

Schoolhouse

DINNER MENU



STARTERS

JERUSALEM ARTICHOKE SOUP (V) (A-GF) 10.00

Roasted chestnut, truffle oil & home-made brown bread
Allergens: GW, MK, SP

HOT & SPICY CHUNKY CHICKEN WINGS (A-GF) Small: 14.00 Large: 20.00

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

BEETROOT MARINATED SALMON (GF) 16.00

With crushed coriander seeds, orange zests. Warm potatoes, red onions, capers, watercress, French dressing, dill
Allergens: F, MD, SP

CREAMY MOREL MUSHROOMS, SPINACH, POACHED EGG & ASPARAGUS (A-GF)(V) 16.00

Sourdough bread soldiers
Allergens: GW, MK, E

SALT BAKED CELERIAC, APPLE & BLUE CHEESE CARPACCIO (V)(GF) Small: 14.00 Large: 20.00

Thinly sliced roasted celeriac, walnuts, watercress, rocket leaves, pea shoots, capers and mustard dressing
Allergens: N, MK, SP, MD, CY

VENISON & ARTISAN BLACK PUDDING SCOTCH EGG 15.00

With mustard celeriac remoulade and mixed salad leaves
Allergens: MK, MD, E, GW, SP, CY, S

SCHOOLHOUSE DIRTY FRIES 15.00

House Fries, bacon Lardons, pepper Sauce, grated cheese
Allergens: GW, MK, SP, S

SIDES

ROSEMARY HONEY GLAZED BABY CARROTS 6.50

Allergens: SP, MK

BROCCOLI TENDERS WITH PARMESAN (GF) 6.50

Allergens: MK, SP

BABY POTATOES, BUTTER & SCALLIONS (GF) 6.50

Allergens: MK, SP

HOUSE FRIES 6.50

Allergens: S, GW

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€ MAINS

ROASTED MONKFISH 30.00

Creamy mussels, cauliflower, leek, charred lemon & wild prawns
Allergens: F, C, MK, M, GW

WAGYU BEEF BURGER (A-GF) 25.00

Served on a brioche bun with tomato relish, sauté onion, baby gem lettuce & house fries
Allergens: E, MK, GW, S, SP, MD

Add Cheddar Cheese €1 Allergens: MK

Add Bacon €1 Allergens: SP

DRY-AGED RIBEYE STEAK FRITES (A-GF) 40.00

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

SPINACH & RICOTTA RAVIOLI GRATIN (V) 23.00

Sage and Parmesan cheese
Allergens: MK, GW, E

CORNFED CHICKEN SUPREME 30.00

With pork, sage and onion stuffing ball, black kale, mash potato baby carrots, broccoli tenders & jus
Allergens: GW, MK, E

BEEF CHEEK (GF) 30.00

Slowly cooked with onions and herbs, baby carrots, creamy mash and spinach
Allergens: MK, SP

PANKO CRUSTED HAKE FISH & CHIPS 25.00

Panko herb coating, pan-fried, grilled red pepper, sauté onions & tartar sauce
Allergens: F, E, GW, MK, MD, S

CHEF'S SPECIAL PRICED DAILY OF THE DAY

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 Carlingford Oysters to bring you the finest ingredients.

All 14 allergens are openly used throughout our kitchen.

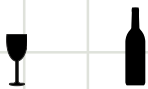
Trace amounts may be present at all stages of cooking.

(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



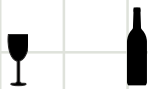
CLAUDE MICHEL PICHON SAUVIGNON BLANC (Loire Valley, France) Aromas of tropical fruits such as passion fruit, jasmine & orange blossom with citrus hints.	9.75 / 39.00
IL CAGGIO PINOT GRIGIO (Veneto, Italy) This refreshing dry white is lemon in colour. Its flavours of fresh green apple and citrus are balanced by aromas of stone fruit.	10.00 / 40.00
MAISON LE BOSQUET CHARDONNAY (Languedoc, France) An intense mouthful of a lively fruit cocktail, quite full & pure flavours matched by crisp acidity to finish.	10.00 / 40.00
SAUVY B NO.1 (Marlborough, New Zealand) Deliciously refreshing. Pale, elegant and crisp, this Marlborough New Zealand Sauvignon Blanc combines some of nature's best gooseberry and passion fruit notes.	11.75 / 47.00
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.	11.75 / 47.00
BODEGAS VERDEAL VERDEJO (Spain) Delicate and fresh, with excellent structure and balance. Bright citrus aromas of lime and grapefruit lead the palate, finishing clean and refreshing with a subtle hint of almond and a pleasantly bitter edge.	12.00 / 48.00
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.	13.00 / 52.00

Rosé

DOMAINE MONTROSE SOLI LUMEN ROSÉ (France) Crystal clear with pale pink hue and a beautiful intensity. The nose has hints of red berries, citrus and minerality with a dry finish. Ideal with fish, tomato-based dishes or enjoyed in the sun.	10.00 / 40.00
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Red



VISTAMAR RESERVA CABERNET SAUVIGNON (Maule Valley, Chile) Very fruity and persistent on the palate, it provides notes of dark chocolate and coffee.	9.75 / 39.00
MAISON LE BOSQUET MERLOT (Languedoc, France) Medium bodied, red and blackberry fruit flavours with spice and herbs, backbone of softened tannins.	10.00 / 40.00
VINA LASTRA (Spain) Attractive and bright purple cherry colour. Intense fruity aroma with balsamic and milk chocolate notes. On the palate, sweet tannins and a balanced acidity.	10.50 / 42.00
CALDORA MONTEPULCIANO D'ABRUZZO DOC (Abruzzo, Italy) Ruby red with violet highlights, it has cherry, sour cherry & blackberry aromas supported with a balsamic finish.	10.50 / 42.00
DOMAINE LE BOSC PINOT NOIR (Languedoc-Roussillon, France) Attractive ruby red with violet highlights; full-bodied with dark fruit aromas. Notes of blackberry and spice lead to a smooth, rounded finish.	11.50 / 46.00
BODEGAS PECINA RIOJA (Rioja, Spain) Bright garnet red, with good depth of colour and clarity. Fruity aromas of plums, blackberries & black fruits.	11.50 / 46.00
PASCUAL TOSO SELECT VINE MALBEC (Mendoza, Argentina) Elegant and deeply fruity with a long finish, striking the right balance between the natural expression of the grapes and ageing in oak barrels.	12.50 / 50.00
CHATEAU TEYSSIER ST. EMILION (Bordeaux, France) Extremely well balanced wine full of personality. Complex, elegant, woody, notes of blackberry, red currants, spices & mint.	15.00 / 60.00

Champagne & Sparkling

SPAGNOL FRIZZANTE PROSECCO DOC (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.	11.00 / 44.00
CHAMPAGNE DRAPPIER CARTE D'OR (Champagne, France)	80.00
VEUVE CLICQUOT (Champagne, Reims, France) An elegant crisp style coupled with hints of brioche, peach and warming vanilla notes, balanced by a refreshing citrus note.	100.00