

# Schoolhouse

GASTROBAR

## Starters

**Fresh Fig & Goat's Cheese Salad (GF)** SM: 10.50  
LG: 15.95

Red chicory, rocket leaves, watercress, roasted walnuts & honey lemon dressing  
Allergens: MK, N, MD

**Red Pepper Soup (AGF)** 8.95

Basil oil, crème fraîche, brown bread  
Allergens: GW, MK, CY

**Pulled Pork & Black Pudding Croquette (Kelly's, Co.Mayo) Salad** 10.95

Shredded apple & fennel salad, watercress, tangy sauce  
Allergens: MK, SP, MD, GW,

**Hot & Spicy Chunky Chicken Wings** SM: 11.95

Blue Cheese Dip & Celery  
LG: 16.95  
Allergens: MK, E, S, CY, SP

**6 Rock Oysters (AGF)** 15.00

Lemon wedge, shallot vinegar dressing, brown bread  
Allergens: C, SP

**Green Asparagus & Smoked Salmon (GF)** 13.95

Parmesan cheese, broken poached egg, olive oil, balsamic vinegar, dill & tomato  
Allergens: F, E, SP

**Schoolhouse Potted Dressed Crab** 12.95

Toasted sourdough bread  
Allergens: C, GW, E, SP, MK, MD

## Sides

**Rosemary Honey Glazed Baby Carrots** 4.95

Allergens: SP, MK

**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

## 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

**Corn-Fed Chicken Supreme** 22.95

Pea lardons, champ, baby carrots & wild morel mushroom sauce  
Allergens: MK, SP

**Fresh Hake Goujons & Béarnaise Mayo** 19.95

With house fries

Allergens: GW, F, E, SP

**Dry-Aged Ribeye Steak Frites (AGF)** 30.95

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

**Butcher's Block Special - priced daily**  
**Market Fish Special - priced daily**

## 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

"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



# 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

(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)