

Schoolhouse

DESSERT MENU

SCHOOLHOUSE'S SWEET TREATS

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ESPRESSO CHEESECAKE

10.50

Crunchy praliné, mocha, roasted crushed hazelnut

Allergens: E, MK, N, GW

GINGER & WASABI CRÈME BRÛLÉE (GF)

10.50

Allergens: MK, MD, E

STICKY TOFFEE PUDDING

10.50

Served with vanilla ice cream

Allergens: MK, E, GW, SP

SELECTION OF ICE CREAMS & SORBET

10.50

(A - GF)

Vanilla, salted caramel & seasonal sorbet

Allergens: MK, E, SP

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

HOTEL & GASTROBAR

Celebrations and Private Dining *with charm and cheer*

SUMMER BBQ

CORPORATE DINING

ENGAGEMENT CELEBRATION

WEDDING DAY 2S

REUNIONS

FAMILY GET-TOGETHERS

ETC.

Planning an Event in 2026?

Celebrate with us at Schoolhouse

Perfect for Experiences from 8 to 50 people

Boardroom – Blue Room – Mezzanine – High Tops – Garden

events@schoolhousehotel.com

