

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, SS, 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 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

BEEF CHILLI FRIES

13.95

House fries, beef chilli, grated cheese, jalapeños and sour-cream

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)

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

SMOKED HADDOCK GOUJONS WITH

21.95

WASABI MAYO (POSH FISH & CHIPS)

Panko breadcrumbs, served with wasabi mayo & house fries

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

CHAR-GRILLED CAESAR

CHICKEN 16.95

SALAD (A-GF)

Allergens: GW, MK, F

Cos lettuce, lardons, parmesan & croutons.

Dressed with lemon juice, olive oil,

Worcestershire sauce & garlic

PRAWNS 19.95

Allergens: GW, MK, F, C

GRILLED EGGPLANT ROLLATINI

21.95

(VEGAN) (GF)

Thinly chopped roasted Mediterranean vegetables mixed with herbs and rice rolled up into grilled eggplant slices and baked with basil and tomato sauce

Allergens: none

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

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 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.

AVE DU FLORENSAC PICPOUL DE 11.50 / 45.00

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.

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.

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)