

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

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

CHICKEN LIVER PARFAIT | 10.00

CROSTINI, APPLE, ORANGE, WALNUT (G, M, S, N, E, SO)

SPICED 'NDUJA MUSSELS| 12.00

STEAMED ORGANIC ROPE MUSSELS, SPICED INDUJA SALAMI, TOMATO SAUCE, HOMEMADE BREADS (MO, CR, M, G, S)

HALF DOZEN OYSTERS | 16.00

DILL & LEMON EMULSION, GOATSBIDGE TROUT CAVIAR (F, CR)

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, SO)

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, SO)

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



10OZ SIRLION STEAK | 28.00

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

BRAISED FEATHERBLADE OF IRISH BEEF €29

POMMES ANNA, IONA FARM BABY CARROT, TENDERSTEM BROCCOLI, CARROT PUREE, PEARL ONION & PANCETTA JUS (M,SO,S,C)

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, SO)

COURGETTE & HEIRLOOM TOMATO RISOTTO| 18.00

DRUMMOND HOUSE GARLIC BUTTER, ARDSALLAGH GOATS CHEESE, BASIL (S, M,)

CATCH OF THE DAY | P.A

PLEASE SEE SERVER FOR TODAY'S SPECIAL (SEE SERVER FOR ALLERGENS)

BUTTERMILK CHICKEN BURGER | 19.00

HOUSE KIMCHI, KOREAN HOT SAUCE, BLACK GARLIC AIOLI, SHREDDED MINT & CORIANDER ON BRIOCHE, HOME CUT CHIPS (F, CR, S, SE, G, M, E, SO)

BUTTER CHICKEN CURRY | 19.00

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

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, SO)

ARD MHACHA SHITAKE LINGUINE | 18.00

BABY LEAF SPINACH, TARRAGON PESTO, GARLIC MIGAS, PARMESAN (G, M, E, SU, N)

SIDES €5 EACH

TOWNHOUSE SALAD (S)

PORTION OF CHIPS (G, SO)

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