

# Schoolhouse

## BRUNCH MENU



### Mains

	€
<b>FULL IRISH BREAKFAST</b>	14.95
Hugh Maguire Butchers Co. Meath, grilled streaky bacon, sausages, tomato, mushrooms, black & white pudding fried egg & toast	
<i>Allergens: SP, G, MK, CY, SS</i>	
<b>HOT &amp; SPICY CHUNKY CHICKEN WINGS (A-GF)</b>	S 12.95 L 19.95
Blue cheese dip & celery	
<i>Allergens: MK, E, S, CY, SP</i>	
<b>SMASHED AVOCADO, EGGS &amp; STREAKY BACON</b>	14.95
Two fried eggs served on top of a sourdough toast with smashed avocado, streaky bacon & tomato salsa	
<i>Allergens: GW, E, SP</i>	
<b>SMOKED HADDOCK FILLET</b>	19.95
Served with spinach, sauté potatoes, a poached egg & hollandaise sauce	
<i>Allergens: MK, F, E, SP</i>	
<b>SCHOOLHOUSE PANCAKES</b>	14.95
Served with sauté bananas, streaky bacon, roasted walnuts & organic maple syrup	
<i>Allergens: GW, MK, SP, E</i>	
<b>CHORIZO EGGS BENEDICT (A-GF)</b>	16.95
With spinach & Hollandaise sauce on toasted brioche	
<i>Allergens: MK, GW, E</i>	

### Sides

<b>ROSEMARY HONEY GLAZED BABY CARROTS (GF)</b>	5.50
<i>Allergens: SP, MK</i>	
<b>HOUSE MIXED SALAD (GF)</b>	5.50
<i>Allergens: MD, SP</i>	
<b>BROCCOLI FLORETS WITH PARMESAN (GF)</b>	5.50
<i>Allergens: MK, SP</i>	
<b>BABY POTATOES, BUTTER &amp; SCALLIONS (GF)</b>	5.50
<i>Allergens: MK, SP</i>	
<b>HOUSE FRIES</b>	5.50
<i>Allergens: S, GW</i>	
<b>SCHOOLHOUSE DIRTY FRIES</b>	12.95
House fries, bacon lardons, pepper sauce, grated cheese	
<i>Allergens: GW, MK, SP, S</i>	

	€
<b>SPINACH &amp; RICOTTA RAVIOLI GRATIN (V)</b>	19.95
With sage, cream & Parmesan cheese. Glazed under the salamander	
<i>Allergens: GW, MK, SP</i>	
<b>BRISKET &amp; CHUCK BEEF BURGER (A-GF)</b>	17.95
Char-grilled, with tomato relish, pickled cucumber, red onions, lettuce & house fries	
<i>Allergens: E, GW, S, SP, MD</i>	
<b>Add Cheddar Cheese €1</b> <i>Allergens: SP</i>	
<b>Add Bacon €1</b> <i>Allergens: MK</i>	
<b>PHILLY CHEESESTEAK SANDWICH</b>	19.95
Mustard mayo, fried onion, cheese & red pepper. Served warm in a sub bread roll with house fries & pepper sauce	
<i>Allergens: GW, E, MK, MD, S</i>	
<b>FRESH HAKE GOUJONS</b>	21.95
Panko breadcrumbs, tenderstem broccoli, served with tartare sauce & house fries	
<i>Allergens: GW, F, E, MK, SP, S</i>	
<b>CHAR-GRILLED CHICKEN CAESAR SALAD (A-GF)</b>	16.95
Cos lettuce, lardons, parmesan & croutons. Dressed with lemon juice, olive oil, Worcestershire sauce & garlic	
<i>Allergens: GW, MK, F</i>	

