



for Culinary Excellence
2018



SCHOLARS
TOWNHOUSE HOTEL

A La Carte

Starters

Soup Du Jour €7

Served with homemade olive ciabatta & brown soda bread

Please see your server for wine recommendation

Heirloom Tomato Salad €9

Marinated heirloom tomatoes, Mesculin leaves, tomato gel,
Fivemiletown goats cheese, basil emulsion & candied orange

Yealands Sauvignon Blanc [gls €8/Btl €32]

Chicken Liver Parfait (G) €10

Sweet potato crisp, candied spinach, rhubarb puree
& brown bread crumb

Little Rascal [Gls €7.50/Btl €29]

Confit Belly of Irish Pork €10

Pickled apple, pancetta crumb, thyme polenta, black apple butter

Bodini Malbec (Mendoza) [Gls €8.50/Btl €34]

Cured Salmon (G) €10

Dill brioche, basil puree, charred orange, blood orange jelly & honeycomb

Le Horgelus Gascogne Sauvignon Blanc/Colombard [Gls €7/€25]

Beef Carpaccio (G) €12

Rocket salad, parmesan, lemon oil,
capers & pickled onion

Ciu Ciu Montepulciano Italy [Gls €8/Btl €32]

Wild Atlantic Scallops €15 (G)

Pan seared scallops, leek puree, black pudding terrine, salted lemon curd.

Domaine Seguinot Bordeaux Chablis [Gls €9.50/Btl €38]



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Main Courses

Tomato & Basil Risotto (v) €18

Basil emulsion, parmesan cheese & crispy basil
(add prawns €6)

Torre Spessa Delle Venezie Pinot Grigio [Gls €7/Btl €26]

Slow Cooked Lamb Shank €22

Asparagus & radish sautéed in a beurre noisette & mint,
With duchess potatoes & lamb jus

Mancura Cabernet Sauvignon Central Valley Chile [Gls€6.50/Btl €25]

Irish Chicken Supreme (G) €22

Spinach & feta gnocchi, buttermilk gel, charred leek,
tarragon & red wine jus

Domaine Horgelus, Sauvignon Blanc [Glass €8/Btl €25]

Sous Vide Loin of Pork €22

Potato rosti, vanilla baby carrots, black apple butter,
carrot puree & red wine jus

Fleurrie Domaine De La Treille [Gls €10.25/Btl €41]

Catch of the Day €22

Please see server

Domaine Seguinot Bordeaux Chablis [Gls €9.50/Btl €38]

Irish Hereford Beef (G)

10 oz Sirloin €28 or Fillet €32

Colcannon croquette, shallot purée, baby carrots & veal jus

Vinasperi Crianza, Rioja, Tempranillo [Gls €8.50/Btl €33]



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Side Dishes

Home Cut Chips

Twice cooked home cut chips

Seasonal Vegetables

Seasonal vegetables finished in the pan

Baby Boiled Potatoes

In garlic butter

Creamed Potato

Traditional pomme puree

Townhouse Salad

Mixed leaves with shaved & pickled vegetables tossed in lemon oil

All Side Dishes €5



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Desserts

Mango & Cardamom Panna Cotta (N) €8

Pistachio croquant, fresh mango served with a mango broth

Warm Chocolate Brownie €8

Raspberry puree, white chocolate crumb & vanilla ice cream

Apple Tarte Tatin (G) €8

Crème anglaise, vanilla ice cream

Vanilla Cheesecake (G) €8

With a summer berry compote,
strawberry ice cream & a black pepper tuile

Cheeseboard (N) (G) €13

Selection of local & international cheeses with Boyne Honey,
Toasted hazelnuts & fresh grapes
Please see your server for today's pairings

Dessert Wine

Château Jolys 2011 (Bordeaux) Petit Manseng €7.50

This wine develops a lovely opulent nose, full of ripe fruit and honey and shows a body of flesh and roundness with superb length. Full of character with a lovely concentrated mouth feel.

Malmantico 2006 (Fiorentina) Malvasi €9.50

Deep amber in colour, the wine has rich, complex aromas of dried fruit, figs & honey. Full & very sweet in the mouth with stunning length and a crisp, complex finish.

Trapadis Rasteau Grenat 2014 (Rhône) Grenache, Mourvedre, Syrah €5.50

The nose is dark with thick fruit aroma. The sweetness is well balanced with shades of spice and dark tea seasoning, with a long finish.

