

# 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,so)

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

### **Boyne Blue Cheese Mousse €10**

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

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

### **Chicken Liver Parfait €10**

Crostini, apple, orange, walnut (s,g,m,n,e,so)

*(Fleurie Aime Piroux 2020 Beaujolais Gamay)*

### **Confit Pork Belly €12**

Red cabbage, Stagrennan apple, jus (s,m)

*(Domaine Horgelus 2019 Sauvignon Blanc Gascone)*

### **Beef Carpaccio €14**

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

*(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

### **Courgette & Heirloom Tomato Risotto €18**

Drummond House garlic butter, Ardsallagh goats cheese, basil (m,s)

*(Maui 2021 Sauvignon Blanc Canterbury)*

### **Chicken Supreme €23**

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

*(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**

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

*(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, so)

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,g)  
*(Coulous Cadillac 2020 Bordeaux Semilion, Sauvignon Blanc)*

### Lime Panna Cotta €8.50

Lemon & lime textures, mini macaron,  
blackberry gel (e,m,a,n)  
*(Malmantico 2006 Fiorentina Malvasia)*

### 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)*

### 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

Ardsallagh goats cheese, Hegartys cheddar, Carrig Bru, Ballylisk brie, Boyne blue,  
Lannleire honey, apple and raisin chutney, grapes, Scandinavian crispbreads (n,s,m,g)  
*(Quinto do Crasto LBV port 2015)*

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