### Desserts

<b>HOLD THE SAVOURY PANCAKES</b>	8.50
Served with blueberries & organic maple syrup	
<i>Allergens: E, MK, SP, GW</i>	
<b>LEMON CHEESECAKE MOUSSE (A-GF)</b>	8.50
Served in a glass with white chocolate and blue berries	
<i>Allergens: MK, E, GW</i>	
<b>STICKY TOFFEE PUDDING</b>	8.50
With vanilla ice cream	
<i>Allergens: MK, GW, E</i>	
<b>SELECTION OF ICE CREAMS &amp; SORBET (A-GF)</b>	8.50
Vanilla, salted caramel, seasonal sorbet	
<i>Allergens: MK, E, SP</i>	

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

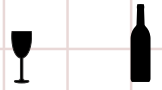


<b>CLAUDE MICHEL PICHON SAUVIGNON BLANC</b> (Loire Valley, France) Aromas of tropical fruits such as passion fruit, jasmine & orange blossom with citrus hints.	9.00 / 36.00
<b>II CAGGIO PINOT GRIGIO</b> (Vento, Italy) This refreshing dry white is lemon in colour, with flavours of fresh green apple and citrus are balanced well by aromas of stone fruit.	9.50 / 38.00
<b>DOMAINE MILLEGRAND CHARDONNAY</b> (Languedoc, France) An intense mouthful of a lively fruit cocktail, quite full & pure flavours matched by crisp acidity to finish.	9.50 / 38.00
<b>MIRROR LAKE SAUVIGNON BLANC</b> (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.	11.00 / 44.00
<b>WEINREIDER KLASSIK GRÜNER VELTINER</b> (Weinviertal, Austria) Delicate and fresh with a distinctive core of ripe apple, quince and hints of peach. Fantastic match to all seafood.	10.50 / 42.00
<b>BODEGA EIDOSELA CHARQUIÑO ALBARIÑO</b> (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.	11.00 / 44.00
<b>SCRIMAGLIO GAVI DI GAVI</b> (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
<b>MÂCON LUGNY</b> (Burgundy, France) Classic Chardonnay with aromas of white flowers, lemon, pear & gooseberry. Its nose, rich and opulent, reveals floral, fruity and honey aromas. Round in the mouth, it presents a great freshness.	55.00

### Rosé

<b>CHATEAU CAPITOU ROSÉ</b> (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



<b>VISTAMAR RESERVA CABERNET SAUVIGNON</b> (Maule Valley, Chile) Very fruity and persistent on the palate, it provides notes of dark chocolate and coffee.	9.00 / 36.00
<b>NERO D'AVOLA</b> (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.	9.50 / 38.00
<b>DOMAINE MILLEGRAND MERLOT</b> (Languedoc, France) Medium bodied, red and blackberry fruit flavours with spice and herbs, backbone of softened tannins.	9.50 / 38.00
<b>CALDORA MONTEPULCIANO</b> (Abruzzo, Italy) Ruby red with violet highlights, it has cherry, sour cherry & blackberry aromas supported with a balsamic finish.	10.00 / 40.00
<b>CALLEJO, FLORES DE CALLEJO</b> (Ribera del Duero, Spain) An attractive cherry colour with violet edges, very aromatic, notes of wild berries, cinnamon, spice with hints of balsamic.	10.50 / 42.00
<b>BODEGAS PECINA RIOJA</b> (Rioja, Spain) Bright garnet red, with good depth of colour and clarity. Fruity aromas of plums, blackberries & black fruits.	11.00 / 44.00
<b>PASCUAL TOSO SELECT VINE MALBEC</b> (Mendoza, Argentina) An elegant, deeply fruity & long finish is the right balance between the natural expression of the grapes & the ageing in oak barrels.	11.75 / 47.00
<b>LE HAUT-MEDOC DE DAUZAC</b> (Bordeaux, France) Extremely well balanced wine full of personality. Complex, elegant, woody, notes of blackberry, red currants, spices & mints.	75.00

### Champagne & Sparkling

<b>SPAGNOL FRIZZANTE PROSECCO DOC</b> (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
<b>CHAMPAGNE DRAPPIER CARTE D'OR</b> (Champagne, France)	75.00

*Enjoy the pleasure of dining at Schoolhouse, where no service charge applies. Should our servers enhance your experience, a thoughtful tip would be greatly appreciated of which 100% goes to the team! We do not split bills.*