

Schoolhouse

LUNCH MENU



LIGHT MEALS & SALADS

€

SOUP OF THE DAY (A-GF) 9.95

Served with homemade brown bread

Allergens: GW, MK, SP

HOT & SPICY CHUNKY Small 13.95

CHICKEN WINGS (A-GF) Large 19.95

Blue cheese dip & celery

Allergens: MK, E, S, CY, SP

BAKED HAM & CHEDDAR CHEESE 13.95

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

BEEF PASTRAMI SANDWICH (A-GF) 13.95

Tomato, sauté onions, chipotle mayo, melted cheddar cheese on sourdough bread

Add fries or a cup of soup €3.95

Allergens: GW, MD, E, MK

VEGETARIAN SANDWICH (A-GF) (V) 13.95

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 14.95

House Fries, bacon lardons, pepper sauce, grated cheese

Allergens: GW, MK, SP, S

SCHOOLHOUSE CRUDITES, FIG AND 17.95

FETA CHEESE SALAD (V) (GF)

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

Allergens: MK, N

CHAR-GRILLED CHICKEN CAESAR 19.95

SALAD (A-GF)

Cos lettuce, lardons, parmesan & croutons. Dressed with lemon juice, olive oil, Worcestershire sauce & garlic

Allergens: GW, MK, F

MAINS

€

SMOKED HADDOCK GOUJONS WITH 22.95

WASABI MAYO (POSH FISH & CHIPS)

Served with house fries

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

PRAWNS PO'BOY SANDWICH 19.95

Pickled cucumbers, tomato, shredded cos lettuce, sauté onions and cajun mayo. Served in a warm sub bread roll with house fries

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

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 21.50

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

HOMEMADE VEGETARIAN 17.95

FLATBREAD (V)

Char-grilled red peppers, red onions, mozzarella, basil & tomato sauce, olives, rocket leaves, watercress & rosemary dressing

Add chicken €4.95

Allergens: GW, MK, SP

LUNCH SPECIAL

PRICED DAILY

SIDES

HOUSE MIXED SALAD (GF) 6.50

Allergens: MD, SP

BROCCOLI FLORETS WITH 6.50

PARMESAN CHEESE (GF)

Allergens: MK, SP

BABY POTATOES, BUTTER & 6.50

SCALLIONS (GF)

Allergens: MK, SP

HOUSE FRIES 6.50

Allergens: S, GW

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.

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.

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.

II CAGGIO PINOT GRIGIO 9.75 / 39.00

(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.

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.

SAUVY B 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 9.75 / 39.00

ROSÉ

(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.

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.

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.

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 BOSC PINOT NOIR 11.25 / 45.00

(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 / 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 10.75 / 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)