

SCHOONER BAR

DINNER MENU

4:00 PM - 9:00PM

STARTERS

Soup of the Day Freshly Baked Homemade Soda Bread (1, 2, 3, 4, 14)	7.00
Rope Caught Howth Mussels Steamed with White Wine Cream & Fresh Herbs, served with Homemade Brown Bread (1, 2, 3, 4, 14)	9.00
King Prawn Tails in Chilli & Cherry Tomato Sauce Flash Fried, Cherry Tomatoes, Garlic Bread, Lemon (1, 2, 4, 11, 14)	12.00
Grilled Chicken Caesar Salad Little Gem, Bacon Lardons, Croutons, Aged Parmesan, Dressing, Grilled Chicken(1, 2, 3, 6, 14)	13.50
Buttermilk Chicken Wings Small / Large Frank's Buffalo Sauce or Jameson & Coke BBQ, Blue Cheese Dip, Celery (2, 3, 4, 5, 6, 14)	9.50/14.50

SIDE ORDERS

House Fries	4.00
Creamy Mash (2)	4.00
Side Salad (6, 14)	4.00
Seasonal Vegetables (2)	4.00
Lyonnais Potatoes (2)	4.00

MAINS

9oz Beef Striploin Steak Marinated Mushrooms, Onion Rings, Confit Tomatoes, House Fries Choice of Sauce: Green Peppercorn & Hennessy, Port & Veal Jus, Hollandaise (1, 2, 3, 6, 14)	28.00
8oz Beef Burger 100% Rib Eye Beef, Glazed Brioche, Mustard Aioli, Monterey Jack, Lettuce, Tomato, Pickles, House Fries (1, 2, 3, 6, 14)	17.50
Duo of Seared Chicken Supreme & Ballotine Honey Glazed Rainbow Carrots, Parsnip Puree, Creamy Mash, Red Wine Jus (1, 2, 3, 4, 14)	19.00
Traditional Beef & Guinness Stew Tender Beef with Hearty Vegetables & Potatoes, served with Sourdough Bread (1, 2, 3, 4, 14)	17.50
Chef's Catch of the Day Served with today's Seasonal Vegetables & Potatoes (2, 4, 10, 11, 12, 14)	23.00
Pan Fried Fillet of North Hake Lemon & Caper Brown Butter, Grilled Asparagus, Lyonnais Potatoes (2, 4, 10, 11, 12, 14)	20.50
Thai Vegetable Curry Grilled Peppers & Onions, Bamboo Shoots, Scented Basmati Add Chicken 2.50 Add Prawns 6.00 (5, 6, 9, 11)	14.00
12" Margherita Pizza House Tomato Sauce, Cherry Tomatoes, Mozzarella (1, 2, 4, 14)	13.50
Add Extra Fillings Pepperoni, Ham, Bacon, Chicken, Pineapple, Mixed Peppers, Onions, Mushrooms, Extra Cheese	0.50

DESSERT

Tiramisu Bailey's Ice Cream, Chocolate Flakes (1, 2, 3, 14)	7.50
Lemon Meringue Pie Sable Torte, Mixed Berry Sorbet, Fresh Raspberries (1, 2, 3, 14)	7.50
New York Style Cheesecake Strawberry Compote, Rum & Raisin Ice Cream (1, 2, 3)	7.50
Apple & Custard Crumble Crème Anglaise, Rum & Raisin Ice Cream (1, 2, 3, 14)	7.50
Selection of Ice Cream Three Scoops of House Selection of Ice Creams Please Ask Server for Flavors (2, 5)	7.50

HOT BEVERAGES

AMERICANO	3.80
ESPRESSO	3.60
CAPPUCCINO (2)	3.80
LATTE (2)	3.80
MOCHA (2)	3.80
HOT CHOCOLATE (2)	3.80
POT OF TEA FOR ONE	3.80

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

All tips and gratuities collected will continue to be distributed to employees