

Schoolhouse



LUNCH MENU

LIGHT MEALS & SALADS

SOUP OF THE DAY (A-GF) 7.95

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 11.95

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) 11.95

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) 11.95

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

BEEF CHILLI FRIES 13.95

House fries, beef chili, grated cheese, jalapeños and
sour-cream
Allergens: GW, MK, SP, S

SCHOOLHOUSE CRUDITES AND FETA 15.95

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 16.95

SALAD (A-GF)
Cos lettuce, lardons, parmesan & croutons.
Dressed with lemon juice, olive oil,
Worcestershire sauce & garlic

Allergens: GW, MK, F

PRAWNS 19.95

Allergens: GW, MK, F, C

MAINS

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 19.95

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 18.95

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

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.

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 9.50 / 38.00

SAUVIGNON BLANC

(Loire Valley, France)

Aromas of green apples, lime & orange blossom with herbaceous notes of green bell pepper.

NEGRAR PINOT GRIGIO 9.50 / 38.00

(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.

MAISON LE BOSQUET CHARDONNAY 9.50 / 38.00

(Languedoc, France)

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

SAVYB NO. 1 11.25 / 45.00

(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 CHARQUIÑO 11.25 / 45.00

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.

CAVE DU FLORENSAC PICPOUL 11.50 / 45.00

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.

SCRIMAGLIO GAVI DI GAVI 12.50 / 50.00

(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.

ROSÉ

CHATEAU CAPITOU ROSÉ 9.50 / 38.00

(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.

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RED



VISTAMAR RESERVA CABERNET 9.50 / 38.00

SAUVIGNON

(Maule Valley, Chile)

Very fruity and persistent on the palate, it provides notes of dark chocolate and coffee.

MAISON LE BOSQUET MERLOT 9.50 / 38.00

(Languedoc, France)

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

NERO D'AVOLA 9.75 / 39.00

(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.

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)