

GASTROLOUNGE MENU

STARTERS



SOUP OF THE DAY | 8.00

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

BOYNE BLUE CHEESE MOUSSE| 10.00

MESCULIN LEAVES, PICKLED GRAPES, TOASTED ALMOND,
QUINOA, CITRUS (M, N, S)

CHICKEN LIVER PARFAIT | 10.00

CROSTINI, RHUBARB, ORANGE, WALNUT (G, M, S, N, E)

DUNANY CRAB CLAWS | 18.00

LEMON CHILLI BUTTER & TOASTED CIABATTA (G, S, M, CR)

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, BABA GHANOUSH & 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 | 19.00

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

ARD MHÁCHA MUSHROOM RISOTTO | 18.00

BABY SPINACH, GARLIC HERB BUTTER & PARMESAN (S, M,)

CATCH OF THE DAY | P.A

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

BUTTERMILK CHICKEN BURGER | 19.00

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