

# Schoolhouse

## BRUNCH & LUNCH MENU



### BRUNCH

|                                                                                                                                                                                                          | €                          |
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| <b>FULL IRISH BREAKFAST</b>                                                                                                                                                                              | 17.00                      |
| Hugh Maguire Butchers, Co. Meath, grilled bacon, sausages, tomato, mushrooms, black & white pudding, fried egg & toasts<br><i>Allergens: SP, GW, MK, CY, S, E</i>                                        |                            |
| <b>HOT &amp; SPICY CHUNKY CHICKEN WINGS (A-GF)</b>                                                                                                                                                       | Small 14.00<br>Large 20.00 |
| Blue cheese dip & celery<br><i>Allergens: MK, MD, E, S, CY, SP</i>                                                                                                                                       |                            |
| <b>CREAMY MOREL MUSHROOMS, SPINACH, POACHED EGG &amp; ASPARAGUS (A-GF) (V)</b>                                                                                                                           | 16.00                      |
| Sourdough bread soldiers<br><i>Allergens: GW, MK, E</i>                                                                                                                                                  |                            |
| <b>BABA GHANOUSH (A-GF) (V)</b>                                                                                                                                                                          | 15.00                      |
| Aubergine & tahini purée, garlic, lemon, olive oil, pickled red onions, grilled red pepper, goat cheese, toasted sesame seeds, pine kernels, char-grilled flat breads<br><i>Allergens: N, MK, SS, GW</i> |                            |
| <b>NDUJA TURKISH EGGS (A-GF)</b>                                                                                                                                                                         | 15.00                      |
| Lemon garlic Greek yogurt, spicy Nduja sausage, smoked paprika, sumac, chilli oil, pumpkin seeds, mint and coriander, wheat semolina bread toasts<br><i>Allergens: MK, GW, SP, E</i>                     |                            |
| <b>SCHOOLHOUSE CRAZY PANCAKES</b>                                                                                                                                                                        | 15.00                      |
| Served with sauté bananas, back bacon rashers, roasted walnuts & organic maple syrup<br><i>Allergens: GW, MK, SP, N, E</i>                                                                               |                            |

### BRUNCH COCKTAILS

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| <b>BLOODY MARY</b>                                               | 13.00 |
| Vodka, tomato juice & house mix                                  |       |
| <b>MIMOSA</b>                                                    | 13.00 |
| Orange juice & prosecco <i>Allergens: SP</i>                     |       |
| <b>ROSEMARY GIN FIZZ</b>                                         | 13.00 |
| Gin, lemon juice, rosemary syrup & egg white <i>Allergens: E</i> |       |
| <b>ST-GERMAIN SPRITZ</b>                                         | 13.00 |
| St-Germain Elderflower, prosecco & soda <i>Allergens: SP</i>     |       |

#### 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 Carlingford Oysters to bring you the finest ingredients.

|                                                                                                                                                                                                                                                 | €     |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>WAGYU BEEF BURGER (A-GF)</b>                                                                                                                                                                                                                 | 25.00 |
| Served on a brioche bun with tomato relish, sauté onion and baby gem leaves. Served with house fries<br><i>Allergens: E, GW, MK, S, SP, MD</i><br><b>Add Cheddar Cheese €1</b> <i>Allergens: MK</i><br><b>Add Bacon €1</b> <i>Allergens: SP</i> |       |
| <b>PHILLY CHEESESTEAK SANDWICH</b>                                                                                                                                                                                                              | 23.00 |
| Mustard mayo, fried onion, cheese & red peppers. Served warm in a sub bread roll with house fries & pepper sauce<br><i>Allergens: GW, E, MK, MD, S</i>                                                                                          |       |
| <b>PANKO CRUSTED HAKE FISH &amp; CHIPS</b>                                                                                                                                                                                                      | 25.00 |
| Panko herb coating, pan-fried, grilled red pepper, sauté onions, tartar sauce<br><i>Allergens: F, E, GW, MK, MD, S</i>                                                                                                                          |       |
| <b>CHAR-GRILLED CHICKEN CAESAR SALAD (A-GF)</b>                                                                                                                                                                                                 | 23.00 |
| Cos lettuce, lardons, parmesan & croutons. Dressed with lemon juice, olive oil, Worcestershire sauce, garlic & Parmesan cheese<br><i>Allergens: GW, MK, E, F</i>                                                                                |       |
| <b>SPINACH &amp; RICOTTA RAVIOLI GRATIN (V)</b>                                                                                                                                                                                                 | 23.00 |
| Sage and Parmesan cheese<br><i>Allergens: E, GW, MK</i>                                                                                                                                                                                         |       |
| <b>SIDES</b>                                                                                                                                                                                                                                    |       |
| <b>HOUSE MIXED SALAD (GF)</b>                                                                                                                                                                                                                   | 6.50  |
| <i>Allergens: MD, SP</i>                                                                                                                                                                                                                        |       |
| <b>BROCCOLI TENDERS WITH PARMESAN (GF)</b>                                                                                                                                                                                                      | 6.50  |
| <i>Allergens: MK, SP</i>                                                                                                                                                                                                                        |       |
| <b>BABY POTATOES, BUTTER &amp; SCALLIONS (GF)</b>                                                                                                                                                                                               | 6.50  |
| <i>Allergens: MK, SP</i>                                                                                                                                                                                                                        |       |
| <b>HOUSE FRIES</b>                                                                                                                                                                                                                              | 6.50  |
| <i>Allergens: S, GW</i>                                                                                                                                                                                                                         |       |

