



Plant Based A La Carte Menu

STARTERS

Soup of The Day €9

Home baked breads (m,g,c) (Vegetarian/vegan)

Pear & Almond Salad €11

Dressed mesclun leaves,
quinoa, almond (s,n) (Vegan)

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

Spiced Carrot Hummus & Tenderstem Broccoli €11

Sesame oil & Toasted almonds (se,n) (Vegan)

(Nautlius Pinot Noir Victoria €11.50)

Halloumi & Butternut Squash Arancini €11

Drummond house smoked garlic aioli & Parmesan cheese (m,g) (Vegetarian)

(Maui 2021 Sauvignon Blanc, Canterbury NZ €9.50)

MAIN COURSE

Celeriac Steak €21

Dunany spelt, Savoy cabbage, vegan demi-glace (c,g) (Vegan)

(Bodini 2020 Mendoza Malbec €9.50)

Ard Mhacha Shiitake Linguine €18

Baby leaf spinach, tarragon pesto, garlic migas, Parmesan (g,m,e,su,n) (Vegetarian)

(Fleurie Aime Piroux 2020 Beaujolais Gamay €12.50)

Scholars Signature Nutloaf €21

Carrot puree, kale, vegetarian demi (e,m,g,s,n,c) (Vegetarian)

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

Butternut Squash Risotto €18

Crispy sage, toasted squash seeds (s,c,) (Vegan)

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

*Allergens: (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) Soybean*