

GASTROLOUNGE MENU

STARTERS



SOUP OF THE DAY | 8.00

SERVED WITH SELECTION OF HOME-MADE BREADS (G,M,C)

DUNANY CRAB CLAWS | 18.00

CHILLI BUTTER & HOMEMADE CIABATTA (G, CR, M,)

BOYNE BLUE CHEESE & POACHED PEAR SALAD | 10.00

MESCULIN LEAVES, CANDIED WALNUT, WALNUT ESSENCE
(M, N, S)

CHICKEN LIVER PARFAIT | 10.00

PORT JELLY, TOASTED ALMONDS, COINTREAU GEL & CROSTINI
(G, M, S, N)

SCHOLARS SEAFOOD CHOWDER | 16.00

FRESH & SMOKED FISH, SHELLFISH, IRISH OAK-SMOKED
SALMON & HOMEMADE BREADS (G, D, MO, F, C)

ARD MHACHA MUSHROOM ON TOAST | 9.00

PAN- FRIED SHITAKE & OYSTER MUSHROOM, GARLIC BUTTER,
TOASTED HOMEMADE CIABATTA, TRUFFLE PUREE, PARMESAN CHEESE
(G, M)

CRISPY CHICKEN WINGS | 10.00

SCHOLARS SPICY BUFFALO SAUCE, WITH A BLUE CHEESE DIP OR LIGHTLY
SMOKED BBQ SAUCE WITH GARLIC AIOLI (E, MU, C, S, F, G)

BREADS & DIPS | 9.00

SCHOLARS HOME-MADE CIABATTA SERVED WITH RED PEPPER "MOJO"
PESTO, CHICK PEA HUMMUS & EXTRA VIRGIN OLIVE OIL FROM OUR
ADOPTED PLOT IN NORTHERN SPAIN "CAMPILLO DE JULIA" (G, SU, SE)

CAESAR SALAD | 10.00

BABY GEM LETTUCE, SMOKED PANCETTA, HERB CROUTONS,
CAESAR DRESSING, PARMESAN CHEESE & OPTIONAL ANCHOVIES
(G, E, M, F, MU, S)

MAIN COURSE



16OZ RIBEYE ON THE BONE | 36.00

BALLYMAKENNY TENDERSTEM BROCCOLI, SAUTEÉD BABY SPINACH,
PEPPERCORN SAUCE, SERVED WITH HOMECUT CHIPS (D)

10OZ SIRLION STEAK | 28.00

SERVED WITH HOME CUT CHIPS, PEPPERCORN SAUCE AND
TOWNHOUSE SALAD (M, S, G)

SCHOLARS SIGNATURE BURGER | 18.00

8OZ IRISH BEEF BURGER ON BRIOCHE, BACON, SMOKED
CHEDDAR, LETTUCE, TOMATO, ONION, SIGNATURE DRESSING
& HOME CUT CHIPS (G, M, E, MU, S)

VENISON SAUSAGES | 19.00

CREAMY MASH POTATOES, KALE, CRISPY LEEKS, HUNTERS SAUCE
(M, S, G)

ARD MHACHA MUSHROOM RISOTTO | 18.00

GREY OYSTER & SHITAKE IRISH MUSHROOMS, PARMESAN
CHEESE (M, S)

CATCH OF THE DAY | P.A

PLEASE SEE SERVER FOR TODAYS SPECIAL
(SEE SERVER FOR ALLERGENS)

BUTTERMILK CHICKEN BURGER | 18.00

FERMENTED RED CABBAGE SLAW, RED PEPPER MOJO &
KOREAN HOT SAUCE, HEGARTY'S CHEDDAR, BRIOCHE,
HOME CUT CHIPS (E, M, G, S, SE)

BUTTER CHICKEN CURRY | 19.00

AUTHENTIC HOMEMADE INDIAN STAPLE, FRAGRANT
RICE & POPADOM (G, M, N)

ALE BATTERED FISH & CHIPS | 19.00

ALE BATTERED FRESH COD, MINT PEA PUREE, HOME CUT CHIPS,
HOME-MADE TARTAR SAUCE. (F, G, E, M, S)

SIDES €5 EACH

TOWNHOUSE SALAD (S)

PORTION OF CHIPS (G)

SEASONAL VEGETABLES (M)

CREAMY MASH POTATO (M)

ARD MHACHA MUSHROOMS WITH
PARMESAN (M)

HOMEMADE BREADS (G, M)

2 SLICES €2 / 5 SLICES €4

ALLERGENS: (G) GLUTEN (M) MILK (E) EGGS ((F) FISH (C) CELERY (MU) MUSTARD (MO) MOLLUSCS
(S) SULPHITES (CR) CRUSTACEANS (L) LUPIN (N) NUTS (PN) PEANUTS (SE) SESAME (SO) SOYBEANS

GASTROLOUNGE DESSERT MENU & HOT BEVERAGES

DESSERTS



BLACKBERRY & WHITE CHOCOLATE CHEESECAKE | 8.50
GARNISHED WITH BLACKBERRY GEL, PRESERVED LEMON FOAM (D, E, G)

PLUM PUDDING | 8.50
SERVED WITH BRANDY CREME ANGLAISE, GINGERBREAD ICE-CREAM
(G,M,E,S)

CHOCOLATE BROWNIE | 8.50
RICH CHOCOLATE SAUCE & FRESH CREAM (M, E, SO)

STAGRENNAN APPLE & PECAN CRUMBLE | 8.50
CRÈME ANGLAISE & VANILLA ICE CREAM (M, N, E, G)

CRÈME CARAMEL | 8.50
WITH ALMOND BRITTLE & CHANTILLY CREAM (E, M, N)

CHEESEBOARD | 14.00
SELECTION OF LOCAL & INTERNATIONAL CHEESE WITH LANN LÉIRE HONEY, HOMEMADE CHUTNEY, TOASTED
HAZELNUTS & FRESH GRAPES (G, N, M, C, MU)

BARISTA TEAS & COFFEES



TEA | 3.20
AMERICANO | 3.60
LATTE | 4.00
CAPPUCINO | 4.00
FLAT WHITE | 4.00
ESPRESSO | 3.00
DOUBLE ESPRESSO | 3.60
HOT CHOCOLATE | 4.00
LIQUEUR COFFEES | 9.00
SPECIALITY TEA | 3.80
NON DAIRY MILK | .50

