



DINNER MENU  
FROM 17:00 UNTIL 21:30

THE  
**GRANDSTAND**

BAR & RESTAURANT

## LIGHT BITES

### MIXED ITALIAN OLIVES

€7.50

Served with flavourful red & yellow peppers with a hint of rosemary & garlic  
(Allergens: no allergens)

### WARM CHORIZO FOCACCIA BREAD

€7.50

Served with roast garlic aioli dip  
(Allergens,6- wheat, 7, 11)

### CHARCUTERIE BOARD

€18.00

Served with milano salami, parma ham, chorizo, grilled goats cheese crostini, rosemary & garlic olives, grilled vegetables & olive oil toasted focaccia  
(Allergens: 6 - wheat,7)

## STARTERS

### SOUP OF THE DAY

€8.00

Served with homemade soda bread.  
(Allergens: 6-wheat)

### GOATS CHEESE SALAD

€13.50

Served with watermelon, pomegranate, baby mixed leaves & candied walnut  
(Allergens: 5,6,79,13)

### CRISPY SALT & PEPPER CHILLI SQUID

€13.50

(Allergens:1,3, 6-wheat,7,11,)

### KOREAN-STYLE BBQ CHICKEN WINGS

€13.50

Served with cucumber relish & toasted sesame seeds  
(Allergens: 10,8)

### CHICKEN CAESAR SALAD

€13.50

Served with baby gem salad, croutons, parmesan & crispy bacon.

**Have as a main for €18.50**

(Allergens: 3,6-wheat,11)

### ORGANIC SWEET POTATO FALAFEL

€13.50

Served with beetroot hummus, cucumber riata & khobez flatbreads

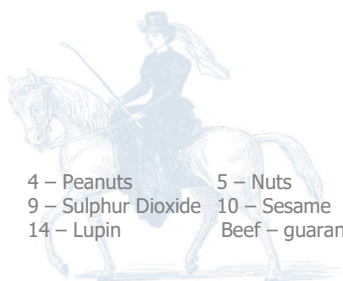
(Allergens: 6- wheat,7,10,13)



1 – Crustaceans  
2 – Molluscs  
6 – Gluten  
7 – Milk  
11 – Egg  
12 – Celery

#### Allergens

3 – Fish  
8 – Soya  
13 – Mustard



4 – Peanuts  
5 – Nuts  
9 – Sulphur Dioxide  
10 – Sesame  
14 – Lupin  
Beef – guaranteed Irish

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## MAINS

**SIRLOIN STEAK SANDWICH** €23.50

Served on ciabatta with sautéed onions, mushrooms, Peppercorn sauce, fries & a side salad.

(Allergens: 6- wheat, 7, 9) (Beef – guaranteed Irish)

**BUTTERMILK CREOLE CHICKEN BURGER** €19.50

Served on a brioche bun with crispy bacon plum tomato, Chipotle sauce & hand cut fries.

(Allergens 6- wheat, 7, 11, 12)

**8oz IRISH BEEF BURGER WITH BACON** €21.50

Served on a brioche bun with cheddar, baby gem, tomato & aioli with fries.

(Allergens 6 - wheat, 7, 11) (Beef – guaranteed Irish)

**BEER BATTERED FISH OF THE DAY** €21.50

Served with pea & dill puree, homemade tartare sauce & fries.

(Allergens: 3, 6 - wheat, 7, 11)

**10oz CENTER CUT SIRLOIN** €35.00

Served with caramelised onions, mushrooms, cherry tomatoes & peppercorn sauce.

€10.00 supplement applies to dinner packages

(Allergens: 7, 9) (Beef – guaranteed Irish)

**CHICKEN SUPREME** €25.00

Served with gratin potato & stem broccoli in a button mushroom & tarragon cream sauce

(Allergens: 7, 9)

**CRISP SKINNED SEABASS** €25.00

Served with cauliflower puree, romanesco, samphire, spinach & chorizo

(Allergens: 3, 7, 9)

**TRADITIONAL LINGUINI IN CARBONARA SAUCE** €21.50

Served with pancetta & parmesan

(Allergens: 6, 7)

**CHICKPEA & SQUASH TAGINE** €21.50

Served with rice, aubergine & pepper salsa.

