

# 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*

#### CORNFED CHICKEN, MUSHROOMS AND PISTACHIO TERRINE

With pickles, relish and chargrilled sourdough toasts

*Allergens: E, GW, MK, SP*

#### JERUSALEM ARTICHOKE SOUP (V) (A-GF)

Roasted chestnut, truffle oil & home-made brown bread

*Allergens: GW, MK, SP*

#### SALT BAKED CELERIAC AND APPLE SALAD (V) (GF)

Thinly sliced with roasted walnuts, watercress, rocket leaves, pea shoots, capers and mustard dressing

*Allergens: MD, N, SP*

### Mains

#### CHICKEN "EN CROUTE"

Wrapped in Parma Ham with sage and onion stuffing, sauté potatoes, baby carrots, broccoli and chicken jus

*Allergens: MK, GW, E*

#### BAKED CRAB CANNELLONI

With basil, aubergine, tomato sauce, white sauce & Parmesan cheese

*Allergens: C, MK, GW*

#### BEETROOT AND GOAT CHEESE RISOTTO (V) (GF)

Finish with dill oil, pine kernels and pea shoots

*Allergens: MK, N*

#### DRY-AGED RIBEYE STEAK FRITES (A-GF)

Pepper sauce, green beans, sauté onions & house fries

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

### Desserts

#### THE SCHOOLHOUSE CHOCOLATE MOUSSE (A-GF)

With coconut flakes, chocolate shavings & biscuits

*Allergens: E, MK, N, GW*

#### RHUBARB CRÈME BRÛLÉE (GF)

*Allergens: E, 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



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## WINE LIST

### White



<b>CLAUDE MICHEL PICHON SAUVIGNON BLANC</b> (Loire Valley, France) Aromas of tropical fruits such as passion fruit, jasmine & orange blossom with citrus hints.	9.25 / 37.00
<b>NEGRAR PINOT GRIGIO</b> (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
<b>MAISON LE BOSQUET CHARDONNAY</b> (Languedoc, France) An intense mouthful of a lively fruit cocktail, quite full & pure flavours matched by crisp acidity to finish.	9.50 / 38.00
<b>SAVYB NO. 1</b> (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
<b>BODEGA EIDOSELA CHARQUIÑO ALBARIÑO</b> (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
<b>AYRE - VERDEJO</b> (Rueda, Spain) Refreshing wine with flavours of lime, grapefruit, grass, fennel and almonds.	11.50 / 45.00
<b>SCRIMAGLIO GAVI DI GAVI</b> (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

<b>CHATEAU CAPITOU ROSÉ</b> (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



<b>VISTAMAR RESERVA CABERNET SAUVIGNON</b> (Maule Valley, Chile) Very fruity and persistent on the palate, it provides notes of dark chocolate and coffee.	9.25 / 37.00
<b>MAISON LE BOSQUET MERLOT</b> (Languedoc, France) Medium bodied, red and blackberry fruit flavours with spice and herbs, backbone of softened tannins.	9.50 / 38.00
<b>NERO D'AVOLA</b> (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
<b>CALDORA MONTEPULCIANO</b> (Abruzzo, Italy) Ruby red with violet highlights, it has cherry, sour cherry & blackberry aromas supported with a balsamic finish.	10.00 / 40.00
<b>COTES DU RHONES CELLIER DES PRINCES</b> (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
<b>BODEGAS PECINA RIOJA</b> (Rioja, Spain) Bright garnet red, with good depth of colour and clarity. Fruity aromas of plums, blackberries & black fruits.	11.00 / 44.00
<b>PASCUAL TOSO SELECT VINE MALBEC</b> (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
<b>CHATEAU TEYSSIER ST. EMILION</b> (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

<b>SPAGNOL FRIZZANTE PROSECCO DOC</b> (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
<b>CHAMPAGNE DRAPPIER CARTE D'OR</b> (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.