

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 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 FRIES 5.95

Allergens: S, GW

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 and Parmesan cheese
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 and spinach
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.

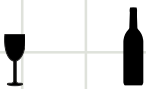
(V) Suitable for Vegetarian (A-GF) Suitable for Coeliac with Gluten-free Bread (GF) Gluten-free (G) Gluten (GW) Wheat Gluten (GB) Barley Gluten (C) Crustaceans (E) Eggs (F) Fish (M) Molluscs (S) Soybeans (P) Peanuts (N) Nuts (MK) Milk (CY) Celery (MD) Mustard (L) Lupin (SS) Sesame Seeds (SP) Sulphites

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

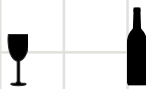
CHATEAU CAPITOU ROSÉ

(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)