(Allergens: none)

**BUTTERNUT SQUASH RISOTTO** €21.50

Served with mascarpone & pancetta crumble

(Allergens: 7)

## Pizza

**Margherita** €16.45

**Pepperoni** €17.45

**Mixed Meat - Pepperoni & Chorizo** €17.45

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## SIDES

<b>Creamy Mash Potato</b> <i>(Allergens 7)</i>	€4.50
<b>Onion Rings</b> <i>(Allergens 6-wheat/barley,7)</i>	€4.50
<b>Skinny Fries</b> <i>(Allergens 6-wheat,7)</i>	€4.50
<b>Wilted Greens</b> <i>(Allergens: 7)</i>	€4.50
<b>House Salad</b> <i>(Allergens: 9,10, 11,12,13)</i>	€4.50
<b>Loaded Fries topped with Cheese Sauce &amp; Bacon Lardons</b> <i>(Allergens: 6 -wheat,7)</i>	€6.50
<b>Macaroni &amp; Cheese with Chorizo</b> <i>(Allergens: 9,10, 11,12,13)</i>	€5.50

## DESSERTS

<b>BAKED VANILLA NEW YORK-STYLE CHEESECAKE</b> <i>Served with stewed berries (Allergens: 6- wheat,7,11)</i>	€8.50
<b>WARM ITALIAN-STYLE CHOCOLATE FONDANT</b> <i>Served with vanilla ice-cream &amp; seasonal winter berry compote (Allergens:6 - wheat,7,11)</i>	€8.50
<b>CLASSIC BRAMLEY APPLE &amp; CINNAMON TART</b> <i>Served with vanilla anglaise (Allergens: 6 - wheat,7,11)</i>	€8.50
<b>WARM LEMON DRIZZLE SPONGE PUDDING</b> <i>Served with vanilla cream (Allergens: 6 - wheat,7,11)</i>	€8.50
<b>SELECTION OF COOLEENEY FARMS IRISH ARTISAN CHEESE</b> <i>Served with plum chutney, millers damsels' biscuits (Allergens: 6-wheat, 7)</i>	€10.50

## HOT DRINKS

### COFFEE

<b>Espresso Single / Double</b>	€3.20 / €3.95
<b>Americano</b>	€3.80
<b>Macchiato (allergen 7)</b>	€3.50
<b>Cappuccino (allergen 7)</b>	€4.00
<b>Latte (allergen 7)</b>	€4.00
<b>Flat White (allergen 7)</b>	€4.00

### CHOCOLATE DRINKS

<b>Mocha (allergen 7)</b>	€3.70
<b>Hot Chocolate (allergen 7)</b>	€3.80

### ICED DRINKS

<b>Iced Coffee (allergen 7) with Milk and Sugar Syrup</b>	€4.10
<b>Iced Tea with Lemon and Sugar Syrup</b>	€4.10

### COFFEE WITH ALCOHOL

<b>Irish Coffee</b> <i>with Irish Whiskey (allergen 7)</i>	€9.00
<b>Baileys Coffee</b> <i>with Baileys Irish Cream (allergen 7)</i>	€9.00
<b>Hot Whiskey</b> <i>Irish Whiskey with Cloves and Lemon</i>	€7.50
<b>Hot Toddy</b> <i>Scotch Whiskey with Cinnamon, Honey and Lemon</i>	€7.50
<b>Hot Brandy</b> <i>Cognac with Cloves and Lemon</i>	€7.50

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**WINES**

**RED**

**GLASS**  
€8.00

**BOTTLE**  
€30.50

**Palacio de Nida** Tempranillo, Spain

*This is a light-bodied wine with flavours of black berries, plum & vanilla*

**Amuse Merlot**, France

*A blend of 96% Merlot and 4% Cabernet displays the voluptuous richness but also shows a firmness of character.*

**Amuse Cabernet Sauvignon**

*Vibrant flavours of blackcurrant Strawberries & hints of green peppers*

**Santa Ana Malbec** Argentina

*Rich black fruit flavour with subtle hints of spice*

**Andantino Sangiovese**, Italy

*It's fairly light-bodied with remarkable undertones Of plum, blackcurrant & blueberries*

**Il Portone Montepulciano**, Italy

*Moderately low acidity, mild & round Structure with plummy flavours.*

**Reserve De Laube** Syrah- Merlot, France

*Smooth finish, blackberry notes, plum and some pepper*

**Blason Timberlay** Bordeaux, France

*Round and full-bodied, fruity aromas of an elegant oak with soft tannins*

**Long Row Shiraz**, Australia

*Rich red fruit flavour with hints of spice and herbs*

**Muriel Rioja**, Cianza Spain

*Bright cherry in colour with fruity aromas of red berries fine ageing notes of vanilla Rich flavours of Jam, dark chocolate & black pepper*

