



Lunch at Scholars

2 courses - €22.95pp 3 courses - €29.95pp

Soup du Jour

Served with homemade breads

Citrus Cured Salmon

Blood orange gel, candied orange, basil puree, dill brioche & honeycomb

Heirloom Tomato Salad

Marinated Heirloom tomatoes, mesclun leaves, tomato gel, soft goats cheese, crispy basil, basil emulsion & candied orange

Scholars Caesar Salad (G)

Cos lettuce, smoked pancetta, herb croutons, caesar dressing, parmesan cheese & optional anchovies

Confit belly of Pork

Black apple butter, thyme polenta, pickled apples, pancetta crumb

Supreme of Chicken (G)

Pomme puree, charred leek, tarragon & red wine jus

Catch of the Day

Please see your server for today's catch of the day
Our seasonal fish dishes change daily.

Braised Lamb Shank

Asparagus & radish sautéed in beurre noisette & mint, duchess potatoes & red wine jus.

Sous Vide Loin of Pork.

Pomme puree, roast carrots, carrot puree & red wine jus

Tomato & Basil Risotto

Tomato gel, basil emulsion & crispy basil

Key Lime Cheesecake (G)

Coconut sorbet & chocolate truffles, strawberry puree

Scholars Sundae (N)


Chocolate brownie, hazelnuts, vanilla cream, chocolate sauce, caramelised white chocolate & praline sauce

Lemon Tart (G)(N)

Balsamic meringue & citrus segments

Rhubarb Crumble

Rhubarb crumble with crème anglaise & vanilla ice cream



Allergy Information please see your server for details (G)= contains gluten (N)=contains nuts*