



Sunday Lunch

2 courses - €22.95pp

3 courses - €29.95pp

Soup du Jour (V)

Served with homemade breads

Citrus Cured Salmon (G)

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

Chicken Liver Parfait (G)

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

Tomato & Goats Cheese Salad (V)

Mixed leaves, heirloom tomatoes, orange segments & a lemon oil

Scholars Caesar Salad (G)

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

Supreme of Chicken (G)

Served with stuffing, mash potatoes, parsnips & 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

Served with Duchess potatoes, seasonal vegetables & red wine jus

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

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)

Served with velvet meringue, fresh citrus segments, sweet balsamic gel
& fresh raspberry

Rhubarb Crumble

Served with crumble, crème anglaise & vanilla ice cream

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

