

# Schoolhouse

## BRUNCH & LUNCH MENU



### Brunch

**FULL IRISH BREAKFAST** € 14.95

Grilled streaky bacon, sausages, tomato, mushrooms, black & white pudding, fried egg & toast

Allergens: SP, G, MK, CY, SS

**HOT & SPICY CHUNKY** Small 12.95

Large 19.95

**CHICKEN WINGS**

Blue cheese dip & celery

Allergens: MK, MD, E, S, CY, SP

**SMASHED AVOCADO, EGGS & STREAKY BACON** 14.95

Two fried eggs served on top of 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: MK, F, E, SP

**SCHOOLHOUSE CRAZY PANCAKES** 14.95

Served with sauté bananas, streaky bacon, roasted walnuts & organic maple syrup

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

**CHORIZO EGGS BENEDICT (A-GF)** 14.95

With spinach & hollandaise sauce on toasted brioche

Allergens: MK, GW, E

### Sides

**HOUSE MIXED SALAD (GF)** 5.50

Allergens: MD, SP

**BROCCOLI FLORETS WITH PARMESAN (GF)** 5.50

Allergens: MK, SP

**BABY POTATOES, BUTTER & SCALLIONS (GF)** 5.50

Allergens: MK, SP

**HOUSE FRIES** 5.50

Allergens: S, GW

**SCHOOLHOUSE DIRTY FRIES** 12.95

House fries, bacon lardons, pepper sauce & grated cheese

Allergens: GW, MK, SP, S

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.

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

**HOMEMADE VEGETARIAN** € 17.95

**FLATBREAD (V)**

Char-grilled red peppers, red onions, mozzarella, basil tomato sauce, olives, rocket leaves, watercress & rosemary dressing

Allergens: GW, MK, SP

**WAGYU BEEF BURGER (A-GF)** 23.95

Served on a brioche bun with tomato relish, sauté onion, smoked cheddar cheese & 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, tenderstem broccoli, served with tartare sauce & house fries

Allergens: GW, F, E, 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

### Desserts

**HOLD THE SAVOURY PANCAKES** 8.95

Served with blueberries & organic maple syrup

Allergens: E, MK, SP, GW

**WHITE CHOCOLATE PANNA COTTA** 8.95

**(GF)**

Served with raspberry coulis & mixed fresh berries

Allergens: MK

**STICKY TOFFEE PUDDING** 8.95

Served with vanilla ice cream

Allergens: MK, GW, E

**SELECTION OF ICE CREAMS &** 8.95

**SORBET (A-GF)**

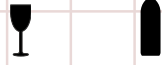
Vanilla, salted caramel & seasonal sorbet

Allergens: MK, E, SP

# 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>MAISON LE BOSQUET 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.	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>CAVE DU FLORENSAC PICPOUL DE PINET</b> (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
<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

### 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
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### 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>MAISON LE BOSQUET 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 D'ABRUZZO DOC</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>VALPOLICELLA RIPASSO DOC</b> (Corvina, Italy) An attractive ruby red with tints of violet highlights, full body with cherry and plum notes, as well as black pepper and rhubarb. Finished with forest berries.	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

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