**The Bean Pinotage**, South Africa

*Intense flavours with subtle oak tannins*

**Morgan Bay Cabernet Sauvignon**, USA

*Full-bodied with high tannins and noticeable acidity. Rich flavours of Jam, dark chocolate*

**Lupe Cholet Fleurie**, Burgundy, France

*Fleurie is fruity with a delicate silicious minerality well balanced with a 100% Gamay grape*

**Old Coach Pinot Noir**, New Zealand

*Packed with red fruit aromas of cherries, raspberries, and strawberries. As it ages it has the potential to develop more vegetal aromas.*

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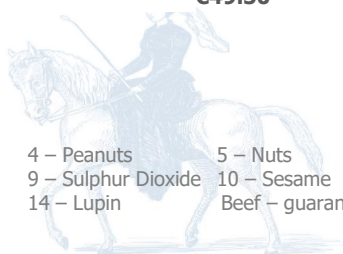
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**WINES**

**WHITE**

**GLASS**

€8.00

**BOTTLE**

€30.50

**Palacio de Nida**

*Macabeo is a white grape variety widely grown in the Rioja region of north-eastern Spain. Mildly acidic with hints of peach & summer fruit.*

**Amuse Sauvignon Blanc, France**

*Originates from the region of Bordeaux France. Fruity with predominantly passion fruit & Apricot flavour*

**Sonetti Pinot Grigio, Venezia Italy**

*Nice & fresh with crisp fruit flavours of citrus and ripe apples.*

**Amuse Chardonnay, France**

*Its delicate aromas of pear & pineapple will perfectly match fish & chicken dishes. Excellent as an aperitif*

**Reserve De Laube Pere Anselme, France**

*Pleasant, medium to full-bodied taste, cherry and plum, vanilla*

**Don David Torrotes Reserva**

*Cafayate Valley Argentina  
Touch of new oak a pale-yellow colour with roses and orange aromas*

**Lupe Cholet Chateau Viviers Chablis, France**

*Chablis is the northernmost district of Burgundy. Tingly finish of high acidity, and flint-like minerality With green fruit flavours*

**Old Coach Road Sauvignon Blanc New Zealand**

*Bright and bursting with crisp passionfruit, tropical peach and guava*

**Domaine Millet Sancerre, France**

*Originates from the eastern part of the Loire valley The zippiness of this Sauvignon blanc is magic against the tangy cheese. Oysters, salads.*

**Domaine Laroche Chablis Burgundy France**

*This Laroche Petit Chablis is elaborate with notes of Summer fruit, crisp, precise with a fresh finish*

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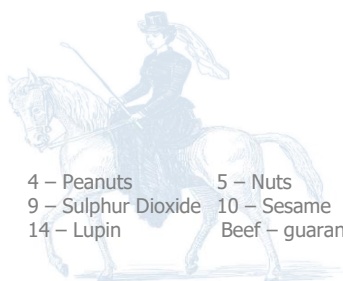
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## WINES

### ROSE WINE

### GLASS

### BOTTLE

**Les Petit Jammes, France**

€8.70

€36.50

*Light & fruit with medium acidity.*

**Morgan Bay Zinfandel, USA**

€42.00

*Flavours of fresh strawberry & watermelon.*

*Easy to drink*

### BUBBLES

**Colle de Principe Frizzante, Italy**

€13.10

*Fresh & Fruity. Excellent aperitif*

**Rialto Frizzante, Italy**

€36.50

*Fresh with a pale straw yellow and subtle green flavour*

**Pannier Champagne Rose, France**

€95.00

*Orange-hued. Ripe fruity nose blending dried fruits, citrus notes (tangerine) and subtle toast touches.*

**Pannier Brut NV, France**

€96.00

*Blend of Pinot Noir, Chardonnay & Pinot Munier.*

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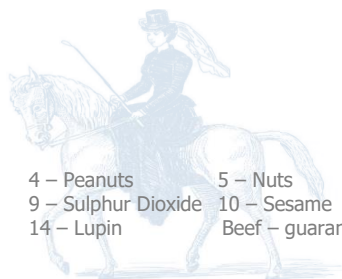
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## COCKTAILS

