



# Sunday Lunch

2 courses €25 3 courses €32

## Soup du Jour

Served with homemade breads.

## Citrus Cured Salmon (G)

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

## Heirloom Tomato Salad

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

## Confit Belly of Irish Pork

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

## Scholars Caesar Salad (G)

Cos lettuce, crispy pancetta, herb croutons, Caesar dressing,  
Parmesan cheese & optional anchovies.

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## Supreme of Chicken (G)

Creamy mash, stuffing, roast vegetables & red wine jus.

## Catch of the Day

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

## Slow Cooked Lamb Shank

Served with roast vegetables, mash potato & roast gravy.

## Roast Sirloin of Irish Beef (G)

Creamy mash potato, roast carrots, roast potatoes,  
Yorkshire pudding & roast gravy.

## Tomato & Basil Risotto

Tomato gel, basil emulsion, crispy basil & parmesan cheese.

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## Vanilla Cheesecake (G)

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

## Scholars Sundae (N)

Chocolate brownie, hazelnuts, vanilla cream,  
caramelised white chocolate & dark chocolate sauce.

## Selection of Scholars Homemade Ice Cream (G)

Please ask your server for today's ice creams.

## Rhubarb Crumble

Served with crumble, crème anglaise & vanilla ice cream.

## Apple Tarte Tatin (G)

Served with vanilla ice cream.

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