A 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

# Schoolhouse

## WINE LIST

### White

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| <b>CLAUDE MICHEL PICHON SAUVIGNON BLANC</b><br>(Loire Valley, France)<br>Aromas of tropical fruits such as passion fruit, jasmine & orange blossom with citrus hints.                                                                                                    | 9.75 / 39.00  |
| <b>IL CAGGIO PINOT GRIGIO</b><br>(Veneto, Italy)<br>This refreshing dry white is lemon in colour. Its flavours of fresh green apple and citrus are balanced by aromas of stone fruit.                                                                                    | 10.00 / 40.00 |
| <b>MAISON LE BOSQUET CHARDONNAY</b><br>(Languedoc, France)<br>An intense mouthful of a lively fruit cocktail, quite full & pure flavours matched by crisp acidity to finish.                                                                                             | 10.00 / 40.00 |
| <b>SAUVY B NO.1</b><br>(Marlborough, New Zealand)<br>Deliciously refreshing. Pale, elegant and crisp, this Marlborough New Zealand Sauvignon Blanc combines some of nature's best gooseberry and passion fruit notes.                                                    | 11.75 / 47.00 |
| <b>BODEGA EIDOSELA CHARQUIÑO ALBARIÑO</b><br>(Rias Baixas, Spain)<br>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. | 11.75 / 47.00 |
| <b>BODEGAS VERDEAL VERDEJO</b><br>(Spain)<br>Delicate and fresh, with excellent structure and balance. Bright citrus aromas of lime and grapefruit lead the palate, finishing clean and refreshing with a subtle hint of almond and a pleasantly bitter edge.            | 12.00 / 48.00 |
| <b>SCRIMAGLIO GAVI DI GAVI</b><br>(Piedmont, Italy)<br>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.                                          | 13.00 / 52.00 |

### Rosé

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| <b>DOMAINE MONTROSE SOLI LUMEN ROSÉ</b><br>(France)<br>Crystal clear with pale pink hue and a beautiful intensity. The nose has hints of red berries, citrus and minerality with a dry finish. Ideal with fish, tomato-based dishes or enjoyed in the sun. | 10.00 / 40.00 |
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Enjoy the pleasure of dining at our Schoolhouse Gastrobar, where a 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

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| <b>VISTAMAR RESERVA CABERNET SAUVIGNON</b><br>(Maule Valley, Chile)<br>Very fruity and persistent on the palate, it provides notes of dark chocolate and coffee.                                                       | 9.75 / 39.00  |
| <b>MAISON LE BOSQUET MERLOT</b><br>(Languedoc, France)<br>Medium bodied, red and blackberry fruit flavours with spice and herbs, backbone of softened tannins.                                                         | 10.00 / 40.00 |
| <b>VINA LASTRA</b><br>(Spain)<br>Attractive and bright purple cherry colour. Intense fruity aroma with balsamic and milk chocolate notes. On the palate, sweet tannins and a balanced acidity.                         | 10.50 / 42.00 |
| <b>CALDORA MONTEPULCIANO</b><br>(Abruzzo, Italy)<br>Ruby red with violet highlights, it has cherry, sour cherry & blackberry aromas supported with a balsamic finish.                                                  | 10.50 / 42.00 |
| <b>DOMAINE LE BOSC PINOT NOIR</b><br>(Languedoc-Roussillon, France)<br>Attractive ruby red with violet highlights; full-bodied with dark fruit aromas. Notes of blackberry and spice lead to a smooth, rounded finish. | 11.50 / 46.00 |
| <b>BODEGAS PECINA RIOJA</b><br>(Rioja, Spain)<br>Bright garnet red, with good depth of colour and clarity. Fruity aromas of plums, blackberries & black fruits.                                                        | 11.50 / 46.00 |
| <b>PASCUAL TOSO SELECT VINE</b><br>(Mendoza, Argentina)<br>Elegant and deeply fruity with a long finish, striking the right balance between the natural expression of the grapes and ageing in oak barrels.            | 12.50 / 50.00 |
| <b>MALBEC</b><br>(Bordeaux, France)<br>Extremely well balanced wine full of personality. Complex, elegant, woody, notes of blackberry, red currants, spices & mint.                                                    | 15.00 / 60.00 |

### Champagne & Sparkling

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| <b>SPAGNOL FRIZZANTE PROSECCO DOC</b><br>(Veneto, Italy)<br>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. | 11.00 / 44.00 |
| <b>CHAMPAGNE DRAPPIER CARTE D'OR</b><br>(Champagne, France)                                                                                                                                                                  | 80.00         |
| <b>VEUVE CLICQUOT</b><br>(Champagne, Reims, France)<br>An elegant crisp style coupled with hints of brioche, peach and warming vanilla notes, balanced by a refreshing citrus note.                                          | 100.00        |