

DINNER

**Schooner
Bar & Lounge**

MENU

Starters

Homemade Seasonal Vegetables Soup 7.50

With homemade soda bread (1,2,3,4)

Marine Seafood Chowder 10.00

With homemade soda bread (1,2,3,4,10,11,12)

Cajun Chicken Caesar Salad 14.00

Crispy baby gem, bacon, aged parmesan, garlic croutons, Caesar dressing (1,2,3,6,14)

Salmon Nicoise Salad 14.50

With mesclun leaves, new potato, green beans, red onion, free range boiled egg, cherry tomatoes, Kalamata olives & house dressing (2,3,6,7,10)

Sticky Chicken Wings 9.50/15.00

BBQ chicken wings, with celery, blue cheese dip (1,3,4,5,6,14)

Mains

Chargrilled 8oz Irish Sirloin Steak 29.50

Served with grilled tomato, fried mushrooms & onions with twice cooked chips, pepper sauce/garlic butter (1,2,3,6,14)

Traditional Fish & Chips 19.00

Tempura battered fish of the day, twice cooked chips, house tartar sauce (1,2,3,6,10,14)

Marine Beef Burger 17.50

100% Irish beef burger on Brioche bun, topped with caramelised onions, mature cheddar, crispy leaves, beef tomato, roast garlic mayo with twice cooked chips (1,2,3,6,14)

Bacon Wrapped Stuffed Chicken Fillet 21.00

Glen Valley chicken fillet stuffed with herb stuffing, wrapped in smoky bacon, with garlic green beans, sautéed new potatoes, rosemary cream sauce (1,2,3,4,14)

Catch of the Day 27.50

With warm Mediterranean potato salad, lemon & caper oil (2,4,10,11,12,14)

Wild Mushroom & Parmesan Tagliatelle 18.00

With creamy mushroom & shallot sauce, parmesan cheese, truffle oil, garlic bread (1,2,4,6,14)

Prawn Linguine 25.00

With chilli, garlic & ginger (1,3,4,5,9,10,11,12)

12" Margherita Pizza 13.50

Topped with rich tomato sauce & mozzarella cheese (1,2,3,14)

Additional toppings:

Bacon, ham, roasted chicken, chorizo, pepperoni - 1.00 per item

Onions, mushrooms, peppers, tomatoes, olives, extra cheese - 0.50 per item

Sides

House Salad (1) 5.00

Twice Cooked Chips (1) 5.00

Seasonal Vegetables (2) 5.00

Truffle & Parmesan Fries (1,2) 6.00

Desserts

Apple & Custard Pie 7.50

With rum & raisin ice cream (1,2,3,7,14)

Warm Vegan Chocolate Brownie 7.50

With raspberry sorbet

Vanilla Crème Brule 7.50

With crispy biscotti (1,2,3,7,14)

Biscoff Cookie Cheesecake 7.50

With caramel ice cream (1,2,3,7,14)

Selection of Ice creams 7.50

Please ask your server for today's selection (2,3)

Irish Cheese Plate 13.50

Selection of three Irish cheeses with country relish, grapes & crackers (1,2,3,4,5,7,14)

Hot Beverages

		Latte (2)	4.20
Americano	3.60	Flat White (2)	3.80
Espresso	3.00	Hot Chocolate (2)	4.20
Cappuccino (2)	4.20	Pot of Tea for One	3.80

ALLERGENS

1. Gluten 2. Dairy 3. Eggs 4. Celery 5. Soya 6. Mustard 7. Nuts 8. Peanuts 9. Sesame 10. Fish 11. Crustaceans 12. Molluscs 13. Lupin 14. Sulphites