

Schooner Lounge

Dinner Menu

4.30pm-8.30pm

Starters

Homemade Seasonal Soup (1,2,3,4,14)	€6.00
Freshly Baked Soda Bread	
Sake & Dill Cured Sea Trout (1,2,3,5,10,14)	€11.00
Nori, Avocado Puree, Wasabi Cream Cheese, Shiso Leaves, Brown Bread Crouton	
Seared Scallops & Clonakilty Black Pudding (1,2,6,12,14)	€16.50
Squash Puree, Garden Peas, Tarragon & Tomato Dressing	
House Recipe Hummus (1,4,5,6,9)	€8.00
Roasted Red Pepper & Paprika, Fresh Vegetables Sticks, Nordic Flat Bread	
Watermelon & Feta Salad (2,6,7,14)	€10.00
Roast Almonds, Pomegranate, Rocket, Mint Vinaigrette	

Schooner Favorites

Buttermilk Chicken Wings (1,2,3,4,5,6,14) small / large	€9.00/€14.50
Frank's Buffalo Sauce or Jameson & Cola BBQ Sauce, Blue Cheese Dip, Celery	
Cauliflower Fritters (1,2,3,4,5,6,14)	€8.00
Blackberry & Chipotle Glaze or Jameson & Cola BBQ Sauce, Blue Cheese Dip, Celery	
Korean BBQ Pork Loin Ribs (1,5,6,9,14)	€14.00
House Kimchi, Pickled Ginger	
12hr Beef Brisket Nachos (1,2,5,6,14)	€14.00
Blanco Nino, Pickled Green Chilies, Vintage Cheddar, Tomato BBQ Sauce	
Salt Aged 8oz Rib Eye Burger (1,2,3,6,14)	€18.50
Brioche Bun, Monterey Jack, Gem Leaves, Tomato, Pickle, Mustard Aioli, Hand Cut Chips	
BBQ Pulled Jack's Fruit (1,5,6,14)(V)	€11.00
Brioche Bun, Tangy Slaw, House Fries	

Stone Baked Pizza

12" Margherita Pizza (1,2,14)	€12.50
House Tomato Sauce, Cherry Tomatoes, Mozzarella, Rocket	
12" BBQ Chicken Pizza (1,5,6,14)	€13.50
House Tomato Sauce, BBQ Chicken, Mozzarella, Mixed Peppers	
12" Meat Feast (1,5,6,14)	€14.50
House Tomato Sauce, Pepperoni, Ham, Chorizo, Mozzarella	

All Our Beef is 100% Irish & Supplied by Gahan's Family Butchers

Allergens

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

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Mains

Salt Aged 10oz Striploin Steak or Rib Eye Steak (2,3,4,6,14) Dijon Onion Relish, Sauteed Wild Mushrooms, Hand Cut Chips, Choice of Hennessy & Green Peppercorn Cream, Bordelaise, Béarnaise	€32.00
Slow Cooked Supreme of Chicken (2,14) Orange & Cider Glaze, Toasted Cashew, Stem Broccoli, Garlic Scalloped Potatoes	€19.50
Comeragh Mountain Lamb's Trio (2,4,6,14) Cutlet, Leg & Shoulder, Celeriac & Potato Gratin, Nouvelles Vegetables, Bordelaise	€28.50
Grilled Atlantic Hake (2,10,14) Shimeji Mushroom & Sorrel Brown Butter, Rosti, Spinach Puree, Braised Endives	€23.50
Seared North Sea Cod (2,10) Wild Garlic Oil, Polenta, Aubergine Cream, Okra & Baby Corn	€24.50
Gnocci & Butternut Squash (1,2,3,7) Toasted Cashews, Garden Peas, Mizuna, Parmesan	€16.50

Sides

Truffle Fries (2)	€5.00
House Fries	€4.50
Side Salad (6,7,14)	€4.50
Seasonal Vegetables (2,4)	€4.50
Garlic Potatoes (2)	€4.50

Dessert Menu

Tiramisu (1,2,3,14) Chocolate Ice Cream, Brownie Crumb	€7.50
Lemon Meringue (1,2,3,7,14) Avocado Ice Cream, Pistachio Biscuit	€7.50
Blackberry Crème Brulé (2,3) Raspberry Sorbet	€7.50
Bread & Butter Pudding (1,2,3,5,14) Brandy Anglaise, Rum & Raisin Ice Cream	€7.50
Affogato (2) Espresso, Vanilla Ice Cream	€4.50

All our desserts freshly made in house by our pastry chef

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