

Gastro Menu

Sharing Plates

Smoked Almonds €5.00

Teeling Whiskey smoked Oriel Sea salt (a)

Lemon & Coriander Hummus €15

Pitted olives, carrot, olive oil, smoked paprika, homemade focaccia (gw,se,m,so)

Cheeseboard €19

Selection of local cheese with Lannléire honey, fig chutney, toasted hazelnuts & fresh grapes (gw,hn,m,c,mu,s)

Starters

Soup of the Day €9.50 (V)

Selection of home baked breads (s,m,c,g)

Anchovies & Focaccia €13

Sundried tomato focaccia, chimichurri, parsley & lemon oil (gw,m,so,f)

Crispy Chicken Wings €13

Spicy buffalo sauce & blue cheese dip or BBQ sauce & Garlic aioli (e,mu,c,s,f,gw,so,m)

Croquetas de Jamón €13

Serrano ham & leek croquetas, red pepper mojo, Manchego shavings (s,e,so,gw,m,c)

Caesar Salad €13

Baby gem, smoked pancetta, croutons, Caesar dressing, parmesan & optional anchovies (gw,e,m,f,mu,s)

Chicken Liver Parfait €13

Port Jelly, apple & cranberry chutney, candied walnuts (gw,m,s,e,wn)

Ard Mhaca Mushrooms on Toast €13 (V)

Pan- fried shiitake & oyster mushroom, garlic butter, ciabatta, truffle puree, parmesan cheese (gw,m,so)

Cauliflower Bites €13(V)

Korean hot sauce, Crispy quinoa, Sesame seeds, blue cheese dip (se,m,gw,l,so,e)

Cashel Blue Cheese Mousse & Poached Pear Salad €13.50

Mesculin leaves, candied walnut, walnut oil (m,c,wn,s,so)

Scholars Seafood Chowder €19.50

Fresh smoked fish, shellfish, Irish oak-smoked salmon, homemade breads (gw,m,mo,c,s,so,f)

Allergens:

(GB)Barley, (GW)Wheat (GM)Malt (M)Milk, (E) Egg, (F)Fish, (C)Celery, (MU)Mustard, (MO)Molluscs, (S)Sulphites, (CR)Crustaceans, (L)Lupin, (P)Peanut, (PI)Pine nut, (CN)Chestnut, (WN) Walnut, (PEC) Pecan, (SE) Sesame, (SO) Soybeans, (A) Almonds, (HN) Hazlenut (CWN) Cashew Nut

Mains

Butternut Squash Risotto €20

Parmesan, toasted pumpkin seeds, crispy sage (gw,m,s,so,c)

Chicken Burger €23

Buttermilk crispy chicken fillet on brioche, Parmesan cheese, lemon & pepper aioli, rocket, chips (gw,e,m,so)

8oz Signature Beef Burger €23

Brioche, bacon, smoked cheddar, lettuce, tomato, onion, signature dressing, chips (gw,m,e,mu,s,so)

Halloumi Burger €20 (v)

Smashed avocado, beef tomato, sriracha sauce & baby gem on brioche, chips (m,e,gw)

Nut Loaf €23 (v)

Gratin Potato, baby spinach, Iona baby carrot, chestnut puree, red currant gravy (s,so,m,e,gw,hn,a,cn,cwn)

Chilli & Tiger Prawn Linguine €24

Baby spinach, roast garlic & white wine velouté & Parmesan cheese (f,cr,m,e,so,gw,c)

Clogherhead Fish & Chips €25

Ale battered fresh cod, mint pea puree, chips, Scholar's tartar sauce (f,gw,e,m,s,so)

Butter Chicken Curry €23

Authentic homemade Indian staple, fragrant rice & popadom (gw,m,a,so)

10oz Hereford Prime Sirloin Steak €38

Home cut chips, Peppercorn sauce, Townhouse salad (m,s,gw,so)

Side Dishes €6

Home Made Chips (gw, so)

Seasonal Vegetables (m)

Creamy Mash (m)

Ard Mhaca Mushrooms with Parmesan (m,so)

Sautéed Baby Potatoes (m,so)

Beer Battered Onion Rings (gw,so)

Townhouse Salad (so)

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Desserts

Chocolate Brownie €9.50

Raspberry, chocolate crisp, Chantilly cream (m,e,so)

Sticky Toffee Pudding €9.50

Caramel sauce, Chantilly cream, candied walnuts (gw,m,e,wn)

Mille Feuille €9.50

Caramel & white chocolate cream, layers of crisp pastry, caramel tuile (e,m,gw)

Vanilla Crème Brûlée €9.50

Orange & hazelnut biscotti (gw,e,m,n)

Stagrennan Apple & Pecan Crumble €9.50

Crème anglaise & vanilla ice cream (m,pec,e,gw)

Cheeseboard €19

Selection of local cheese with Lannléire honey, fig chutney,
toasted hazelnuts & fresh grapes (gw,hn,m,c,mu,s)

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