

## SCHOONER BAR

# DINNER MENU

4:00 PM - 9:00PM

### STARTERS

<b>CHEF'S SOUP OF THE DAY</b> Freshly Baked Brown Bread (1,2,3,4)	<b>6.00</b>
<b>HOWTH SEAFOOD CHOWDER</b> Smoked Haddock, Hake, Salmon, Cod, Dill, Homemade Brown Bread (1,2,3,4,10,11,12)	<b>9.50</b>
<b>GARLIC KING PRAWN TAILS</b> Lemon, Parsley & Garlic Butter, Sourdough Toast (1,2,11)	<b>11.00</b>
<b>ROASTED BEETROOT &amp; HALLOUMI SALAD</b> Mixed Leaves, Orange, Pumpkin Seeds, Apple Balsamic Vinaigrette (2,5,6,14)	<b>10.00</b>
<b>PANCETTA &amp; WICKLOW BRIE CROSTINI</b> Onion Marmalade, Crusty Bread, Romesco (1,2,6,7,14)	<b>9.00</b>
<b>PORT &amp; CHICKEN LIVER PÂTÉ</b> Wild Mushrooms, Sherry & Pear Chutney, Crouton (1,2,3,14)	<b>9.00</b>

### SIDE ORDERS

<b>TRUFFLE &amp; PARMESAN FRIES (2)</b>	<b>5.50</b>
<b>HOUSE FRIES</b>	<b>4.50</b>
<b>CREAMY MASH (2)</b>	<b>4.50</b>
<b>SAUTÉED POTATOES (2)</b>	<b>4.50</b>
<b>SEASONAL VEGETABLES (2)</b>	<b>4.50</b>
<b>SIDE SALAD (6,14)</b>	<b>4.50</b>
<b>GARLIC BREAD (1,2,3)</b>	<b>5.00</b>

### MAINS

<b>SALT AGED 10OZ STRIPLOIN STEAK</b> King Oyster Mushrooms, Braised Red Onion, Confit Tomatoes, House Fries (2,3,4,6,14) <b>Choice of Sauce:</b> Green Peppercorn & Hennessy, Bordelaise, Sriracha, Hollandaise	<b>32.00</b>
<b>GRILLED SUPREME OF CHICKEN &amp; STUFFED BALLOTIN</b> Creamy Mash Potato, Glazed Carrots, Butternut Squash Puree, Bordelaise (1,2,4,14)	<b>19.50</b>
<b>ROAST RACK OF PORK WITH SAGE &amp; LEMON RUB</b> Clonakilty Pudding Mash, Sautéed Kale, Apple Cider Jus, Sage Crisps (1,2,4,6,14)	<b>22.50</b>
<b>CREAMY TUSCAN ATLANTIC SALMON</b> Polenta, Tenderstem Broccoli, Sundried Tomato, Garlic & Spinach Cream (2,10,14)	<b>24.50</b>
<b>PAN FRIED NORTH SEA HAKE</b> Black Olive Tapenade Sautéed Potatoes, Grilled Asparagus, Tomato & Tarragon Dressing (2,10)	<b>22.50</b>
<b>SALT AGED 8OZ RIBEYE BEEF BURGER</b> Glazed Brioche Bun, Monterey Jack Cheese, Lettuce, Tomato, Pickle, Mustard Aioli, House Fries (1,2,3,6,14)	<b>19.50</b>
<b>TAGLIATELLE PUTTANESCA</b> Rocket, Tomatoes, Capers, Olives, Parmesan, Extra Virgin Olive Oil (1,2,3,14)	<b>16.50</b>
<b>12" MARGHERITA PIZZA</b> House Tomato Sauce, Cherry Tomatoes, Mozzarella (1,2,14) <b>Add Extra Toppings - 0.50</b> Pepperoni, Ham, Chicken, Pineapple, Peppers, Onions, Mushrooms, Extra Cheese	<b>12.50</b>

*All our Beef is of Irish origin unless otherwise stated.*

### DESSERT

<b>BRAMLEY APPLE &amp; CUSTARD CRUMBLE</b> Bourbon Vanilla Ice Cream, Crème Anglaise (1,2,3)	<b>7.50</b>
<b>CAPRESE CHOCOLATE CAKE</b> Orange Segments, Fresh Cream (2,3,5) (GF)	<b>7.50</b>
<b>LIME &amp; GINGER PANNA COTTA</b> Gin & Elderflower, Sorbet, Mango Compote, Coulis (2,14)	<b>7.50</b>
<b>PAVLOVA</b> Strawberries ala Romanoff, Berry Sorbet (2,3,14)	<b>7.50</b>
<b>AFFOGATO</b> Espresso, Irish Cream Liqueur Ice Cream (2,5)	<b>4.50</b>
<b>SELECTION OF ICE CREAM &amp; SORBET</b> Served with Fresh Fruits & Toppings. (2,5) Extra Scoop of Ice Cream - 1.00 Choose from: Vanilla, Strawberry, Chocolate, Irish Cream Liqueur, Gin & Elderflower, Sorbet (2,5)	<b>4.50</b>

*All our desserts are freshly made in house by our Pastry Chef.*

### HOT BEVERAGES

<b>AMERICANO</b>	<b>3.00</b>
<b>ESPRESSO</b>	<b>3.00</b>
<b>CAPPUCCINO (2)</b>	<b>3.50</b>
<b>LATTE (2)</b>	<b>3.50</b>
<b>MOCHA (2)</b>	<b>3.50</b>
<b>HOT CHOCOLATE (2)</b>	<b>3.50</b>
<b>POT OF TEA FOR ONE</b>	<b>3.50</b>

### ALLERGENS

1-Cereals containing Gluten 2-Crustaceans 3-Eggs 4-Fish 5-Peanut 6-Soybean 7-Dairy 8-Nut 9-Celery 10-Mustard 11-Sesame Seed 12-Sulphur Dioxide & Sulphates 13-Lupin 14-Molluscs