

# Schoolhouse

THE MENU



## STARTERS

### ASPARAGUS & SMOKED SALMON (BAILEY & KISH, HOWTH) (GF)

Poached egg, parmesan cheese & olive oil balsamic vinegar, dill & tomato dressing

*Allergens: F, E, SP, MK*

### SCHOOLHOUSE CRUDITES, FIG AND FETA CHEESE SALAD (V) (GF)

Fresh fig, asparagus, radish, peashoots, cherry tomatoes, green beans, fennel, red chicory, curly lettuce, black olives, pine nuts, cucumber, Feta cheese & mustard dressing

*Allergens: MK, N*

### PULLED PORK & BLACK PUDDING CROQUETTES

With celeriac and apple slaw & wholegrain mustard dressing

*Allergens: MK, MD, SP, GW*

### RED PEPPER SOUP (A-GF) (V)

Basil oil, crème fraîche & homemade brown bread

*Allergens: GW, MK, CY*

## MAINS

### LEMON CHICKEN BREAST (CORN-FED) (GF)

Lemon, parsley, garlic, oregano, white wine, chicken jus, cream, paprika, celeriac purée, charred broccoli tender-stems

*Allergens: MK, CY*

### GRILLED SEABASS FILLET (GF)

Lebanese smoked wheat, red pepper stew, charred green asparagus, tomato and basil salsa, grilled flaked almonds

*Allergens: F, N*

### 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: N*

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

Red wine jus, glazed baby carrots, charred broccoli tender-stems, fondant potato

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

## DESSERTS

### THE SCHOOLHOUSE TIRAMISU

Served in a glass

*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** 9.75 / 39.00  
**SAUVIGNON BLANC**  
(Loire Valley, France)  
Aromas of tropical fruits such as passion fruit, jasmine & orange blossom with citrus hints.

**NEGRAR PINOT GRIGIO** 9.75 / 39.00  
(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.

**MAISON LE BOSQUET CHARDONNAY** 9.75 / 39.00  
(Languedoc, France)  
An intense mouthful of a lively fruit cocktail, quite full & pure flavours matched by crisp acidity to finish.

**SAVYB NO. 1** 11.50 / 46.00  
(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.

**BODEGA EIDOSELA CHARQUIÑO** 11.50 / 46.00  
**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.

**BODEGAS VERDEAL VERDEJO** 11.75 / 46.00  
(Spain)  
Delicate and fresh, with excellent structure and balance. Bright citrus aromas of lime and grapefruit lead the palate, finishing clean and refreshing with a subtle hint of almond and a pleasantly bitter edge.

**SCRIMAGLIO GAVI DI GAVI** 12.75 / 51.00  
(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.

### ROSÉ

**DOMAINE MONTROSE SOLI**  
**LUMEN ROSÉ** 9.75 / 39.00  
(France)  
Crystal clear with pale pink hue and a beautiful intensity. The nose has hints of red berries, citrus and minerality with a dry finish. Ideal with fish, tomato based dishes or enjoyed in the sun.

*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.*

### RED



**VISTAMAR RESERVA CABERNET** 9.75 / 39.00  
**SAUVIGNON**  
(Maule Valley, Chile)  
Very fruity and persistent on the palate, it provides notes of dark chocolate and coffee.

**MAISON LE BOSQUET MERLOT** 9.75 / 39.00  
(Languedoc, France)  
Medium bodied, red and blackberry fruit flavours with spice and herbs, backbone of softened tannins.

**NERO D'AVOLA** 10.00 / 40.00  
(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.

**CALDORA MONTEPULCIANO** 10.25 / 41.00  
**D'ABRUZZO DOC**  
(Abruzzo, Italy)  
Ruby red with violet highlights, it has cherry, sour cherry & blackberry aromas supported with a balsamic finish.

**DOMAINE LE BÓSC PINOT** 11.25 / 45.00  
**NOIR**  
(Languedoc-Roussillon, France)  
Attractive ruby red with violet highlights; full-bodied with dark fruit aromas. Notes of blackberry and spice lead to a smooth, rounded finish.

**BODEGAS PECINA RIOJA** 11.25 / 45.00  
(Rioja, Spain)  
Bright garnet red, with good depth of colour and clarity. Fruity aromas of plums, blackberries & black fruits.

**PASCUAL TOSO SELECT VINE** 12.25 / 49.00  
**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.

**CHATEAU TEYSSIER ST. EMILION** 13.75 / 55.00  
(Bordeaux, France)  
Extremely well balanced wine full of personality. Complex, elegant with notes of plums, blackberry, licorice, chocolate and black cherry.

### CHAMPAGNE & SPARKLING

**SPAGNOL FRIZZANTE PROSECCO DOC** 10.75 / 43.00  
(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** 76.00  
(Champagne, France)