

The Restaurant at The Schoolhouse Hotel-2 Courses €24.50/ 3 Course €29.50



Mains

Starters

Soup of the Day €5.95 (GF*) (V)

Served with home-made brown bread

Allergens: G,MK,SS,SP

Seafood Chowder €12.95 (C) +€3 sup

Fresh mussels, tiger prawn, crab claw, clams, cod & salmon

Allergens: F,M,MK,CY,G,SS,SP

Schoolhouse Crispy Duck Rolls €9.95

Served with a sweet balsamic dressing

Allergens: G,E,S,SS,CY,SP

Beetroot & Cashel Blue Cheese Salad €9.95 (C)

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

Allergens: G,N,E,MK,SP

Smoked Salmon & Warm Potato Salad €9.95 (C)

With mustard dressing, scallions, red onions, parsley

Allergens: F,E,SP,MD

Schoolhouse Scotch Egg €9.95

Soft boiled egg wrapped in peppery sausage meat, breaded, deep-fried & baked. Served with pickles & side salad

(Allow time to cook)

Allergens: SP,E,G,MD

Steamed Mussels €11.00 (C)

With garlic, shallot, parsley, white wine & cream

Allergens: M,MK,SP,S

Crispy Salmon and Cabbage €22.95 +€5 sup

Salmon fillet wrapped in fillo pastry, pan-fried and baked.

Served with whole grain mustard dressing

& sauté Asian style vegetables

Allergens: F,E,MD,MK,G

Fettuccine Carbonara €15.95

With pancetta lardons, parmesan cheese, cream & egg yolk

Allergens: E,G,MK,SP

Spicy Thai Seafood Noodle €22.95 +€5 sup

Mussels, clams, prawns, crab claws & scallop cooked with mint, coriander, ginger, chilli, lime, seeds & sesame dressing.

Allergens: SP,N,MK,F,C,G,E

Free-range Chicken Saltimbocca Skillet €19.95

Chicken fillet flattened & topped with Parma ham, pan-fried & cooked with sage, mushrooms, Marsalla wine & salsify

vegetable. *Allergens: MK,SP*

Wild Irish Venison steak €22.95 +€5 sup

With spinach, spicy roasted apples & juniper berries jus

Allergens: MK

Beef & Guinness Pie €15.95

Slowly cooked with carrots & onions

Allergens: E,G,MK

8oz Roasted Skeaghanore Duck Breast €22.95 +€5 sup

With baby carrots, honey jus, braised chicory & orange (C)

Allergens: MK,SP

100% Irish Beef Burger €15.95

With tomato, red onions & home-made fries

Allergens: MK,G,S,SP

Add any of the following toppings for €1 each:
Cheddar Cheese *Allergens: MK*, **Bacon** *Allergens: SP*
or Guacamole *Allergens: SP*

10oz Dry Aged Hereford Rib Eye Steak €26.50 +€8 sup (C)

Served with sautéed onion, home-made fries, and a sauce of your choice (pepper, garlic butter, red wine)

Allergens: MK,SP,S

Butternut Squash & Chestnut Open Ravioli €14.95 (V)

Butternut squash, spinach, ricotta, chestnut, sage & Parmesan

Allergens: G,MK,SP

Sides €4.95

Homemade Fries, Roast Sweet Potato wedges

Allergens: S

Broccoli Tenderstems & Parmesan Cheese, Mash Potato

Allergens: MK

Rocket Leaves & Watercress

Allergens: E,MD

Sauté Spinach

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Artisan Cheese Plate €9.95 (GF*) +€3 sup

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

Allergens:MK,G,N,SP,CY

Desserts €7.95

Rhubarb Crumble

Baked and served with custard

Allergens:G,MK

Chocolate Brownie & Vanilla Ice-cream

Allergens:E,MK,G,N

Vanilla Crème Brulée (GF*)

Allergens:MK,E

Selection of Ice-creams and Sorbet (GF*)

Allergens:E,MK,SP

Schoolhouse Dessert Plate

Warm brownie with ice-cream, mini crème brulée,

Mini rhubarb crumble

Allergens: E, G, MK, N,SP

“All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking”.

Gluten = G / Crustaceans = C / Eggs = E

Fish = F / Molluscs = M / Soybeans = S

Peanuts = P / Nuts = N / Milk = MK

Celery = CY / Mustard = MD / Lupin = L

Sesame Seeds = SS / Sulphites = SP