

Schoolhouse

LUNCH MENU



LIGHT MEALS & SALADS

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SOUP OF THE DAY (A-GF)

8.95

Served with homemade brown bread

Allergens: GW, MK, SP

HOT & SPICY CHUNKY

Small 12.95

CHICKEN WINGS (A-GF)

Large 19.95

Blue cheese dip & celery

Allergens: MK, E, S, CY, SP

BAKED HAM & CHEDDAR CHEESE

12.95

SANDWICH (A-GF)

Toasted on sliced multigrain bread with coleslaw, lettuce, homemade crisps, onion & tomato

Add fries or a cup of soup €3.95

Allergens: GW, MK, MD, E, SP

BEEF PASTRAMI SANDWICH (A-GF)

12.95

Tomato, saute onions, chipotle mayo, melted

cheddar cheese on sourdough bread

Add fries or a cup of soup €3.95

Allergens: GW, MD, E, MK

VEGETARIAN SANDWICH (A-GF) (V)

12.95

Pesto, melted mozzarella, tomato, red onions,

avocado & rocket leaves on sourdough bread

Add fries or a cup of soup €3.95

Add chicken €4.95

Allergens: GW, N, MK

SCHOOLHOUSE DIRTY FRIES

13.95

House fries, bacon lardons, pepper sauce & grated cheese

Allergens: GW, MK, SP, S

SCHOOLHOUSE CRUDITES AND FETA

16.95

CHEESE SALAD (V) (GF)

Asparagus, radish, peashoots, cherry tomatoes, green beans, fennel, red chicory, curly lettuce, black olives, pine nuts, cucumber & mustard dressing

Allergens: MK, N

CHAR-GRILLED CAESAR

CHICKEN 17.95

SALAD (A-GF)

Allergens: GW, MK, F

Cos lettuce, lardons, parmesan & croutons.

Dressed with lemon juice, olive oil,

Worcestershire sauce & garlic

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.

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

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SMOKED HADDOCK GOUJONS WITH

21.95

WASABI MAYO (POSH FISH & CHIPS)

Served with house fries

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

PRAWNS PO'BOY SANDWICH

19.95

Pickled cucumbers, tomato, shredded cos lettuce, sauté onions and Cajun mayo. Served in a warm sub bread roll with house fries

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

PHILLY CHEESESTEAK SANDWICH

21.95

Mustard mayo, fried onion, cheese & red peppers.

Served warm in a sub bread roll with pepper sauce & house fries

Allergens: GW, E, MK, MD, S

CHAR-GRILLED CHICKEN

19.95

BURGER (A-GF)

Served on a brioche bun with tomato relish, tomatoes,

onion & gem lettuce. Served with house fries

Allergens: E, GW, S, SP, MD

Add cheddar cheese €1 Allergens: MK

Add bacon €1 Allergens: SP

HOMEMADE VEGETARIAN

17.95

FLATBREAD (V)

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

Add chicken €4.95

Allergens: GW, MK, SP

LUNCH SPECIAL

PRICED DAILY

SIDES

HOUSE MIXED SALAD (GF)

5.95

Allergens: MD, SP

BROCCOLI FLORETS WITH

5.95

PARMESAN CHEESE (GF)

Allergens: MK, SP

BABY POTATOES, BUTTER &

5.95

SCALLIONS (GF)

Allergens: MK, SP

HOUSE FRIES

5.95

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)

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