

# SCHOLARS

TOWNHOUSE HOTEL

## A La Carte Menu

### Starters

#### **Ballymakenny Potato & Leek Soup €10.50**

Leek oil, Ballymakenny Dunbar crisps (so,c,g)  
(Pecile Pinot Grigio, Trivento Italy €8.50)

#### **Yellow Fin Tuna Tartar €15.50**

Avocado & tomato concasse, Lannléire honey & soy, sous vide egg yolk (f,so,se,e, mu)  
(Macon Soultré, Pouilly, Chardonnay €14)

#### **Toonsbridge Irish Mozzarella & Heirloom Tomato €12.50**

Basil Oil, coppa ham & toasted pine nut crumb (m,s,n,g,so)  
(Prosecco Perlage Soroloc D.O.C Glera/Frizzante €7)

#### **Tenderstem Broccoli & Hummus €11.50**

Coriander & lime hummus with sesame oil (g,se) (Vegan)  
(Maui 2021 Sauvignon Blanc, Canterbury NZ €9.50)

#### **Chicken Liver Parfait €12.50**

Brioche, vintage port jelly, almond, orange puree (g,s,n,m,e)  
(Aime Piroux Fleurie 2021 Gamay, Beaujolais, France (Organic) €13.50)

#### **Confit Pork Neck €14.50**

Chicory, apple gel, savoy cabbage emulsion, cider cream sauce (m,s,so,c)  
(Domaine Horgelus Sauvignon Blanc, Gascogne, France 2019 €8)

#### **Beef Carpaccio €17**

Rapeseed oil, panko capers, horseradish aioli (g,e,mu)  
(Little Rascal 2019 Shiraz Victoria €8.50)

(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 Course**

### **Beetroot Gnocchi €22**

Baby beets, caramelised shallot butter, pine nut, picatta crumb (m,g e)  
(Fleurie Aime Piroux 2020 Beaujolais Gamay €12.50)

### **Catch of the Day**

See Server for description & allergens  
(Chablis Chardonnay, 2021, Burgandy, France €15.50)

### **Chicken Supreme €26**

Barley potato croquette, green beans, onion textures, smoked almonds, port jus (m,s,so,c,n,g,e)  
(Nautilus Pinot Noir, Marlborough, New Zealand €15)

### **Braised Aubergine €22**

Spiced puy lentils, tahini, crispy cabbage (c,s,m,se) (Vegan)  
(Bodini 2020 Mendoza Malbec €9.50)

### **Skeaghanore Duck Breast €29**

Butternut squash gnocchi & puree, kale crisp, salted pumpkin seeds,  
blackberry jus (so,c,,g,e,s)  
(Vinasperi Crianza, Tempranillo 2017, Rioja €10)

### **8oz Fillet of Hereford Beef €38**

Nutmeg Potato Rosti, Ballymakenny tenderstem broccoli, truffle puree,  
chestnut crumb, port jus (s,m,e,c,so,n)  
(Ottelia Coonawara Cabernet Sauvignon, Australia €15)

## **Side Dishes €6**

**Home Cut Chips (g,so)**

**Ard Mhaca Mushroom, Garlic & Parmesan (m)**

**Creamy Mash Potatoes (m)**

**Buttered Tenderstem Broccoli, with Toasted Almonds (m,n)**

**Apple & Quinoa Salad with candied walnut(s,n,g,so)**

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## Desserts

### **Chocolate Brownie €9.50**

Raspberry, chocolate crisp, Chantilly cream (m,e,so)  
*(Trapadis Rasteau Grenat 2014 Rhone Grenache/Mourvedre/Syrah €9)*

### **Blackberry & Lemon Fool €9.50**

Blackberry & lemon textures, crushed meringue, Chantilly cream (m,e)  
*(Andreas Bender 2018 'I love Mosel' Riesling €13)*

### **Lime Panna Cotta €9.50**

Macaroon, blackberry, lemon curd (e,m)  
*(Coulous Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €9)*

### **Boyne Grove Farm Apple & Pecan Crumble €9.50**

Crème Anglaise & vanilla ice cream (m,n,e,g)  
*(Coulous Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €9)*

### **Honeycomb Cheesecake €9.50**

Whistlers Beekeepers Select Whiskey caramel sauce,  
granola, chocolate mousse (g,m,n,s,e)  
*(Coulous Cadillac 2020 Bordeaux Semillon, Sauvignon Blanc €9)*

### **Cheese Selection €19**

Selection of Irish cheeses, Lannleire honey, apple & fig, grapes (n,s,m,g)  
*(Quinto do Crasto LBV port 2015 €7)*

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