

# SCHOLARS

TOWNHOUSE HOTEL

## Starters

### **Soup of The Day €8**

Home baked breads (m,g)

### **Pan Seared Scallops €18**

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

*(Domaine Seguinot- Bordet 2019 Chardonnay Petit Chablis)*

### **Boyne Blue Cheese Mousse €10**

Mesculin leaves, pickled grapes, toasted almond, quinoa, citrus(m,n,s)

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

### **Chicken Liver Parfait €10**

Crostini, rhubarb, orange, walnut, (s,g,m,n,e)

*(Fleurie Aime Piroux 2020 Beaujolais Gamay)*

### **Olive Pork Belly €12**

Red cabbage, apple, jus (s,m)

*(Domaine Horgelus 2019 Sauvignon Blanc Gascone)*

### **Beef Carpaccio €14**

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

*(Little Rascal 2019 Shiraz Victoria)*

*(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

### **Ard Mhacha Mushroom Risotto €18**

Garlic & Herb Butter Topped with Parmesan (m,s)

*(Maui 2021 Sauvignon Blanc Canterbury)*

### **Chicken Supreme €23**

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

*(Opawa pinot noir 2017 Marlborough)*

### **Catch of the Day**

See Server for today's catch

*(Domaine Seguinot- Bordet 2019 Chardonnay Petit Chablis)*

### **Skeaghmore Duck Breast €25**

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

*(Opawa pinot noir 2017 Marlborough)*

### **Irish Hereford Beef**

**100z Sirloin €28/ 8 oz Fillet €34**

Nutmeg rosti, onion puree, tenderstem broccoli, Ard Mhaca mushroom & port jus (s,m)

*(Bodini 2020 Mendoza Malbec)*

### **Side Dishes €5**

*Home Cut Chips (g)*

*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

### Fresh Irish Strawberries €8.50

Pistachio crumb, vanilla mascarpone, strawberry sorbet, strawberry gel (n,d,e)  
*(Coulous Cadillac 2020 Bordeaux Semilion, Sauvignon Blanc)*

### Carrot Cake €8.50

Cream Cheese Icing, Vanilla Ice- Cream, White Chocolate Crumb (g,e,m)  
*(Coulous Cadillac 2020 Bordeaux Semilion, Sauvignon Blanc)*

### Brownie €8.50

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

### Lime Panna Cotta €8.50

Lemon & Lime textures, mini Macaroon,, Blackberry gel (e,m,a, n)  
*(Malmantico 2006 Fiorentina Malvasia)*

### Boyne Grove farm Apple & Pecan Crumble €8.50

Crème Anglaise & vanilla ice cream (m,n,e,g)  
*(Coulous Cadillac 2020 Bordeaux Semilion, Sauvignon Blanc)*

### Cheese Selection €13.50

St Tolas goats cheese, Hegartys cheddar, Carrig Bru, Ballylisk brie, Boyne blue, Lannleire honey,  
rhubarb chutney, grapes, Scandinavian crispbreads (n,s,m)  
*(Quinto do Crasto LBV port 2015)*

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