

Schoolhouse



LUNCH MENU

LIGHT MEALS & SALADS

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SOUP OF THE DAY (A-GF)

8.95

Served with homemade brown bread
Allergens: GW, MK, SP

HOT & SPICY CHUNKY

Small 12.95

CHICKEN WINGS (A-GF)

Large 19.95

Blue cheese dip & celery
Allergens: MK, E, S, CY, SP

BAKED HAM & CHEDDAR CHEESE

12.95

SANDWICH (A-GF)

Toasted on sliced multigrain bread with coleslaw, lettuce, homemade crisps, onion & tomato
Add fries or a cup of soup €3.95
Allergens: GW, MK, MD, E, SP

PAPRIKA PULLED CHICKEN

12.95

SANDWICH (A-GF)

Tomato, red pepper, relish, saute onion, curry mayo, melted cheddar & rocket leaves on sourdough bread
Add fries or a cup of soup €3.95
Allergens: GW, MD, E, MK, SP

VEGETARIAN SANDWICH (A-GF) (V)

12.95

Pesto, melted mozzarella, tomato, red onions, avocado & rocket leaves on sourdough bread
Add fries or a cup of soup €3.95 **Add chicken €4.95**
Allergens: GW, N, MK

SCHOOLHOUSE DIRTY FRIES

13.95

House fries, bacon lardons, pepper sauce & grated cheese
Allergens: GW, MK, SP, S

VENISON & ARTISAN BLACK

14.95

PUDDING SCOTCH EGG

With mustard celeriac remoulade and mixed salad leaves
Allergens: GW, MK, SP, S

CHAR-GRILLED CHICKEN CAESAR

17.95

SALAD (A-GF)

Cos lettuce, lardons, parmesan & croutons.
Dressed with lemon juice, olive oil, Worcestershire sauce & garlic
Allergens: GW, MK, E, F

SALT BAKED CELERIAC, APPLE AND BLUE CHEESE SALAD (V) (GF)

17.95

Thinly sliced with walnuts, watercress, rocket leaves, pea shoots, capers and mustard dressing
Allergens: MK, N, MD, SP

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.

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 ingredients.

MAINS

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PHILLY CHEESESTEAK SANDWICH

21.95

Mustard mayo, fried onion, cheese & red peppers.
Served warm in a sub bread roll with pepper sauce & house fries
Allergens: GW, E, MK, MD, S

CHAR-GRILLED CHICKEN BURGER (A-GF)

Served on a brioche bun with tomato relish, tomatoes, onion & gem lettuce. Served with house fries
19.95
Allergens: E, GW, S, SP, MD
Add cheddar cheese €1 Allergens: MK **Add bacon €1** Allergens: SP

CRISPY HAKE FISH AND CHIPS

24.95

Panko herbs coating, pan-fried, grilled red pepper, sauté onions, tartare sauce
Allergens: F, E, GW, MK, MD, S

SPINACH & RICOTTA RAVIOLI GRATIN

Sage, Parmesan cheese, finish under the grill
21.95
Allergens: E, GW, MK

LUNCH SPECIAL

PRICED DAILY

SIDES

SWEET POTATO WEDGES

5.95

Allergens: MK, S

BROCCOLI FLORETS WITH PARMESAN CHEESE (GF)

5.95

Allergens: MK, SP

BABY POTATOES, BUTTER & SCALLIONS (GF)

5.95

Allergens: MK, SP

HOUSE FRIES

5.95

Allergens: S, GW

DESSERTS

ESPRESSO CHEESE CAKE

9.95

Crunchy praliné, mocha, roasted crushed hazelnut
Allergens: E, MK, N, GW

RHUBARB & GINGER CRÈME BRÛLÉE (GF)

9.95

Allergens: MK, E

STICKY TOFFEE PUDDING

9.95

Served with vanilla ice cream
Allergens: MK, E, GW

SELECTION OF ICE CREAMS & SORBET (A-GF)

9.95

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

Schoolhouse

WINE LIST



WHITE



CLAUDE MICHEL PICHON SAUVIGNON BLANC

(Loire Valley, France)

Aromas of green apples, lime & orange blossom with herbaceous notes of green bell pepper.

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 and 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

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

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.

COTES DU RHONES CELLIER DES

11.00 / 44.00

PRINCES DOC

(Cotes du Rhones, France)

An attractive ruby red full of flavours. Hints of red currant, peppery spice, plums with a soft, silky texture.

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

12.00 / 48.00

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

13.50 / 54.00

(Bordeaux, France)

Extremely well balanced wine full of personality.

Complex, elegant with nuts of plums, blackberry, licorice, chocolate and black cherry.

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)