

# Schoolhouse

HOTEL & GASTROBAR

## Starters

### **Gin & Citrus Marinated Salmon Gravlax (GF)**

Dill, fennel, shredded apple & watercress

*Allergens: F, MK, G, SP MD*

### **Jerusalem Artichoke Soup (AGF)**

Roasted chestnut, truffle oil & home-made brown bread

*Allergens: G, MK, SP*

### **Beetroot & Blue Cheese Salad (C)**

With crushed walnuts, spicy pear, rocket leaves & balsamic dressing

*Allergens: N, MD, SP, MD*

## Mains

### **Skeaghanore Duck Breast**

Roasted potatoes, baby carrots, spinach & orange cooking jus

*Allergens: SP, MK*

### **Escalope of Salmon**

Leek fondue, black rice, caper & mussels marinier

*Allergens: MK, SP, G*

### **Baked Pumpkin & Mushroom Cannelloni**

Parmesan cheese, tomato sauce & nutmeg

*Allergens: MK, E, G*

### **Dry-Aged Ribeye Steak Frites (AGF)**

Pepper sauce, green beans, sauté onions & house fries

*Allergens: MK, SP, S, CY, GW*

## Dessert

### **The Extra Light Dark Chocolate Mousse (AGF) (V)**

With coconut flakes, chocolate shavings & biscuits

*Allergens: E, MK, SP*

### **Passion Fruit Crème Brûlée (C)**

*Allergens: E, MK, N*

### **Sherry & Rhubarb Trifle**

Served in a glass with grilled almond flakes

*Allergens: E, MK,*

“All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking.”

(V) Suitable for Vegetarian (GF) Suitable for Coeliac with Gluten-free Bread (A-GF) Available Gluten-free (G) Gluten (GW) Wheat Gluten (GB) Barley Gluten (C) Crustaceans (E) Eggs (F) Fish (M) Mollusks (S) Soybeans (P) Peanuts (N) Nuts (MK) Milk (CY) Celery (MD) Mustard (L) Lupin (SS) Sesame Seeds (SP) Sulphites

