-For Two to Share- \*€59.95

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

### **10oz Dry Aged Hereford Rib Eye Steak €28.95 (C)**

Served with sauté onion and a sauce of your choice & fries

## Sides

### **Choose from a Selection €3.95 each**

*Homecut Fries, Sweet Potato Wedges  
Broccoli Tenderstem & Parmesan,  
Sautéed Spinach, Rocket & Watercress Salad*

## Artisan Cheese Plate (GF\*)

Mature Durrus, Brie de Meaux, Milleen & Cashel Blue cheese  
served with Swedish crackers, grapes, & celery sticks. €9.95

## Homemade Desserts

### **White Chocolate & Raspberry Mess €6.50**

Fresh raspberries, white chocolate mousse  
& pastry crumble

### **Chocolate Brownie & Vanilla Ice-cream €6.50**

### **Rhubarb Crumble €6.50**

Baked and served with custard and whipped cream

### **Vanilla Crème Brulée (C) €6.50**

### **Vanilla Ice-cream and Strawberry Sorbet (GF\*) €6.50**

### **Schoolhouse Dessert Plate €6.50**

Warm brownie with ice-cream, mini crème brulée,  
white chocolate mousse & raspberry tartlet

(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*