

# Schoolhouse

## DINNER MENU



### Starters

<b>FRESH FIG &amp; GOATS CHEESE SALAD (GF)</b>	Small	11.95
	Large	16.95
Red chicory, rocket leaves, watercress, roasted walnuts & honey lemon dressing <i>Allergens: MK, N, MD</i>		
<b>GREEN ASPARAGUS &amp; SMOKED SALMON (GF)</b>		14.95
Poached egg, parmesan cheese & olive oil balsamic vinegar, dill & tomato dressing <i>Allergens: F, E, SP, MK</i>		
<b>6 ROCK OYSTERS (A-GF)</b>		18.00
Lemon wedge, shallot vinegar dressing, served with brown bread <i>Allergens: C, SP</i>		
<b>GRILLED WILD ATLANTIC PRAWNS (A-GF)</b>		14.95
Finished with olive oil, chilli, tomato & garlic served on char-grilled sourdough bread <i>Allergens: C, GW</i>		
<b>MOZZARELLA &amp; RISOTTO ARANCINI</b>		11.95
Breaded, deep fried and served with basil, tomato sauce & parmesan cheese <i>Allergens: MK, GW, E, S</i>		

### Bites & Nibbles

<b>HOT &amp; SPICY CHUNKY CHICKEN WINGS</b>	Small	12.95
	Large	19.95
Blue cheese dip & celery <i>Allergens: MK, MD, E, S, CY, SP</i>		
<b>ROASTED OLIVES WITH ROSEMARY</b>		9.95
<b>CHAR-GRILLED FOCACCIA BREAD &amp; OLIVE TAPENADE (V)</b>		9.95
<i>Allergens: GW, SP</i>		
<b>SCHOOLHOUSE DIRTY FRIES</b>		12.95
House fries, bacon lardons, pepper sauce, grated cheese <i>Allergens: GW, MK, SP, S</i>		
<b>FRESH HAKE GOUJONS</b>		15.95
Coated in panko breadcrumbs served with tartare sauce		
<b>Add fries €5.50</b>		
<i>Allergens: GW, F, E, MK, SP, S</i>		
<b>HOMEMADE FLATBREAD (V)</b>		15.95
Char-grilled red peppers, olives, mozzarella & basil tomato sauce <i>Allergens: GW, MK</i>		
<b>OYSTER SHOOTERS (GF)</b>		10.00
A shot of Bloody Mary & a shot of Wasabi Gin Martini <i>Allergens: M</i>		

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.

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 SEAFOOD LINGUINE</b>		28.95
Prawns, smoked salmon, crab claws, mussels, with chilli, tomato, lemon coriander, parmesan cheese & olive oil <i>Allergens: GW, C, F, SP, MK</i>		
<b>SPINACH &amp; RICOTTA RAVIOLI GRATIN (V)</b>		21.95
With sage, cream, parmesan cheese & glazed under the salamander <i>Allergens: GW, MK, SP</i>		
<b>WAGYU BEEF BURGER (A-GF)</b>		23.95
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>	
<b>MEDITERRANEAN CORN-FED CHICKEN SUPREME (A-GF)</b>		24.95
Served with cherry tomatoes, celery, garlic, mushrooms, olives, feta cheese, basil & chicken jus <i>Allergens: MK, CY, SP</i>		
<b>ROASTED HAKE AND CHORIZO (GF)</b>		25.95
With sweet peppers, mussels, mushrooms, cannellini beans, asparagus & creamy stock <i>Allergens: GW, F, E, MK, SP</i>		
<b>DRY-AGED RIBEYE STEAK FRITES (A-GF)</b>		34.95
Pepper sauce, green beans, sauté onions & house fries <i>Allergens: MK, SP, S, CY, GW</i>		

**BUTCHER'S BLOCK**

**PRICED DAILY**

**MARKET FISH SPECIAL**

**PRICED DAILY**

### Sides

<b>ROSEMARY HONEY GLAZED BABY CARROTS</b>		5.50
<i>Allergens: SP, MK</i>		
<b>HOUSE MIXED SALAD (GF)</b>		5.50
<i>Allergens: MD, SP</i>		
<b>BROCCOLI FLORETS WITH PARMESAN (GF)</b>		5.50
<i>Allergens: MK, SP</i>		
<b>BABY POTATOES, BUTTER &amp; SCALLIONS (GF)</b>		5.50
<i>Allergens: MK, SP</i>		
<b>HOUSE FRIES</b>		5.50
<i>Allergens: S, GW</i>		

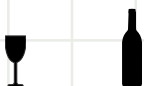
### Desserts

<b>THE SCHOOLHOUSE TIRAMISU</b>		8.50
Served in a glass with dark chocolate shavings <i>Allergens: E, MK, SP, GW</i>		
<b>WHITE CHOCOLATE PANNA COTTA (GF)</b>		8.50
Served with raspberry coulis and mixed fresh berries <i>Allergens: MK</i>		
<b>STICKY TOFFEE PUDDING</b>		8.50
Served with vanilla ice cream <i>Allergens: MK, GW, E</i>		
<b>SELECTION OF ICE CREAMS &amp; SORBET (A-GF)</b>		8.50
Vanilla, salted caramel, & seasonal sorbet <i>Allergens: MK, E, SP</i>		

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## WINE LIST

### White



**CLAUDE MICHEL PICHON** 9.00 / 36.00

**SAUVIGNON BLANC**

(Loire Valley, France)

Aromas of tropical fruits such as passion fruit, jasmine & orange blossom with citrus hints.

**II CAGGIO PINOT GRIGIO** 9.50 / 38.00

(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** 9.50 / 38.00

(Languedoc, France)

An intense mouthful of a lively fruit cocktail, quite full & pure flavours matched by crisp acidity to finish.

**MIRROR LAKE SAUVIGNON BLANC** 10.50 / 42.00

(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** 11.00 / 44.00

**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.

### Red



**VISTAMAR RESERVA CABERNET** 9.00 / 36.00

**SAUVIGNON**

(Maule Valley, Chile)

Very fruity and persistent on the palate, it provides notes of dark chocolate and coffee.

**NERO D'AVOLA** 9.50 / 38.00

(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** 9.50 / 38.00

(Languedoc, France)

Medium bodied, red and blackberry fruit flavours with spice and herbs, backbone of softened tannins.

**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.

**VALPOLICELLA RIPASSO DOC** 10.50 / 42.00

(Corvina, Italy)

An attractive ruby red with tints of violet highlights, full body with cherry and plum notes, as well as black pepper and rhubarb. Finished with forest berries.

**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** 11.75 / 47.00

**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.

**LE HAUT-MEDOC DE DAUZAC** 75.00

(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** 10.50 / 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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