

## Table d'hôte

2 Course €28 or 3 courses €35

Please note Supplements apply where necessary & main courses can also be purchased individually

### Starters

#### Soup Du Jour (GF)

Served with homemade breads.

Please see your server for wine recommendation

#### Boyne Blue Goats Cheese & Roast Peach (GF)

Roast peaches, blue goats cheese, mixed salad & peach gel.

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

#### Duck Liver Parfait

Toasted Brioche, golden beetroot puree, pickled baby beets.

Pepperton Estate, Shiraz [Glass €8/Btl €27]

#### Ham Hock Terrine (GF)

Picallili chutney, cider reduction, shaved radish, red mustard frill.

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

#### Citrus Cured Salmon (GF)

Blood orange gel, orange segments, orange crème fraiche.

Genio y figura Albarino [€8/Btl €31]

#### Wild Atlantic Scallops Supp €7.95

Pan seared Scallops with leek puree & black pudding terrine.

Domaine Seguinot Bordet Petit Chablis Chardonnay [Glass €9.50/Btl €38]

#### Coffee Spiced Beef Carpaccio Supp €7.95 (GF)

Hand rolled beef carpaccio with rocket and parmesan,

Dressed with rocket oil.

Poggio Alla Luna, Chianti [Glass €7.50/Btl €32]



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TOWNHOUSE HOTEL

## Main Courses

### Mushroom & Charred Corn Risotto (GF) (V)

Finished with charred corn & parmesan cheese.

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

### Irish Chicken Supreme

Smoked butternut squash puree, spiced bulgar wheat,  
Butternut squash, roasted chickpeas, chicken jus.

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

### Slow Cooked Confit Pork Belly

Black apple butter, hash brown & baby leeks.

Fleurie Domaine De La Treille [Glass €10.25/Btl€41]

### Slow Cooked Lamb Shank (GF)

Braised lamb shank with potato cake, seasonal vegetables & red wine jus.

Mancura Etnia, Cabernet Sauvignon [Glass €6.50/Btl €23]

### Catch of the Day (GF)

Please see your server for todays catch of the day.

Our seasonal fish dishes change daily;

Domiane Seguinot Bordet. Chardonnay [Glass €9.50/Btl €38]

### Irish Hereford Beef

10oz Sirloin **Supp €4.95/** 10oz Fillet **Supp €11.95**

Colcannon croquette, petit rosti, sweet shallot purée, baby carrots & jus.

Vinasperi Crianza, Rioja, Tempranillio. [Glass €8.50/Btl €33]

### Chef Special (POA)

Please see your server for todays chefs special.

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

## Side Dishes

Tenderstem Broccoli (GF)(N)  
Beurre noisette & flaked almonds.

Townhouse Salad (GF)  
Mixed leaves with shaved & pickled vegetables,  
tossed in lemon oil.

Home Cut Chips (GF)  
Scholars Townhouse home cut chips.

Baby Boiled Potatoes (GF)  
served with garlic butter.

Creamed Potatoes (GF)  
Traditional pomme puree.

Seasonal Vegetables  
Selection of in season vegetables

## Side Dishes €5



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## Desserts

### White Chocolate Panna Cotta

Fresh Strawberry, ginger crumble, strawberry textures.

Chateau Joyls, (Bordeaux) 6.50

### Carrot Cake (N)

Cream cheese sorbet, sweet carrot puree, topped with salted candied walnuts.

Malmantico (Malvasia) €7.50

### Blueberry Cheesecake (N)

Blueberry puree, fresh blueberries, French macaroon, Blueberry Ice-Cream.

Chateau Joyls, (Bordeaux) €6.50

### Warm Chocolate Brownie (GF) (N)

Cherry puree, chocolate & cherry Ice-Cream French Macarons.

Bousquet (Malbec) [€5.50]

### Warm Apple Crumble Pot

Orchard Apple Crumble with crème anglaise & vanilla ice cream

Chateau Joyls, (Bordeaux) [€5.50]

### Cheeseboard (N) [Supp. €5]

Selection of Irish & International cheese. Scholars spiced peanuts,

Boyne Valley honey & homemade chutney.

70ml glass of Quinta Da Crasto Port, Late Bottle €7 or Vintage Port €16

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## Vegetarian Menu €35

Mushroom Consommé

Served with Portobello mushroom and pickled mushrooms.

Soup Du Jour (GF)

Served with homemade breads.

Goats Cheese & Mooncoin Beetroot Salad (N)(GF)

Roasted Beetroot, mesculin salad, Fivemiltown goats cheese, beetroot puree, candied walnuts.

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Wild Mushroom & Charred Corn Risotto (GF) (V)

Finished with charred corn & parmesan cheese.

Chick Pea Fallafel (GF)

With tomato purée & tenderstem broccoli.

Butter Vegetable Curry

Served with boiled rice & micro coriander.

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Selection of Sorbets (GF)

Please see your server for today's sorbet selection.

Blueberry Cheesecake (N)

Blueberry puree, fresh blueberries, French macaroon, Blueberry Ice-Cream.

Warm Chocolate Brownie (N)(GF)

Cherry puree, chocolate & cherry Ice-Cream French Macarons.

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