

Schoolhouse

THE MENU

Starters

SMOKED SALMON SALAD BY BAILEY & KISH (A-GF)

White beetroot, radish, watercress, bread crostini, orange segments, horse-radish cream

Allergens: F, GW, MK

CREAMY MOREL MUSHROOMS, SPINACH, POACHED EGG & ASPARAGUS

With sourdough bread soldiers

Allergens: GW, MK

JERUSALEM ARTICHOKE SOUP (V) (A-GF)

Roasted chestnut, truffle oil & home-made brown bread

Allergens: GW, MK

SALT BAKED CELERIAC AND APPLE CARPACCIO (VEGAN) (GF)

Thinly sliced roasted celeriac, walnuts, watercress, rocket leaves, peas shoots, capers and mustard dressing

Allergens: MD, N

Mains

ROASTED MONKFISH

Creamy mussels, fried cauliflower, leek, charred lemon, hot oyster

Allergens: F, GW, M, MK

CORN-FED CHICKEN ROULADE

Wild mushrooms and foie gras stuffing, champ, baby carrot, jus

Allergens: MK, GW

CHALLANS DUCK BREAST (GF)

Sauté potatoes, spinach, baby carrots, orange and cranberry jus

Allergens: MK

DRY-AGED RIBEYE STEAK (A-GF)

Red wine jus, glazed baby carrots, charred broccoli tender-stems, fondant potato

Allergens: MK

SPINACH & RICOTTA RAVIOLI GRATIN (V)

Sage and Parmesan cheese

Allergens: MK, GW, N, CY

Desserts

ESPRESSO CHEESE CAKE

Crunchy praliné, mocha, roasted crushed hazelnut

Allergens: E, MK, N, GW

RHUBARB & GINGER CRÈME BRÛLÉE (GF)

Allergens: E, MK

SELECTION OF ICE CREAMS & SORBET (A-GF)

Vanilla, salted caramel, seasonal sorbet

Allergens: MK, E, SP

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



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WINE LIST

WHITE



- CLAUDE MICHEL PICHON** 9.50 / 38.00
SAUVIGNON BLANC
(Loire Valley, France)
Aromas of tropical fruits such as passion fruit, jasmine & orange blossom with citrus hints.
- 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 with an elegant finish.
- CAVE DU FLORENSAC PICPOUL** 11.50 / 45.00
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.
- 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.

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** 9.50 / 38.00
SAUVIGNON
(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** 11.00 / 44.00
DES PRINCES
(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)