

Schoolhouse



LUNCH MENU

LIGHT MEALS & SALADS

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SOUP OF THE DAY (A-GF)

10.00

Served with homemade brown bread
Allergens: GW, MK, SP

HOT & SPICY CHUNKY

Small 14.00

CHICKEN WINGS (A-GF)

Large 20.00

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

BAKED HAM & CHEDDAR CHEESE

15.00

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

PAPRIKA PULLED CHICKEN

15.00

SANDWICH (A-GF)

Tomato, red pepper, relish, sauté onion, curry mayo, melted cheddar & rocket leaves on sourdough bread
Add fries or a cup of soup €3.95
Allergens: GW, MD, E, MK, SP

VEGETARIAN SANDWICH (A-GF) (V)

15.00

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 SEAFOOD CHOWDER (A-GF)

Hake, smoked fish, salmon, prawns, mussels, crab claw and bacon lardons cooked in a creamy stock with vegetables
17.00
Allergens: F, S, M, C, CY, MK, GW, SP

VENISON & ARTISAN BLACK

16.00

PUDDING SCOTCH EGG

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

CHAR-GRILLED CHICKEN CAESAR

20.00

SALAD (A-GF)

Cos lettuce, lardons, parmesan & croutons. Dressed with lemon juice, olive oil, Worcestershire sauce & garlic
Allergens: GW, MK, F, E

SALT BAKED CELERIAC, APPLE

20.00

AND BLUE CHEESE SALAD (V) (GF)

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

Enjoy the pleasure of dining at our Schoolhouse Gastrobar, where a 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 Carlingford Oysters to bring you the finest ingredients.

MAINS

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PHILLY CHEESESTEAK SANDWICH

23.00

Mustard mayo, fried onion, cheese & red peppers.
Served warm in a sub bread roll with house fries & pepper sauce
Allergens: GW, E, MK, MD, S

CHAR-GRILLED CHICKEN BURGER (A-GF)

Served on a brioche bun with tomato relish, tomatoes, onion & baby gem lettuce. Served with house fries
23.00
Allergens: E, GW, S, SP, MD, MK
Add cheddar cheese €1 Allergens: MK **Add bacon €1** Allergens: SP

PANKO CRUSTED HAKE FISH & CHIPS

Panko herb coating, pan-fried, grilled red pepper, sauté onions, tartar sauce
25.00
Allergens: F, E, GW, MK, MD, S

SPINACH & RICOTTA RAVIOLI GRATIN (V)

Sage and Parmesan cheese
23.00
Allergens: E, GW, MK

SIDES

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

DESSERTS

ESPRESSO CHEESECAKE

10.50

Crunchy praliné, mocha, roasted crushed hazelnut

Allergens: E, MK, N, GW

GINGER & WASABI CRÈME BRÛLÉE (GF)

10.50
Allergens: MK, MD, E

STICKY TOFFEE PUDDING

10.50

Served with vanilla ice cream

Allergens: MK, E, GW, SP

SELECTION OF ICE CREAMS

10.50

& SORBET (A-GF)

Vanilla, salted caramel & seasonal 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 (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.

9.95 / 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 with 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 / 47.00

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.

9.95 / 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)

100.00

An elegant crisp style coupled with hints of brioche, peach and warming vanilla notes, balanced by a refreshing citrus note.