**The Clayton Spark** €12.50  
Sweet Raspberry, Campari, Gin, Refreshing  
Raspberry Fever Tonic

**My Guy** €12.50  
Rum, Crème de banane, Mango puree, Lime juice

**Aperol Sour** €12.50  
Aperol, Gin, Lemon juice, Prosecco, Foam

**Old Fashion** €11.00  
Bourbon, Sugar, Angostura Bitters

**Parisian Daquiri** €12.50  
**Choose from Strawberry, Mango, and Passionfruit**  
White Rum, Elderflower Liqueur, Lime Juice

**Porn Star Martini** €12.50  
Vodka, Passion fruit liquor, Syrup

**Mariana Trench** €12.50  
Rum, Pineapple juice, Passionfruit syrup, Lime,  
Malibu, Foam

**Out for the Count** €12.50  
Malibu Rum, Cointreau, Orgeat syrup, Lemon juice

**Mojito** €12.50  
Choose from Strawberry, Mango, Passionfruit  
& Classic Rum, Muddled lime, Mint, Syrup, Soda

**Espresso Martini** €12.50  
Vodka, Kahlua Original Coffee liquor,  
Espresso Coffee

**Manhattan** €12.50  
Rye Whiskey, Martini Rosso, Angostura Bitters

**Sex on the Beach Vodka,** €12.50  
Peach Schnapps, Cranberry Juice, Orange Juice

**James Bond Vodka Martini** €11.00  
Vodka, Martini Extra Dry

**Whiskey Sour,** €11.00  
Bourbon, Lemon Juice, Sugar Syrup

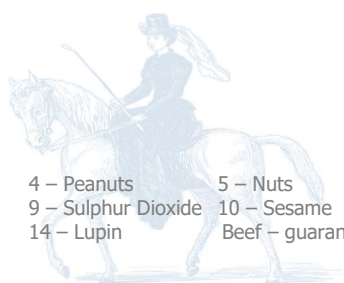


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## GINS

**Beefeater** €6.30

*Candied lemon peel, Berries, Cardamon & Hints of cloves*

**Bombay Sapphire** €6.80

*Soft with a touch of angelica, mild Juniper & Herbaceous facet*

**Cork Dry** €6.30

*Complex mix flavours of Juniper, coriander Angelica & Orange botanicals*

**Dingle** €7.40

*Clean & classic on the nose with lots of Juniper, piney & Warm fresh cut of angelica*

**Gordons Pink** €7.10

*Dash of Angostura Bitters & Dark red Bitters  
That makes the gin pinkish*

**Malfy Gin** €8.70

*Classic style nose. Spicy notes are loud with  
A lot of herbaceous Juniper beside it*

**Gunpowder** €8.90

*The delicate citrus flavour is quite evident in fresh  
lemon zest*

**Method & Madness** €8.50

*Lemon balm & shredded ginger with Wild  
Irish gorse flower*

**Hendricks** €8.60

*Lots of earthy coriander, angelica, orris root,  
lemon peel & Chamomile*

**Monkey 47** €8.60

*Molasses base. 47 refers to Several botanicals  
that were used. Strong Coriander, Chamomile & Juniper*

## SELECT YOUR FAVOURITE TONIC

**Schweppes Elderflower** €3.80

**Schweppes Slimline** €3.70

**Schweppes Tonic** €3.70

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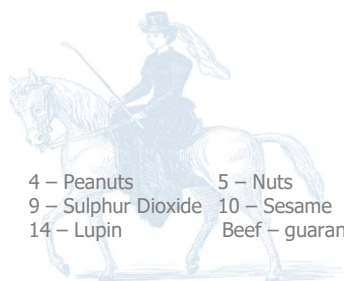
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## SCOTCH

<b>Teacher's Highland Cream</b>	€6.00
<i>Fruity, Malty, Honey, Smokey</i>	
<b>Johnnie Walker Red</b>	€6.00
<i>Soft, Gentle, Suitable for Mixing</i>	
<b>Johnnie Walker Black</b>	€7.50
<i>Spice, Vanilla, Fruit, Smoke</i>	
<b>Chivas Regal</b>	€8.30
<i>Honey, Vanilla, Ripe Apple</i>	
<b>Glenlivet Founder's Reserve</b>	€8.50
<i>Lemon, Toffee, Honeysuckle</i>	
<b>Glenfiddich 12 Year</b>	€9.00
<i>Fresh Pear and Subtle Oak</i>	
<b>Glenmorangie 10 Year</b>	€9.30
<i>Vanilla, Flowery Fruitiness</i>	
<b>Oban 14 Year</b>	€10.50
<i>Fruity Malt, Heather and Smoke</i>	
<b>Johnnie Walker Gold</b>	€12.30
<i>Luxurious, Dark Fruit, Vanilla</i>	
<b>Johnnie Walker Blue</b>	€27.00
<i>Peat, Bitter Chocolate, Dark Truffle</i>	

