

The Restaurant at The Schoolhouse Hotel 2 Courses €23/ 3 Courses €28 inc. glass of House Wine



Starters

Soup of the Day €5.50 (GF*) (V)

Served with home-made brown bread

Seafood Chowder €10.95 (C) +3€ sup

fresh mussels, tiger prawns, crab claw, clams, cod & salmon

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

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

Beetroot & Goats Cheese Salad €8.95 (C)

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

Schoolhouse Crab Salad €10.95 (GF*) €3 sup

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

6 Fresh Irish Rock Oysters €13.95 (C) €5 sup

Served with lemon wedge on crushed ice

Steamed Mussels €8.95(C)

With garlic, shallot, parsley, white wine & cream

Mains

Lime Pickled Irish Salmon €21.95 (C) €3 sup

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

Fresh Seafood Linguine €19.95 €3 sup

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

Fish & Shellfish Casserole €17.95 (C)

Cod & Salmon, clams, mussels, hot oyster, baby potatoes, tomato, garlic, white wine & cream.
Topped with flaked almonds

Grilled Chicken Caponata €17.95 (C)

Served with an Sicilian stew of aubergine, tomato, onions, capers, olives & oregano

Beef & Guinness Pie €14.95

Slowly cooked with carrots & onions

Roasted Irish Lamb Rump €22.95 (C) €5 sup

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

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

Served with sautéed onion, home-made fries, and a sauce of your choice

Baked Aubergine Parmigiana €14.95 (V)

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

100% Irish Beef Burger €15.95

With tomato, red onions & home-made fries

Add Cheddar Cheese, Bacon or Guacamole for €1 each

Sides €3.95

Homemade Fries, Roast Sweet Potato wedges
Broccoli Tenderstems & Parmesan Cheese, Mash Potato, Sauté Spinach, Rocket Leaves & Watercress

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

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

Desserts €6.50

White Chocolate & Raspberry Mess

Raspberries, white chocolate mousse & pastry crumble

Chocolate Brownie & Vanilla Ice-cream

Rhubarb Crumble

Baked and served with custard and whipped cream

Vanilla Crème Brûlée (C)

Schoolhouse Dessert Plate

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

Vanilla Ice-cream and Strawberry Sorbet (GF*)