

Schoolhouse

DINNER MENU



STARTERS

SCHOOLHOUSE CRUDITES, FIG AND FETA CHEESE SALAD (V) (GF) Small: 13.95 Large: 19.95

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

MOZZARELLA & RISOTTO ARANCINI 12.95

Breaded, deep fried and served with basil, tomato sauce & parmesan cheese
Allergens: MK, GW, E, S

ASPARAGUS & SMOKED SALMON (GF) 15.95

Poached egg, parmesan cheese & olive oil balsamic vinegar, dill & tomato dressing
Allergens: F, E, SP, MK

CHAR-GRILLED PIL PIL MARINATED KING PRAWNS 16.50

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

6 ROCK OYSTERS (A-GF) 19.50

Lemon wedge, shallot vinegar dressing, served with brown bread and butter
Allergens: M, GW, MK, SP

BITES & NIBBLES

HOT & SPICY CHUNKY CHICKEN WINGS Small 13.95 Large 19.95

Blue cheese dip & celery
Allergens: MK, MD, E, S, CY, SP

SPICE BAG 18.95

Chicken strips, fries, onion, red pepper, spices, chilli and curry sauce
Allergens: GW, E, S, F, C, SP
Add Prawns 9.95€ (C, F)

SCHOOLHOUSE DIRTY FRIES 14.95

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

SMOKED HADDOCK GOUJONS WITH WASABI MAYO 17.95

Allergens: GW, F, E, MK, S, SP
Add Fries €5.50

HOMEMADE VEGETARIAN FLATBREAD STRIPS (V) 17.95

Char-grilled red peppers, olives, mozzarella, basil tomato sauce
Allergens: GW, MK
Add Chicken €5.50

MAINS

FRESH SEAFOOD LINGUINE 29.95

Prawns, smoked salmon, crab claws, mussels with chilli, tomato, lemon, coriander, capers, parmesan cheese & olive oil
Allergens: GW, C, F, SP, MK

PANZEROTTI PORCINI MUSHROOMS (V) 22.95

With beech mushrooms, sage, cream & parmesan cheese
Allergens: GW, MK, SP

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

LEMON CHICKEN BREAST (CORN-FED) (GF) 27.95

Lemon, parsley, garlic, oregano, white wine, chicken jus, cream, paprika, celeriac purée, whole grain mustard, charred broccoli tender-stems
Allergens: MK, MD

CHAR-GRILLED SEABASS FILLET (GF) 28.95

Lebanese smoked wheat, red pepper stew, charred green asparagus, tomato and basil salsa, grilled flaked almonds
Allergens: F, N

DRY-AGED RIBEYE STEAK FRITES (A-GF) 39.95

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

GRILLED EGGPLANT ROLLATINI (VEGAN) (GF) 22.95

Thinly chopped roasted Mediterranean vegetables mixed with herbs and wild rice, rolled up into grilled eggplant slices and baked with basil tomato sauce and flaked almonds
Allergens: N

BUTCHER'S BLOCK PRICED DAILY

MARKET FISH SPECIAL PRICED DAILY

SIDES

ROSEMARY HONEY GLAZED BABY CARROTS 6.50

Allergens: MK, SP

HOUSE MIXED SALAD (GF) 6.50

Allergens: MD, SP

BROCCOLI FLORETS WITH PARMESAN (GF) 6.50

Allergens: MK, SP

BABY POTATOES, BUTTER & SCALLIONS (GF) 6.50

Allergens: MK

HOUSE FRIES 6.50

Allergens: S, GW

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

Schoolhouse

WINE LIST

White



CLAUDE MICHEL PICHON 9.75 / 39.00

SAUVIGNON BLANC

(Loire Valley, France)

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

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 and 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

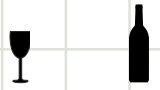
DOMAINE MONTROSE SOLI LUMEN 9.75 / 39.00

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.

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 / 55.00

(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)

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.