

# Schoolhouse

## DINNER MENU



### STARTER

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**JERUSALEM ARTICHOKE SOUP (V) (A-GF)** 9.95

Roasted chestnut, truffle oil & home-made brown bread  
*Allergens: GW, MK, SP*

**HOT & SPICY CHUNKY CHICKEN WINGS (A-GF)** Small: 12.95 Large: 19.95

Blue Cheese Dip & Celery  
*Allergens: MK, E, MD, S, CY, SP*

**6 ROCK OYSTERS (A-GF)** 18.00

Lemon wedge, shallot vinegar dressing, served with brown bread  
*Allergens: C, GW, SP*

**CHAR-GRILLED PIL PIL MARINATED KING PRAWNS** 16.95

With chipotle aioli and sourdough bread crostini  
*Allergens: C, GW, MK, E, SP*

**SALT BAKED CELERIAC, APPLE & BLUE CHEESE CARPACCIO (V)(GF)** Small: 12.95 Large: 19.95

Thinly sliced roasted celeriac, walnuts, watercress, rocket leaves, peas shoots, capers and mustard dressing  
*Allergens: N, MK, SP, MD*

**VENISON & ARTISAN BLACK PUDDING SCOTCH EGG** 14.95

With mustard celeriac remoulade and mixed salad leaves  
*Allergens: MK, MD, E, GW, SP*

**SCHOOLHOUSE DIRTY FRIES** 13.95

House Fries, bacon Lardons, pepper Sauce, grated cheese  
*Allergens: GW, MK, SP, S*

### SIDES

**ROSEMARY HONEY GLAZED BABY CARROTS** 5.95

*Allergens: SP, MK*

**SWEET POTATO WEDGES** 5.95

*Allergens: MK, S*

**BROCCOLI FLORETS WITH PARMESAN (GF)** 5.95

*Allergens: MK, SP*

**BABY POTATOES, BUTTER & SCALLIONS (GF)** 5.95

*Allergens: MK, SP*

**HOUSE FRIES** 5.95

*Allergens: S, GW*

### MAINS

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**CRISPY HAKE FISH AND CHIPS** 24.95

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

**WAGYU BEEF BURGER (A-GF)** 24.95

Served on a brioche bun with tomato relish, sauté onion, gem lettuce & house fries  
*Allergens: E, MK, GW, S, SP, MD*

**Add Cheddar Cheese €1** *Allergens: MK*  
**Add Bacon €1** *Allergens: SP*

**SPINACH & RICOTTA RAVIOLI GRATIN (V)** 21.95

Sage, Parmesan cheese, finish under the grill  
*Allergens: MK, GW, N, CY*

**DRY-AGED RIBEYE STEAK FRITES (A-GF)** 37.95

Pepper sauce, green beans, sauté onions & house fries  
*Allergens: MK, SP, S, CY, GW*

**CHICKEN FILLET "EN CROUTE"** 27.95

Wrapped in Parma ham, sage & onion stuffing, wild mushrooms, spinach, saute potatoes, creamy jus  
*Allergens: GW, MK, SP*

**BEEF CHEEK (GF)** 29.95

Slowly cooked with onions and herbs, baby carrots, creamy mash  
*Allergens: MK*

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

**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.*

All 14 allergens are openly used throughout our kitchen.  
Trace amounts may be present at all stages of cooking.

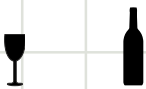
*(V) Suitable for Vegetarian (A-GF) Suitable for Coeliac with Gluten-free Bread (GF) Gluten-free (G) Gluten (GW) Wheat Gluten (GB) Barley Gluten (C) Crustaceans (E) Eggs (F) Fish (M) Molluscs (S) Soybeans (P) Peanuts (N) Nuts (MK) Milk (CY) Celery (MD) Mustard (L) Lupin (SS) Sesame Seeds (SP) Sulphites*

*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.*

# 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

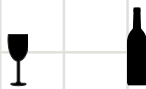
#### CHATEAU CAPITOU ROSÉ

(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)