

# Schoolhouse

## LUNCH MENU



### Light Meals

SOUP OF THE DAY (A-GF) € 7.95

Home-made brown bread

Allergens: GW, MK, SP

HOT & SPICEY CHUNKY S 12.95

CHICKEN WINGS (A-GF) L 19.95

Blue cheese dip & celery

Allergens: MK, E, S, CY, SP

BAKED HAM & CHEDDAR CHEESE 10.95

SANDWICH (A-GF)

Toasted on sliced multigrain bread with coleslaw, lettuce, homemade crisps, onion & tomato

**Add fries or a cup of soup €3**

Allergens: GW, MK, MD, E, SP, S

VEGETARIAN SANDWICH (A-GF) (V) 10.95

Pesto, melted mozzarella, tomato, red onions, avocado & rocket leaves on sourdough bread

**Add fries or a cup of soup €3**

**Add char-grilled chicken €4**

Allergens: GW, N, MK

GRILLED OCTOPUS SALAD (GF) 19.95

Cherry vine tomatoes, red onions, red peppers, steamed potatoes oregano and an olive oil dressing

Allergens: M

BEETROOT & GOAT'S CHEESE 16.95

CARPACCIO (GF)

With pomegranate, rocket leaves, watercress, roasted walnuts & rosemary dressing

Allergens: N, NK

CHAR-GRILLED CHICKEN CAESAR 16.95

SALAD (A-GF)

Cos lettuce, lardons, parmesan & croutons

Dressed with lemon juice, olive oil, Worcestershire sauce & garlic

Allergens: GW, MK, F

### Sides

HOUSE MIXED SALAD (GF) 5.50

Allergens: MD, SP

BROCCOLI FLORETS WITH 5.50

PARMESAN (GF)

Allergens: MK, SP

BABY POTATOES, BUTTER & 5.50

SCALLIONS (GF)

Allergens: MK, SP

HOUSE FRIES 5.50

Allergens: S, GW

### Mains

PHILLY CHEESESTEAK SANDWICH 19.95

Mustard mayo, fried onion, cheese & red pepper.

Served warm in a sub bread roll with house fries & pepper sauce

Allergens: GW, E, MK, MD, S

SPINACH & RICOTTA RAVIOLI 19.95

GRATIN (V)

With sage, cream and parmesan cheese & glazed under the salamander

Allergens: GW, MK, SP

BRISKET & CHUCK BEEF 17.95

BURGER (A-GF)

Char-grilled, with tomato relish, pickled cucumber, red onions, lettuce & house fries

Allergens: E, GW, S, SP, MD

**Add cheddar cheese €1** Allergens: SP

**Add bacon €1** Allergens: MK

FRESH HAKE GOUJONS 21.95

Panko breadcrumbs, tenderstem broccoli, served with

tartare sauce & house fries

Allergens: GW, F, E, MK, SP, S

LUNCH SPECIAL

PRICED DAILY

### Desserts

THE SCHOOLHOUSE PROFITEROLLES 8.50

Topped with roasted flaked almonds

Allergens: E, MK, SP, GW

LEMON CHEESECAKE MOUSSE (A-GF) 8.50

With coconut flakes, chocolate shavings & biscuits

Allergens: MK, E, GW

STICKY TOFFEE PUDDING 8.50

With vanilla ice cream

Allergens: MK, GW, E

SELECTION OF ICE CREAMS & 8.50

SORBET (A-GF)

Vanilla, Salted Caramel, Seasonal Sorbet

Allergens: MK, E, SP

Enjoy the pleasure of dining at our Schoolhouse Gastrobar, where no service charge applies. Should our servers enhance your experience, a thoughtful tip would be greatly appreciated with 100% going to the team! We do not split bills.

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

# Schoolhouse

## DINNER MENU



### Starters

	€
<b>BEETROOT &amp; GOAT'S CHEESE</b>	S 11.95
<b>CARPACCIO (GF)</b>	L 16.95
Pomegranate, rocket leaves, watercress, roasted walnuts & rosemary dressing	
<i>Allergens: MK, N</i>	
<b>MOZZARELLA &amp; RISOTTO</b>	10.95
<b>ARANCINI (V)</b>	
Breaded, deep fried and served with tomato basil sauce and parmesan cheese	
<i>Allergens: MK, GW, E, S</i>	
<b>GRILLED OCTOPUS SALAD (GF)</b>	13.95
Cherry vine tomatoes, red onions, red peppers, steamed potatoes oregano and an olive oil dressing	
<i>Allergens: M</i>	
<b>6 ROCK OYSTERS (A-GF)</b>	18.00
Lemon wedge, shallot vinegar dressing, brown bread	
<i>Allergens: C, SP</i>	
<b>HOT &amp; SPICY CHUNKY</b>	S 12.95
<b>CHICKEN WINGS (A-GF)</b>	L 19.95
Blue cheese dip & celery	
<i>Allergens: MK, E, S, CY, SP</i>	

### Sides

<b>ROSEMARY HONEY GLAZED BABY</b>	5.50
<b>CARROTS (GF)</b>	
<i>Allergens: SP, MK</i>	
<b>HOUSE MIXED SALAD (GF)</b>	5.50
<i>Allergens: MD, SP</i>	
<b>BROCCOLI FLORETS WITH</b>	5.50
<b>PARMESAN (GF)</b>	
<i>Allergens: MK, SP</i>	
<b>BABY POTATOES, BUTTER &amp;</b>	5.50
<b>SCALLIONS (GF)</b>	
<i>Allergens: MK, SP</i>	
<b>HOUSE FRIES</b>	5.50
<i>Allergens: S, GW</i>	
<b>SCHOOLHOUSE DIRTY FRIES</b>	12.95
House fries, bacon lardons, pepper sauce, grated cheese	
<i>Allergens: GW, MK, SP, S</i>	