## IRISH WHISKEY

<b>Tullamore Dew</b>	€6.30
<i>Floral, Spices, Citrus, Aged in Sherry and Bourbon Casks</i>	
<b>Slane</b>	€7.10
<i>Oak and Spice from Virgin, Seasoned and Sherry Casks</i>	
<b>Writer's Tears</b>	€7.50
<i>Spice, Malt, Dark Chocolate, Bourbon Oak, Crème Caramel</i>	
<b>Glendalough Double Barrel</b>	€7.40
<i>Honey, Vanilla, Dried Fruit and Nuts</i>	
<b>Roe &amp; Co.</b>	€8.00
<i>Soft Spice, Sugar, Pear and Vanilla</i>	
<b>Irishman Single Malt</b>	€8.40
<i>Vanilla, Granola, Toasted Almonds, Honey, Oak</i>	

### POWERS

<b>Gold Label</b>	€6.30
<i>Cinnamon, Green Pepper, Nutmeg, Fruit and Vanilla</i>	
<b>Three Swallow</b>	€10.00
<i>Green Apple, Citrus, Herbs, Spice and Cedar</i>	
<b>Signature</b>	€10.50
<i>Oak, Chocolate, Green Herbs and Coffee</i>	
<b>John's Lane</b>	€11.50
<i>Spice, Vanilla, Honey and Dried Apricot</i>	

### TEELING'S

<b>Small Batch</b>	€7.10
<i>Smooth, Sweet and Slightly Woody</i>	
<b>Single Grain</b>	€7.90
<i>Spice, Red Berries and Grapes</i>	

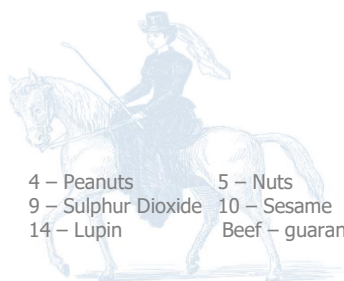


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## IRISH WHISKEY

### JAMESON

**Red Seal** €6.30

*Triple Distilled Single Pot Still*

**Crested** €7.30

*Sherry, Wood, Fruit and Spice*

**Caskmates Stout** €8.00

*Hops and Cocoa from Beer Cask Finish*

**Caskmates IPA** €8.00

*Hops and Citrus from the IPA Cask Finish*

**Black Barrel** €9.60

*Twice-Charred Bourbon Barrel*

**Distiller's Safe** €12.00

*Barley Sweetness, Cinnamon and Liquorice*

**Blender's Dog** €12.00

*Sweet Butterscotch, Spice and Fruit*

**Cooper's Croze** €12.00

*Vanilla, Fruit, Spice, Hazelnut and Wood*

### MITCHELL & SON

**Green Spot** €10.00

*Malted and Unmalted, Aged in Sherry Cask*

**Yellow Spot 12 Year** €11.80

*Bourbon, Sherry, Malaga Wine Casks*

### BUSHMILL'S

**Black Bush** €6.80

*Matured in Oloroso Sherry Casks*

**10 Year** €7.90

*Honey, Vanilla and Milk Chocolate*

**16 Year** €13.00

*Juicy Fruits, Nuts and Spice*

**21 Year** €23.00

*Dried Fruit, Spicy Maltiness and Nutty Raisin*

### RED BREAST

**12 Year** €11.00

*Spicy, Fruit, Sherry and Toasted Notes*

**Lustau Edition** €12.60

*Spices, Sherry and Fresh Spanish Oak*

**15 Year** €15.70

*Fleshy Fruit, Spices and Toasted Wood*

**21 Year** €26.70

*Vanilla, Oak, Sherry Nuttiness and Fleshy Fruit*

### MIDLETON

**Very Rare** €20.30

*Floral, Herbal Citrus, Cinnamon, Clove, Pepper*

**Barry Crocket Legacy** €29.50

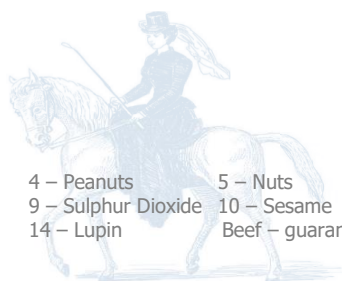
*Pepper, Citrus, Mandarin, Cinnamon*



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LUXURY BEGINS ONCE  
THE TEA HAS BREWED...

