

Schoolhouse

DINNER MENU



STARTERS

SCHOOLHOUSE CRUDITES SALAD (GF) (VEGAN)

Green beans, radish, peashoots, cherry tomatoes, olives, asparagus, fennel, red chicory, curly lettuce, cucumber, pine nuts & mustard dressing
Allergens: MD, N

MOZZARELLA & RISOTTO ARANCINI

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

ASPARAGUS & SMOKED SALMON (GF)

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

GRILLED WILD ATLANTIC PRAWNS (A-GF)

Finished with olive oil, chilli, tomato & garlic served on char-grilled sourdough bread
Allergens: C, GW

6 ROCK OYSTERS (A-GF)

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

BITES & NIBBLES

HOT & SPICY CHUNKY CHICKEN WINGS

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

SURF & TURF SPICE BAG

Chicken strips, fried prawns, smoked fish bites, fries, onion, red pepper, spices, chilli and chipotle mayo
Allergens: GW, E, S, F, C, SP
Seafood Only 21.95€

SCHOOLHOUSE DIRTY FRIES

House fries, bacon lardons, pepper sauce & grated cheese
Allergens: GW, MK, SP, S

SMOKED HADDOCK GOUJONS WITH WASABI MAYO

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

HOMEMADE VEGETARIAN FLATBREAD STRIPS (V)

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

SCHOOLHOUSE ROSEMARY OLIVE TAPENADE & SOURDOUGH CRISPS (VEGAN)

Allergens: GW, SP

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.

MAINS

FRESH SEAFOOD LINGUINE

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

PANZEROTTI PORCINI MUSHROOMS (V)

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

WAGYU BEEF BURGER (A-GF)

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*

GRILLED CHERMOULA MARINATED CORN-FED CHICKEN SUPREME (GF)

Marinated with coriander, paprika, cumin, garlic, parsley, chilli, lemon & olive oil With red pepper, aubergine, zucchini, tomato, wild rice and cooking jus
Allergens: none

ORGANIC IRISH SALMON ESCALOPE (GF)

With roasted flaked almonds, spinach, broccoli, sauté potato gnocchi and creamy saffron fish stock reduction
Allergens: GW, F, E, MK, SP, N

DRY-AGED RIBEYE STEAK FRITES (A-GF)

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

GRILLED EGGPLANT ROLLATINI (VEGAN) (GF)

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

BUTCHER'S BLOCK PRICED DAILY
MARKET FISH SPECIAL PRICED DAILY

SIDES

ROSEMARY HONEY GLAZED BABY CARROTS

Allergens: SP, MK

HOUSE MIXED SALAD (GF)

Allergens: MD, SP

BROCCOLI FLORETS WITH PARMESAN (GF)

Allergens: MK, SP

BABY POTATOES, BUTTER & SCALLIONS (GF)

Allergens: MK, SP

HOUSE FRIES

Allergens: S, GW

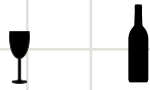
All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking.

(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 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

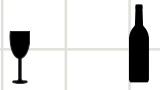
CHATEAU CAPITOU ROSÉ

(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)

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.