

Schoolhouse

BRUNCH & LUNCH MENU



Brunch

FULL IRISH BREAKFAST € 14.95

Hugh Maguire Butchers, Co. Meath, Grilled Bacon, Sausages, Tomato, Mushrooms, Black & White Pudding, Fried egg & Toast
Allergens: SP, GW, MK, CY, SS, E

HOT & SPICY CHUNKY Small 12.95

CHICKEN WINGS (A-GF) Large 19.95

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

SMASHED AVOCADO, EGGS & 14.95

STREAKY BACON
Two fried eggs served on sourdough toast with smashed avocado, streaky bacon & tomato salsa
Allergens: GW, E, SP

SOURDOUGH SMOKED SALMON 12.95

TOASTIE
Served with horseradish mayo, cucumber, melted mozzarella, baby gem lettuce & watercress
Allergens: MD, F, E, SP

SCHOOLHOUSE CRAZY PANCAKES 14.95

Served with sautéed bananas, streaky bacon, roasted walnuts & organic maple syrup
Allergens: GW, MK, SP, S

CHORIZO EGGS BENEDICT (A-GF) 14.95

With spinach & hollandaise sauce on toasted brioche bun
Allergens: MK, GW, E

SCHOOLHOUSE DIRTY FRIES 12.95

House fries, bacon lardons, pepper sauce & grated cheese
Allergens: GW, MK, SP, S

CHORIZO EGG BENEDICT (A-GF) 14.95

With spinach and Hollandaise sauce on toasted Brioche
Allergens: GW, MK, E

Sides

HOUSE MIXED SALAD (GF) 5.95

Allergens: MD, SP

BROCCOLI FLORETS WITH 5.95

PARMESAN (GF)

Allergens: MK, SP

BABY POTATOES, BUTTER & 5.95

SCALLIONS (GF)

Allergens: MK, SP

HOUSE FRIES 5.95

Allergens: S, GW

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

Mains

WAGYU BEEF BURGER (A-GF) € 23.95

Served on a brioche bun with tomato relish, sautéed onion and baby gem leaves. Served with house fries
Allergens: E, GW, S, SP, MD
Add Cheddar Cheese €1 *Allergens: MK*
Add Bacon €1 *Allergens: SP*

PHILLY CHEESESTEAK SANDWICH 19.95

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

FRESH HAKE GOUJONS 21.95

Coated in panko breadcrumbs, served with tartare sauce & house fries
Allergens: GW, MD, MK, E, S

CHAR-GRILLED CHICKEN CAESAR 16.95

SALAD (A-GF)
Cos lettuce, lardons, parmesan & croutons. Dressed with lemon juice, olive oil, Worcestershire sauce & garlic
Allergens: GW, MK, E, F

Desserts

HOLD THE SAVOURY PANCAKES 9.95

Served with blueberries & organic maple syrup
Allergens: E, MK, SP, GW

THE SCHOOLHOUSE CHOCOLATE 9.95

MOUSSE (A-GF)

With coconut flakes, chocolate shavings & biscuits
Allergens: MK, GW

STICKY TOFFEE PUDDING 9.95

Served with vanilla ice cream
Allergens: MK, GW, E

SELECTION OF ICE CREAMS & 9.95

SORBET (A-GF)

Vanilla, salted caramel & seasonal sorbet
Allergens: MK, E, SP

Brunch Cocktails

BLOODY MARY 11.00

Vodka, tomato juice & house mix

MIMOSA 11.00

Orange juice & prosecco

ROSEMARY GIN FIZZ 11.00

Gin, lemon juice, rosemary syrup & egg white

ST. GERMAIN SPRITZ 11.00

St. Germain Elderflower, prosecco & soda

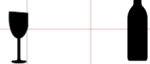
Enjoy the pleasure of dining at our Schoolhouse Gastrobar, where 10% discretionary service charge applies to tables of 8 or more. A thoughtful tip would be greatly appreciated with 100% going to the team! We do not split bills.

Schoolhouse

BRUNCH & LUNCH MENU



White



CLAUDE MICHEL PICHON 9.25 / 37.00

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.

AYRE - VERDEJO 11.50 / 45.00

(Rueda, Spain)

Refreshing wine with flavours of lime, grapefruit, grass, fennel and almonds.

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.

Red



VISTAMAR RESERVA CABERNET 9.25 / 37.00

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)

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