

# T O S T A R T

## **Soup of the Day (v) (go)**

Mushroom & leek or Carrot & coriander. Served with homemade breads.

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## **Creamy Garlic Mushrooms**

Puff pastry, rocket & parmesan

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## **School House Chicken Wings (go)**

Sesame & chilli sauce, blue cheese dip

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## **Prawn Cocktail (go) (s)**

School House Wheaten, Marie rose sauce, organic leaf

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## **Crispy Duck Salad (n) (go)**

Pickled carrot, orange, walnuts, organic leaf, hoisin dressing

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## **Oliver's Kilkeel Crab (s)**

Heritage beetroot & aged parmesan arancini, pickled cucumber & apple

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# M A I N S

## **Roast sirloin of beef (Go)**

Yorkshire pudding, whipped & roast potato, seasonal vegetables & roast gravy

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## **Traditional Roast turkey & ham (go)**

Whipped potato & roast potato, seasonal vegetable, roast gravy

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## **Leg of Mourne lamb (go)**

Whipped & roast potato, seasonal vegetables & roast gravy

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## **Pan Seared Hake (Go)**

Patatas Bravas, winter greens

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## **24 hr cooked chuck tenderloin (GO)**

Caramelised onion whipped potato, crisp onion, peppered cream

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## **Roasted duck**

Roast breast & crispy leg, Hoi sin & asian noodle stir-fry

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**Traditional Lamb Shank (go)**

Cured bacon lardons, baby onion, celeriac pomme puree, Honey glazed carrot, crisp kale

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**Arrabbiata Pasta Bake (VE)(V)**

Macaroni, courgette, mixed pepper, tender stem, parmesan & herb crust garlic ciabatta

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# **D E S S E R T S**

**Please ask the server.**

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