

# Schoolhouse

## BRUNCH & LUNCH MENU



### BRUNCH

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#### 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, S, SP, CY, E

#### HOT & SPICY CHUNKY

Small 12.95

Large 19.95

#### CHICKEN WINGS (A-GF)

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 sauté 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

#### VENISON & ARTISAN BLACK

14.95

#### PUDDING SCOTCH EGG

With mustard celeriac remoulade and mixed salad leaves

Allergens: GW, MK, SP, S

### 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

### MAINS

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#### WAGYU BEEF BURGER (A-GF)

26.95

Served on a brioche bun with tomato relish, sauté 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

21.95

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

#### CRISPY HAKE FISH AND CHIPS

24.95

Panko herbs coating, pan-fried, grilled red pepper, sauté onions, tartare sauce

Allergens: GW, F, E, MK, MD, S, SP

#### CHAR-GRILLED CHICKEN CAESAR

17.95

#### SALAD (A-GF)

Cos lettuce, lardons, parmesan & croutons.

Dressed with lemon juice, olive oil, Worcestershire sauce

garlic & Parmesan cheese

Allergens: GW, MK, F

#### SPINACH & RICOTTA RAVIOLI GRATIN

21.95

Sage, Parmesan cheese, finish under the grill

Allergens: E, GW, MK

### SIDES

#### SWEET POTATO WEDGES (GF)

5.95

Allergens: S, GW

#### BROCCOLI FLORETS WITH PARMESAN (GF)

5.95

Allergens: MK, SP

#### BABY POTATOES, BUTTER & SCALLIONS (GF)

5.95

Allergens: MK, SP

#### HOUSE FRIES

5.95

Allergens: S, GW

A discretionary service charge of 10% will be added to your bill for groups of 8 or more. We do not split bills

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

#### 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.

# Schoolhouse

## WINE LIST



### WHITE



#### CLAUDE MICHEL PICHON SAUVIGNON BLANC

(Loire Valley, France)  
Aromas of green apples, lime & orange blossom with herbaceous notes of green bell pepper.

9.50 / 38.00

#### NEGRAR PINOT GRIGIO

(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.

9.50 / 38.00

#### MAISON LE BOSQUET CHARDONNAY

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

9.50 / 38.00

#### SAVYB NO. 1

(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.

11.25 / 45.00

#### 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.

11.25 / 45.00

#### AVE DU FLORENSAC PICPOUL 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.

11.50 / 45.00

#### 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.

12.50 / 50.00

### ROSÉ

#### CHATEAU CAPITOUL ROSÉ

(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.

9.50 / 38.00

### RED



#### VISTAMAR RESERVA CABERNET SAUVIGNON

(Maule Valley, Chile)  
Very fruity and persistent on the palate, it provides notes of dark chocolate and coffee.

9.50 / 38.00

#### MAISON LE BOSQUET MERLOT

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

9.50 / 38.00

#### NERO D'AVOLA

(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.

9.75 / 39.00

#### CALDORA MONTEPULCIANO D'ABRUZZO DOC

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

10.00 / 40.00

#### COTES DU RHONES CELLIER DES 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.

11.00 / 44.00

#### BODEGAS PECINA RIOJA

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

11.00 / 44.00

#### PASCUAL TOSO SELECT VINE 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.

12.00 / 48.00

#### CHATEAU TEYSSIER ST. EMILION

(Bordeaux, France)  
Extremely well balanced wine full of personality. Complex, elegant with nuts of plums, blackberry, licorice, chocolate and black cherry.

13.50 / 54.00

### 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.

10.50 / 42.00

#### CHAMPAGNE DRAPPIER CARTE D'OR

(Champagne, France)

75.00