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### Mains

	€
<b>FRESH CRAB RISOTTO (GF)</b>	28.95
Fennel, peas, light prawn stock, parmesan cheese & fresh basil	
<i>Allergens: CY, C, SP, MK</i>	
<b>SPINACH &amp; RICOTTA RAVIOLI</b>	21.95
<b>GRATIN (V)</b>	
Sage, cream, parmesan cheese & glazed under the salamander	
<i>Allergens: GW, MK, SP</i>	
<b>BRISKET &amp; CHUCK BEEF</b>	17.95
<b>BURGER (A-GF)</b>	
Char-grilled, with tomato relish, pickled cucumber, red onions, lettuce & house fries	
<i>Allergens: E, GW, S, SP, MD</i>	
<b>Add Cheddar Cheese €1 Allergens: SP</b>	
<b>Add Bacon €1 Allergens: MK</b>	
<b>CHICKEN "EN CROUTE"</b>	24.95
Wrapped in Parma ham with sage & onion stuffing. Served with sauté potatoes, baby carrots, broccoli and chicken jus	
<i>Allergens: MK, SP, GW</i>	
<b>FRESH HAKE GOUJONS</b>	21.95
Panko breadcrumbs, tenderstem broccoli, served with tartare sauce & house fries	
<i>Allergens: GW, F, E, MK, SP, S</i>	
<b>DRY-AGED RIBEYE STEAK</b>	34.95
<b>FRITES (A-GF)</b>	
Pepper sauce, green beans, sauté onions & house fries	
<i>Allergens: MK, SP, S, CY, GW</i>	

**BUTCHER'S BLOCK SPECIAL PRICED DAILY**  
**MARKET FISH SPECIAL PRICED DAILY**

### Desserts

<b>SCHOOLHOUSE PRALINE</b>	8.50
<b>PROFITEROLLES</b>	
Topped with roasted flaked almonds	
<i>Allergens: E, MK, SP, GW</i>	
<b>LEMON CHEESECAKE MOUSSE (A-GF)</b>	8.50
Served in a glass with white chocolate and blue berries	
<i>Allergens: MK, E, GW</i>	
<b>STICKY TOFFEE PUDDING</b>	8.50
With vanilla ice cream	
<i>Allergens: MK, GW, E</i>	
<b>SELECTION OF ICE CREAMS &amp;</b>	8.50
<b>SORBET (A-GF)</b>	
Vanilla, salted caramel, seasonal sorbet	
<i>Allergens: MK, E, SP</i>	

# Schoolhouse

## WINE LIST

### White



**CLAUDE MICHEL PICHON** 9.00 / 36.00

#### SAUVIGNON BLANC

(Loire Valley, France)

Aromas of tropical fruits such as passion fruit, jasmine & orange blossom with citrus hints.

**II CAGGIO PINOT GRIGIO** 9.50 / 38.00

(Vento, 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.

**DOMAINE MILLEGRAND** 9.50 / 38.00

#### CHARDONNAY

(Languedoc, France)

An intense mouthful of a lively fruit cocktail, quite full & pure flavours matched by crisp acidity to finish.

**MIRROR LAKE SAUVIGNON BLANC** 11.00 / 44.00

(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.

**WEINREIDER KLASSIK GRÜNER** 10.50 / 42.00

#### VELTINER

(Weinviertel, Austria)

Delicate and fresh with a distinctive core of ripe apple, quince and hints of peach. Fantastic match to all seafood.

**BODEGA EIDOSELA CHARQUIÑO** 11.00 / 44.00

#### 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.

**SCRIMAGLIO GAVI DI GAVI** 12.50 / 50.00

(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.

**MÂCON LUGNY** 55.00

(Burgundy, France)

Classic Chardonnay with aromas of white flowers, lemon, pear & gooseberry. Its nose, rich and opulent, reveals floral, fruity and honey aromas. Round in the mouth, it presents a great freshness.

### Rosé

**CHATEAU CAPITOU ROSÉ** 9.50 / 38.00

(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.

### Red



**VISTAMAR RESERVA CABERNET** 9.00 / 36.00

#### SAUVIGNON

(Maule Valley, Chile)

Very fruity and persistent on the palate, it provides notes of dark chocolate and coffee.

**NERO D'AVOLA** 9.50 / 38.00

(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.

**DOMAINE MILLEGRAND MERLOT** 9.50 / 38.00

(Languedoc, France)

Medium bodied, red and blackberry fruit flavours with spice and herbs, backbone of softened tannins.

**CALDORA MONTEPULCIANO** 10.00 / 40.00

#### D'ABRUZZO DOC

(Abruzzo, Italy)

Ruby red with violet highlights, it has cherry, sour cherry & blackberry aromas supported with a balsamic finish.

**CALLEJO, FLORES DE CALLEJO** 10.50 / 42.00

(Ribera del Duero, Spain)

An attractive cherry colour with violet edges, very aromatic, notes of wild berries, cinnamon, spice with hints of balsamic.

**BODEGAS PECINA RIOJA** 11.00 / 44.00

(Rioja, Spain)

Bright garnet red, with good depth of colour and clarity. Fruity aromas of plums, blackberries & black fruits.

**PASCUAL TOSO SELECT VINE** 11.75 / 47.00

#### 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.

**LE HAUT-MEDOC DE DAUZAC** 75.00

(Bordeaux, France)

Extremely well balanced wine full of personality. Complex, elegant, woody, notes of blackberry, red currants, spices & mints.

### Champagne & Sparkling

**SPAGNOL FRIZZANTE PROSECCO DOC** 10.50 / 42.00

(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.

**CHAMPAGNE DRAPPIER CARTE D'OR** 75.00

(Champagne, France)

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