JOIN US FOR  
AFTERNOON TEA  
IN THE

THE  
**GRANDSTAND**

BAR & RESTAURANT

+353 1 668 1111  
CLAYTONHOTELBALLSBRIDGE.COM

Sit back and relax with Afternoon Tea in the Grandstand Bar. Enjoy the flavours that have been carefully designed in house by our team of Chefs.

Our menus include savoury and sweet treats. A children's, vegan and gluten-free menus are also available.

**Afternoon Tea for Adults** - €30 per person  
**Afternoon Tea for Children** - €12.50  
**Afternoon Tea with a Glass of Prosecco** - €36.50

**To book:**

**Call:** 01 668 1111

**Email** [cb.ballsbridge@claytonhotels.com](mailto:cb.ballsbridge@claytonhotels.com)

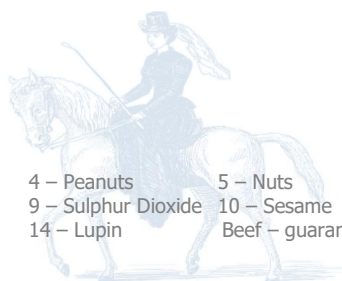
Afternoon Tea bookings must be booked at least 24 hours in advance



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# THE GRANDSTAND

BAR & RESTAURANT



## A HISTORY OF CLAYTON BALLSBRIDGE

Clayton Hotel Ballsbridge is one of the finest four-star hotels in Dublin. In the 1880s the building was a very different place and originally stood as a Masonic Girl's school.

The school was designed by the architectural practice of John McCurdy and William Mansfield Mitchell. McCurdy and Mitchell also designed the Shelbourne Hotel, Dublin; Many of the buildings in Trinity College Dublin, including the Anatomical Museum, The School of Physiology, and the Chemistry Building; parts of Saint Columba's College, Rathfarnham; and Lowther Lodge, north of Ballsbridge, which every schoolboy in Gormanston who went on the beach walks or played beach cricket known as 'Filgate's'.

McCurdy and Mitchell designed the new Masonic Girls School in the Queen Anne Style and the foundation stone were laid on 24<sup>th</sup> June 1880 by the Duke of Abercorn. The cost was estimated at £12,000, and the building was brought 'almost to completion' by the building contractors Gahan & Son, who went bankrupt in the process. The building was completed under the supervision of William Bolger and The new School opened in 1881.

The cost of building came in just under £15,000.

The school stood on a 10-acre site and as well as schoolrooms, it included a Library, Dormitories, Recreation and Dining areas, around 2 sides of a quadrangle. The school entrance was beneath a corner tower that was not merely ornamental but also contained all the workings connected with the water supply of both the building and bathrooms.

Inside, despite the military-style order, cleanliness and spare impressions, the rooms were airy and bright and the dormitories were cheerful. Most of the fittings and furniture were made and bought in Ireland.

The large drill hall (now known as Thomas Prior Hall) stood beside the main building and was also used for prayers and meetings. The hall still boasts many of its original features, such as the ornate oak-panelled walls, stained glass windows, original mosaic tiling, a choir balcony and vaulted wooden ceiling.

The school closed in 1970 and the building was bought by the Royal Dublin Society and renamed Thomas Prior House after one of the founding members. It was then sold in the 1980s and a hotel was developed on-site.

In 2015, the hotel became Clayton Hotel Ballsbridge; part of Dalata Hotel Group Ltd and since upgraded from a 3-star hotel to a 4-star hotel. In 2016, Thomas Prior Hall was tastefully renovated in a modern style whilst retaining its historic charm.

Thomas Prior Hall now stands as one of the most exclusive wedding venues in Ireland, along with being a very popular event and meeting space.

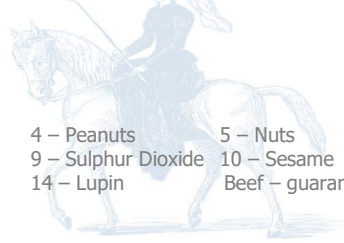


### Allergens

1 – Crustaceans  
6 – Gluten  
11 – Egg

2 – Molluscs  
7 – Milk  
12 – Celery

3 – Fish  
8 – Soya  
13 – Mustard



4 – Peanuts  
9 – Sulphur Dioxide  
14 – Lupin

5 – Nuts  
10 – Sesame  
Beef – guaranteed Irish