

Schoolhouse

LUNCH

Light Meals, Salad, & Sandwiches

Fresh Fig & Goat's Cheese Salad (GF) SM: 10.50

Red chicory, rocket leaves, watercress, roasted walnuts & honey
LG: 15.95

lemon dressing
Allergens: MK, N, MD

Red Pepper Soup (AGF) 6.95

Basil oil, crème fraîche, brown bread

Allergens: GW, MK, CY

Hot & Spicy Chunky Chicken Wings SM: 11.95

Blue Cheese Dip & Celery **LG: 16.95**

Allergens: MK, E, S, CY, SP

Schoolhouse Potted Dressed Crab 12.95

Toasted sourdough bread

Allergens: C, GW, E, SP, MK, MD

Baked Ham & Cheddar Cheese Sandwich (AGF)

Toasted on sliced white bread with **10.95**

coleslaw, lettuce, homemade crisps, onion & tomato

Add fries or cup of soup - €3

Allergens: GW, MK, MD, E, SP

Vegetarian Sandwich (AGF)(V) 10.95

Pesto, melted mozzarella, tomato, red onions, avocado, & rocket leaves on sourdough bread

Add fries or cup of soup - €3

Allergens: GW, N, MK

Philly Cheesesteak Sandwich 18.95

Mustard mayo, fried onion, cheese & red pepper. Served warm in a sub bread roll with house fries & pepper sauce

Allergens: GW, E, MK, MD, S

Char-Grilled Chicken Caesar Salad (AGF) 16.95

Cos lettuce, lardons, parmesan & ciabatta crisps. Dressed with lemon juice, olive oil, Worcestershire sauce & garlic

Allergens: GW, N, MK, F

"All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking." (V) Suitable for Vegetarian (GF) Suitable for Coeliac with Gluten-free Bread (A-GF) Available 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

Fresh Seafood Linguine 24.95

Prawns, smoked salmon, crab claws, mussels with chilli, tomato, lemon, coriander, parmesan cheese & olive oil

Allergens: GW, C, F, SP, MK

Homemade Vegetarian Flatbread (V) 16.95

Char-grilled red peppers, red onions, mozzarella, basil tomatoes, olives, rocket leaves, watercress & rosemary dressing

Allergens: GW, MK, N

Brisket & Chuck Beef Burger (AGF) 16.95

Char-grilled, with tomato relish, pickled cucumber, red onions, lettuce & house fries

Allergens: E, GW, S, SP, MD

Add Cheddar Cheese €1 Allergens: MK

Add Bacon €1 Allergens: SP

Fresh Hake Goujons & Béarnaise Mayo 19.95

With house fries

Allergens: GW, F, E, SP, MD

Sides

House Mixed Salad (GF) 4.95

Allergens: MD

Broccoli Florets with Parmesan Cheese 4.95

Allergens: MK, SP

Baby Potatoes, Butter & Scallions 4.95

Allergens: MK, SP

House Fries 4.95

Allergens: S, GW

Schoolhouse Loaded Fries 8.95

House Fries, Chorizo Lardons, Spicy Tomato Sauce, Grated

Pecorino Cheese Allergens: MK, SP, S, GW, CY

Desserts - €8.50

The Schoolhouse Tiramisu

in a glass with dark chocolate shavings

Allergens: E, MK, SP, GW

Vanilla & Summer Fruits Panna Cotta (AGF)

Allergens: MK

Sticky Toffee Pudding

Served with Vanilla Ice Cream

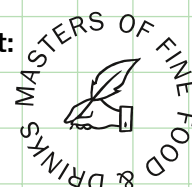
Allergens: MK, GW, E

Selection of Ice Creams & Sorbet:

Vanilla, Salted Caramel,

Tropical Sorbet

Allergens: MK, E, SP



Schoolhouse

WINE LIST

White



Claude Michel Pichon Sauvignon Blanc (Loire Valley, France) 8.75 / 34.00

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

II Caggio Pinot Grigio (Vento, Italy) 9.25 / 37.00

This refreshing dry white is lemon in colour, with flavours of fresh green apple and citrus are balanced well by aromas of stone fruit.

Domaine Peiriere Chardonnay 9.25 / 37.00

(Languedoc, France)

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

GEA Verdejo - Vegan/Organic 9.00 / 36.00

(La Mancha, Spain)

Crispy, fruit and mineral attack, with lovely notes of white flowers, spices, good acidity and lovely notes of herd to the finish.

Cave du Florensac Picpoul de Pinet 9.75 / 39.00

(Picpoul de Pinet, France)

Delicate and fresh with an excellent acid/structure balance. Fantastic match to all seafood especially shellfish.

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 Charquina Albarino 10.75 / 43.00

(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.

Alain Girard Sancerre 54.00

(Loire Valley, France)

Classic Sancerre with aromas of white flowers, lemon, pear & gooseberry. On the palate, good roundness with a vibrantly refreshing acidity.

Rosé

Chateau Capitoul Rosé 9.00 / 36.00

(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



Bodega Arce du Noe Tempranillo 8.75 / 34.00

(Rioja, Spain)

A great Tempranillo, full bodied yet gentle with a bracing acidity.

Darling River Shiraz (NSW, Australia) 9.00 / 35.00

Ripe red in colour. The nose is reminiscent of plums and red berries with hints of tobacco and vanilla.

Domaine Peiriere Merlot 9.25 / 37.00

(Languedoc, France)

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

Bodegas Pecina Rioja 10.95 / 43.50

(Spain, Rioja)

Bright garnet red, with good depth of colour and clarity. Fruity aromas of plums, blackberries & black fruits.

Caldera Montepulciano 9.95 / 39.50

d'Abruzzo DOC (Abruzzo, Italy)

Ruby red with violet highlights, it has cherry, sour cherry & blackberry aromas supported with a balsamic finish.

Pascual Toso Select Vine Malbec 11.75 / 46.00

(Mendoza, Argentina)

An elegant, deeply fruity & long finish is the right balance between the natural expression of the grapes & the ageing in oak barrels.

Château Senejac 60.00

(Haut-Médoc, Bordeaux, France)

With its bold fruit flavours, robust tannins & acidity, Chateau Senejac is a great wine to match with rich meaty meats.

Cantina di Negrar Amarone DCG 80.00

(Italy, Verona)

Rich & powerful, with a lovely balance of ripe tannins & spiced, concentrated savoury cherry fruit character. A touch of woodsmoke completes the long finish.

Champagne & Sparkling

Spagnol Frizzante Prosecco DOC 9.95 / 42.50

(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)