

Schoolhouse

BRUNCH & LUNCH MENU



BRUNCH

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FULL IRISH BREAKFAST	15.95
Hugh Maguire Butchers, Co. Meath, grilled bacon, sausages, tomato, mushrooms, black & white pudding, fried egg & toasts <i>Allergens: SP, GW, MK, CY, S, SP, CY, E</i>	
HOT & SPICY CHUNKY CHICKEN WINGS (A-GF)	Small 13.95 Large 19.95
Blue cheese dip & celery <i>Allergens: MK, MD, E, S, CY, SP</i>	
ASPARAGUS & SMOKED SALMON (GF)	15.95
Poached egg, parmesan cheese & olive oil balsamic vinegar, dill & tomato dressing <i>Allergens: F, E, SP, MK</i>	
BABA GHANOUSH (A-GF) (V)	14.95
Aubergine & tahini purée, garlic, lemon, olive oil, pickled red onions, grilled red pepper, goat cheese, toasted sesame seeds, pine kernels, char-grilled flat breads <i>Allergens: N, MK, SS</i>	
NDUJA TURKISH EGGS (A-GF)	14.95
Lemon garlic Greek yogurt, spicy Nduja sausage, smoked paprika, sumac, chilli oil, pumpkin seeds, mint and coriander, wheat semolina bread toasts <i>Allergens: MK, GW, E</i>	
SCHOOLHOUSE CRAZY PANCAKES	14.95
Served with sautéed bananas, back bacon rashers, roasted walnuts & organic maple syrup <i>Allergens: GW, MK, SP</i>	

BRUNCH COCKTAILS

BLOODY MARY	13.00
Vodka, tomato juice & house mix	
MIMOSA	13.00
Orange juice & prosecco	
ROSEMARY GIN FIZZ	13.00
Gin, lemon juice, rosemary syrup & egg white	
ST. GERMAIN SPRITZ	13.00
St. Germain Elderflower, prosecco & soda	

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WAGYU BEEF BURGER (A-GF)	24.95
Served on a brioche bun with tomato relish, sautéed onion and baby gem leaves. Served with house fries <i>Allergens: E, GW, S, SP, MD</i> Add Cheddar Cheese €1 <i>Allergens: MK</i> Add Bacon €1 <i>Allergens: SP</i>	
PHILLY CHEESESTEAK SANDWICH	21.95
Mustard mayo, fried onion, cheese & red peppers. Served warm in a sub bread roll with house fries & pepper sauce <i>Allergens: GW, E, MK, MD, S</i>	
SMOKED HADDOCK GOUJONS WITH WASABI MAYO (POSH FISH & CHIPS)	22.95
Served with house fries <i>Allergens: GW, F, E, MK, MD, S, SP</i>	
CHAR-GRILLED CHICKEN CAESAR SALAD (A-GF)	19.95
Cos lettuce, lardons, parmesan & croutons. Dressed with lemon juice, olive oil, Worcestershire sauce, garlic & Parmesan cheese <i>Allergens: GW, MK, F</i>	
GRILLED EGGPLANT ROLLATINI (VEGAN) (GF)	21.95
Thinly chopped roasted Mediterranean vegetables mixed with herbs and wild rice, rolled up into grilled eggplant slices and baked with basil tomato sauce and flaked almonds <i>Allergens: E, GW, MK</i>	
SIDES	
HOUSE MIXED SALAD (GF)	6.50
<i>Allergens: MD, SP</i>	
BROCCOLI FLORETS WITH PARMESAN (GF)	6.50
<i>Allergens: MK, SP</i>	
BABY POTATOES, BUTTER & SCALLIONS (GF)	6.50
<i>Allergens: MK, SP</i>	
HOUSE FRIES	6.50
<i>Allergens: S, GW</i>	
<i>A discretionary service charge of 10% will be added to your bill for groups of 8 or more. We do not split bills</i>	

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

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WINE LIST

White

CLAUDE MICHEL PICHON 9.75 / 39.00
SAUVIGNON BLANC

(Loire Valley, France)

Aromas of tropical fruits such as passion fruit, jasmine & orange blossom with citrus hints.

II CAGGIO PINOT GRIGIO 9.75 / 39.00

(Vento, 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 9.75 / 39.00

(Languedoc, France)

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

SAUVY B NO.1 11.50 / 46.00

(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 11.50 / 46.00

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 with an elegant finish.

BODEGAS VERDEAL VERDEJO 11.75 / 46.00

(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.

SCRIMAGLIO GAVI DI GAVI 12.75 / 51.00

(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

DOMAINE MONTROSE SOLI LUMEN 9.75 / 39.00

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.

Red

VISTAMAR RESERVA CABERNET 9.75 / 39.00
SAUVIGNON

(Maule Valley, Chile)

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

NERO D'AVOLA 10.00 / 40.00

(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.

MAISON LE BOSQUET MERLOT 9.75 / 39.00

(Languedoc, France)

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

CALDORA MONTEPULCIANO 10.25 / 41.00

D'ABRUZZO DOC

(Abruzzo, Italy)

Ruby red with violet highlights, it has cherry, sour cherry & blackberry aromas supported with a balsamic finish.

DOMAINE LE BOSC PINOT NOIR 11.25 / 45.00

(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.

BODEGAS PECINA RIOJA 11.25 / 45.00

(Rioja, Spain)

Bright garnet red, with good depth of colour and clarity. Fruity aromas of plums, blackberries & black fruits.

PASCUAL TOSO SELECT VINE 12.25 / 49.00

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 13.75 / 75.00

(Bordeaux, France)

Extremely well balanced wine full of personality. Complex, elegant, woody, notes of blackberry, red currants, spices & mints.

Champagne & Sparkling

SPAGNOL FRIZZANTE PROSECCO DOC 10.75 / 43.00

(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 76.00

(Champagne, France)

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.