

Schoolhouse

THE MENU



STARTERS

BAILEY & KISH SMOKED SALMON CARPACCIO (A-GF)

Parmesan shavings, watercress, basil oil, capers, lemon, chives, tomato, red onion & bread crostini

Allergens: GW, MK, F

SCHOOLHOUSE CRUDITES SALAD (GF) (VEGAN)

Green beans, radish, pea shots, cherry tomatoes, asparagus, olives, fennel, red chicory, curly lettuce, cucumber, pine nuts & mustard dressing

Allergens: MD

RED PEPPER SOUP (A-GF) (V)

Basil oil, crème fraîche & homemade brown bread

Allergens: GW, MK, CY

MAINS

CHERMOULA MARINATED LEMON CORN-FED

CHICKEN SUPREME (GF)

Marinated with coriander, paprika, cumin, garlic, parsley, chilli, lemon & olive oil

With red pepper, eggplant, zucchini, tomato, wild rice & cooking jus

Allergens: none

ORGANIC IRISH SALMON ESCALOPE (GF)

With roasted flaked almonds, spinach, broccoli, sauté potato gnocchi & creamy saffron fish stock reduction

Allergens: GW, F, E, MK, SP

CHAR-GRILLED EGGPLANT ROLLATINI (VEGAN) (GF)

Thinly chopped roasted Mediterranean vegetables mixed with herbs and rice rolled up into grilled eggplant slices. Baked with basil and tomato sauce, finished with flaked almonds

Allergens: none

DRY-AGED RIBEYE STEAK FRITES (A-GF)

Pepper sauce, green beans, sauté onions & house fries

Allergens: MK, SP, S, CY, GW

DESSERTS

THE SCHOOLHOUSE TIRAMISU

Served in a glass with dark chocolate shavings

Allergens: E, MK, SP, GW

WHITE CHOCOLATE PANNA COTTA (GF)

Served with raspberry coulis and mixed fresh berries

Allergens: MK

SELECTION OF ICE CREAMS & SORBET (A-GF)

Vanilla, Salted Caramel, Seasonal Sorbet

Allergens: MK, E, SP

All 14 allergens are openly used throughout our kitchen.

Trace amounts may be present at all stages of cooking.

(V) Suitable for Vegetarian (A-GF) Suitable for Coeliac with Gluten-free Bread

(GF) Gluten-free (G) Gluten (GW) Wheat Gluten (GB) Barley Gluten (C) Crustaceans

(E) Eggs (F) Fish (M) Molluscs (S) Soybeans (P) Peanuts (N) Nuts (MK) Milk (CY) Celery

(MD) Mustard (L) Lupin (SS) Sesame Seeds (SP) Sulphites

LOCALLY SOURCED, FRESHLY CRAFTED

We proudly partner with organic farms and local suppliers such as the Iona Fruit Farm, the Smokin' Butcher, Kish Fish, the Andarl Farm and the Carlingford Oyster Company to bring you the finest ingredient.

Schoolhouse

WINE LIST

WHITE



CLAUDE MICHEL PICHON SAUVIGNON BLANC (Loire Valley, France) Aromas of tropical fruits such as passion fruit, jasmine & orange blossom with citrus hints.	9.50 / 38.00
NEGRAR PINOT GRIGIO (Verona, Italy) This refreshing dry white is lemon in colour, with flavours of fresh green apple and citrus are balanced well by aromas of stone fruit.	9.50 / 38.00
MAISON LE BOSQUET CHARDONNAY (Languedoc, France) An intense mouthful of a lively fruit cocktail, quite full & pure flavours matched by crisp acidity to finish.	9.50 / 38.00
SAVYB NO.1 (Marlborough, New Zealand) Deliciously refreshing, elegant pale fresh, crisp Marlborough New Zealand Sauvignon Blanc combines some of nature's best gooseberry and passion fruit notes.	11.25 / 45.00
BODEGA EIDOSELA CHARQUIÑO ALBARIÑO (Rias Baixas, Spain) Crisp white apple, pear and peach notes that mingle together with white floral aromas. Highly aromatic on the palate and nicely balanced with a delicate mineral aftertaste with an elegant finish.	11.25 / 45.00
CAVE DU FLORENSAC PICPOUL DE PINET (Picpoul du Pinet, France) Delicate and fresh with an excellent structure balance. The aromas are dominated by citrus and pear, it finishes refreshing with a white floral note.	11.50 / 45.00
SCRIMAGLIO GAVI DI GAVI (Piedmont, Italy) Expect a beautifully textured, medium bodied wine with soft crunchy orchard fruits flavours of green apple, pear and a touch of peach and grapefruit on the long finish.	12.50 / 50.00

ROSÉ

CHATEAU CAPITOU ROSÉ (Languedoc, France) Crystal clear with salmon pink hue and a beautiful intensity. The nose has hints of marzipan, raspberries and the strawberries. Ideal with fish, tomato based dishes or enjoyed in the sun.	9.50 / 38.00
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RED



VISTAMAR RESERVA CABERNET SAUVIGNON (Maule Valley, Chile) Very fruity and persistent on the palate, it provides notes of dark chocolate and coffee.	9.50 / 38.00
MAISON LE BOSQUET MERLOT (Languedoc, France) Medium bodied, red and blackberry fruit flavours with spice and herbs, backbone of softened tannins.	9.50 / 38.00
NERO D'AVOLA (Sicily, Italy) An intense, rich wine that points to the maximum expression of the territory, with a strong character and notes of cherry and plums.	9.75 / 39.00
CALDORA MONTEPULCIANO D'ABRUZZO DOC (Abruzzo, Italy) Ruby red with violet highlights, it has cherry, sour cherry & blackberry aromas supported with a balsamic finish.	10.00 / 40.00
COTES DU RHONES CELLIER DES PRINCES (Cotes du Rhones, France) An attractive ruby red full of flavours. Hints of red currant, peppery spice, plums with a soft, silky texture.	11.00 / 44.00
BODEGAS PECINA RIOJA (Rioja, Spain) Bright garnet red, with good depth of colour and clarity. Fruity aromas of plums, blackberries & black fruits.	11.00 / 44.00
PASCUAL TOSO SELECT VINE MALBEC (Mendoza, Argentina) An elegant, deeply fruity & long finish is the right balance between the natural expression of the grapes & the ageing in oak barrels.	12.00 / 48.00
CHATEAU TEYSSIER ST. EMILION (Bordeaux, France) Extremely well balanced wine full of personality. Complex, elegant with nuts of plums, blackberry, licorice, chocolate and black cherry.	13.50 / 54.00

CHAMPAGNE & SPARKLING

SPAGNOL FRIZZANTE PROSECCO DOC (Veneto, Italy) Small & lively bubbles burst onto the tongue. A smooth mousse and subtle wild apples and pear fruits exude from the palate with a refreshing lift on the finish.	10.50 / 42.00
CHAMPAGNE DRAPPIER CARTE D'OR (Champagne, France)	75.00

Enjoy the pleasure of dining at our Schoolhouse Gastrobar, where 10% discretionary service charge applies to tables of 8 or more. A thoughtful tip would be greatly appreciated with 100% going to the team! We do not split bills.