

SCHOLARS

TOWNHOUSE HOTEL

Starters

Soup of The Day €9

Home baked breads (m,g)

Pan Seared Scallops €18

Polenta, apple, celeriac, prawn bisque (cr,c,g,m,s,so)

(Domaine Seguinot- Bordet 2019 Chardonnay Petit Chablis €12.50)

Mooncoin Beetroot & St. Tolas Goats Cheese Salad €12

Goats Cheese mousse, beetroot textures, candied walnuts (m,n,s,g)

(Prosecco Perlage Soroloc D.O.C Glera/Frizzante €7)

Chicken Liver Parfait €12

Crostini, apple, orange, walnut (s,g,m,n,e,so)

(Fleurie Aime Piroux 2020 Beaujolais Gamay €12.50)

Confit Pork Belly €14

Eddie Tuites crumbed black pudding, celeriac & apple textures, port jus (m,s,g)

(Ciu Ciu Picheno Bachus, Montepulciano & Sangiovese 2021 €8.50)

Beef Carpaccio €16

Rapeseed oil, panko capers, horseradish aioli (g,e,mu,so)

(Little Rascal 2019 Shiraz Victoria €8)

(G)Gluten, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs(S) Sulphites,
(CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut,(SE) Sesame, (SO) Soybeans

Main Courses

Courgette & Heirloom Tomato Risotto €18

Drummond House garlic butter, Ardsallagh goats cheese, basil (m,s)

(Maui 2021 Sauvignon Blanc, Canterbury NZ €9.50)

Chicken Supreme €25

Fondant Potato, Iona farm baby carrots, savoy cabbage, hunter sauce (m,s,so)

(Nautilus organic pinot noir 2017 Marlborough €11.50)

Catch of the Day

See Server for today's catch

Skeaghmore Duck Breast €25

Crisp barley cake, Iona beetroot, savoy cabbage, jus (g,m,e,s,so)

(Vinasperi Crianza, Tempranillo 2017, Rioja €9.50)

Irish Hereford Beef

100z Sirloin €29/ 8 oz Fillet €35

Nutmeg rosti, onion puree, tenderstem broccoli,

Ard Mhaca mushroom & port jus (s,m)

(Bodini 2020 Mendoza Malbec €9.50)

Side Dishes €6

Home Cut Chips (g, so)

Locally Sourced Seasonal Vegetables (m)

Ard Mhaca Mushrooms, Drummond House smoked garlic & Parmigiano (m)

Tenderstem Broccoli, toasted almonds (m)(n)

Baby Potatoes (m)

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Desserts

Blackberry & White Chocolate Cheesecake €8.50

Blackberry gel, preserved lemon foam (m,e,g)
(Coulous Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €6)

Lemon Tart €8.50

Raspberry macaroon, Italian meringue, pistachio crumb, Chantilly cream (g,e,m,n)
(Malmantico 2006 Fiorentina Malvasia €9.50)

Carrot Cake €8.50

Cream cheese icing, vanilla ice-cream, white chocolate crumb (g,e,m)
(Coulous Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €6)

Brownie €8.50

Raspberry, chocolate crisp, Chantilly cream (m,e,so)
(Trapadis Rasteau Grenat 2014 Rhone renache/Mourvedre/Syrah €6)

Boyne Grove farm Apple & Pecan Crumble €8.50

Crème Anglaise & vanilla ice cream (m,n,e,g)
(Coulous Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €6)

Cheese Selection €13.50

Ardsallagh goats cheese, Hegartys cheddar, Carrig Bru, Ballylisk brie, Boyne blue, Lannleire honey, apple and raisin chutney, grapes, Scandinavian crispbreads (n,s,m,g)
(Quinto do Crasto LBV port 2015 €7)

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