

Schoolhouse



LUNCH MENU

Light Meals, Sandwiches & Salads €

SOUP OF THE DAY (A-GF) 7.95
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 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

PAPRIKA PULLED CHICKEN

SANDWICH (A-GF) 10.95
Tomato, red pepper, relish, saute onion, curry mayo, melted cheddar & rocket leaves on sourdough bread
Add fries or a cup of soup €3
Allergens: GW, N, MK

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 chicken €3.95
Allergens: GW, N, MK

SCHOOLHOUSE DIRTY FRIES 12.95
House Fries, bacon Lardons, pepper Sauce, grated cheese
Allergens: GW, MK, SP, S

CORNFED CHICKEN, MUSHROOMS AND PISTACHIO TERRINE 13.95
With pickles, relish, chargrilled sourdough toast and mixed salad leaves
Allergens: MK, E, GW, SP

Sides

HOUSE MIXED SALAD (GF) 5.95
Allergens: MD

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

Mains €

PHILLY CHEESESTEAK SANDWICH 19.95
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 18.95

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

FRESH HAKE GOUJONS 21.95
Panko breadcrumbs, tenderstem broccoli served with tartare sauce & house fries
Allergens: GW, F, E, MK, SP

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, E, F

SALT BAKED CELERIAC, APPLE 16.95

AND BLUE CHEESE SALAD (V) (GF)
Thinly sliced with walnuts, watercress, rocket leaves, pea shoots, capers and mustard dressing
Allergens: MK, N, SP

LUNCH SPECIAL

PRICED DAILY

Desserts

THE SCHOOLHOUSE CHOCOLATE MOUSSE (A-GF) 9.95
With coconut flakes, chocolate shavings & biscuits
Allergens: E, MK, N, GW

RHUBARB CRÈME BRÛLÉE (GF) 9.95
Served with raspberry coulis and mixed fresh berries
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

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.

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Wine List



White



CLAUDE MICHEL PICHON 9.25 / 37.00

SAUVIGNON BLANC

(Loire Valley, France)

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

NEGRAR PINOT GRIGIO 9.50 / 38.00

(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 9.50 / 38.00

(Languedoc, France)

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

SAVYB NO. 1 11.25 / 45.00

(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 11.25 / 45.00

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 and an elegant finish.

AYRE - VERDEJO 11.50 / 45.00

(Rueda, Spain)

Refreshing wine with flavours of lime, grapefruit, grass, fennel and almonds.

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.

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 9.25 / 37.00

SAUVIGNON

(Maule Valley, Chile)

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

MAISON LE BOSQUET MERLOT 9.50 / 38.00

(Languedoc, France)

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

NERO D'AVOLA 9.75 / 39.00

(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 10.00 / 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)

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