

# Schoolhouse

## DINNER MENU



### Starters

<b>BAILEY &amp; KISH SMOKED SALMON CARPACCIO (A-GF)</b> Parmesan shavings, watercress, basil oil, capers, lemon, chives, tomato, red onion, bread crostini <i>Allergens: F, GW, MK</i>	14.95
<b>JERUSALEM ARTICHOKE SOUP (V) (A-GF)</b> Roasted chestnut, truffle oil & home-made brown bread <i>Allergens: GW, MK, SP</i>	9.95
<b>HOT &amp; SPICY CHUNKY CHICKEN WINGS (A-GF)</b> Blue Cheese Dip & Celery <i>Allergens: MK, E, S, CY, SP</i>	Small: 12.95 Large: 19.95
<b>6 ROCK OYSTERS (A-GF)</b> Lemon wedge, shallot vinegar dressing, served with brown bread <i>Allergens: C, SP</i>	18.00
<b>6 GRILLED OYSTERS (A-GF)</b> Topped with a garlic, parsley, Parmesan cheese and panko bread crumbs mix and finish under the grill. Served with lemon wedge <i>Allergens: C, GW, MK, SP</i>	18.00
<b>SALT BAKED CELERIAC, APPLE AND BLUE CHEESE SALAD (V) (GF)</b> Thinly sliced with roasted walnuts, watercress, rocket leaves, pea shoots, capers and mustard dressing <i>Allergens: N, SP, MD</i>	Small: 12.95 Large: 19.95
<b>CORNFED CHICKEN, MUSHROOMS AND PISTACHIO TERRINE</b> With pickles, relish and chargrilled sourdough toasts <i>Allergens: MK, E, GW, SP</i>	13.95
<b>SCHOOLHOUSE DIRTY FRIES</b> House Fries, bacon Lardons, pepper Sauce, grated cheese <i>Allergens: GW, MK, SP, S</i>	12.95

### Sides

<b>ROSEMARY HONEY GLAZED BABY CARROTS</b> <i>Allergens: SP, MK</i>	5.95
<b>HOUSE MIXED SALAD (GF)</b> <i>Allergens: MD</i>	5.95
<b>BROCCOLI FLORETS WITH PARMESAN (GF)</b> <i>Allergens: MK, SP</i>	5.95
<b>BABY POTATOES, BUTTER &amp; SCALLIONS (GF)</b> <i>Allergens: MK, SP</i>	5.95
<b>HOUSE FRIES</b> <i>Allergens: S, GW</i>	5.95

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

### € Mains

<b>FRESH HAKE GOUJONS</b> Served with fries, tartare sauce and lemon wedge <i>Allergens: F, E, GW, MD, S</i>	21.95
<b>CHICKEN "EN CROUTE"</b> wrapped in Parma Ham with sage and onion stuffing, with saute potatoes, baby carrots, broccoli and chicken jus <i>Allergens: MK, GW, E</i>	26.95
<b>WAGYU BEEF BURGER (A-GF)</b> Served on a brioche bun with tomato relish, sauté onion, gem lettuce & house fries <i>Allergens: E, MK, GW, S, SP, MD</i> <b>Add Cheddar Cheese €1</b> <i>Allergens: MK</i> <b>Add Bacon €1</b> <i>Allergens: SP</i>	23.95
<b>BAKED CRAB CANNELLONI</b> With basil, aubergine, tomato sauce, white sauce & Parmesan cheese <i>Allergens: C, MK, GW</i>	24.95
<b>BEETROOT AND GOAT CHEESE RISOTTO (V) (GF)</b> Finish with dill oil, pine kernels and pea shoots <i>Allergens: MK, N</i>	22.95
<b>DRY-AGED RIBEYE STEAK FRITES (A-GF)</b> Pepper sauce, green beans, sauté onions & house fries <i>Allergens: MK, SP, S, CY, GW</i>	34.95

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

### Desserts

<b>THE SCHOOLHOUSE CHOCOLATE MOUSSE (A-GF)</b> With coconut flakes, chocolate shavings & biscuits <i>Allergens: E, N, MK, GW</i>	9.95
<b>RHUBARB CRÈME BRÛLÉE (GF)</b> <i>Allergens: MK, E</i>	9.95
<b>STICKY TOFFEE PUDDING</b> Served with vanilla ice cream <i>Allergens: MK, GW, E</i>	9.95
<b>SELECTION OF ICE CREAMS &amp; SORBET (A-GF)</b> Vanilla, salted caramel, & seasonal sorbet <i>Allergens: MK, E, SP</i>	9.95

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# Schoolhouse

## WINE LIST

### White



**CLAUDE MICHEL PICHON  
SAUVIGNON BLANC** 9.25 / 37.00

(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  
SAUVIGNON** 9.25 / 37.00

(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 notes 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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