

# The Schoolhouse Restaurant Menu - 2 Courses €23/ 3 Courses €28-



## 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

### **Lemon 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 €22.95 (C) €5 sup**

Served pink with red wine braised shallots, baby carrots, confit 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)**

Rolls 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\*)**