

# Gastro Menu

## Sharing Plates

### **Smoked Almonds €5.00**

Teeling Whiskey smoked Oriel Sea salt (a)

### **Lemon & Coriander Hummus €15**

Pitted olives, carrot, olive oil, smoked paprika, homemade focaccia (gw,se,m,so)

### **Cheeseboard €19**

Selection of local cheese with Lannléire honey, apple & cranberry chutney  
toasted hazelnuts & fresh grapes (gw,hn,m,c,mu,s)

## Starters

### **Soup of the Day €9.50 (V)**

Selection of home baked breads (s,m,c,g)

### **Anchovies & Focaccia €12.50**

Sundried tomato focaccia, chimichurri, parsley & lemon oil (gw,m,so,f)

### **Croquetas de Jamón €12.50**

Serrano ham & leek croquettes, red pepper mojo, Manchego shavings (s,e,so,gw,m,c)

### **Crispy Chicken Wings €11.50**

Spicy buffalo sauce & blue cheese dip or BBQ sauce & Garlic aioli (e,mu,c,s,f,gw,so,m)

### **Caesar Salad €12.50**

Baby gem, smoked pancetta, croutons, Caesar dressing, parmesan & optional anchovies (gw,e,m,f,mu,s)

### **Chicken Liver Parfait €12.50**

Port Jelly, apple & cranberry chutney, candied walnuts (gw,m,s,e,wn)

### **Ard Mhaca Mushrooms on Toast €12.50 (V)**

Pan- fried shiitake & oyster mushroom, garlic butter, ciabatta, truffle puree, parmesan cheese (gw,m,so)

### **Cauliflower Bites €12.50 (V)**

Korean hot sauce, Crispy quinoa, Sesame seeds, blue cheese dip (se,m,gw,l,so,e)

### **Cashel Blue Cheese Mousse & Poached Pear Salad €13.50**

Mesculin leaves, candied walnut, walnut oil (m,c,wn,s,so)

### **Scholars Seafood Chowder €19.00**

Fresh smoked fish, shellfish, Irish oak-smoked salmon, homemade breads (gw,m,mo,c,s,so,f)

#### *Allergens:*

*(GB)Barley, (GW)Wheat (GM)Malt (M)Milk, (E) Egg, (F)Fish, (C)Celery, (MU)Mustard, (MO)Molluscs, (S)Sulphites, (CR)Crustaceans, (L)Lupin, (P)Peanut, (PI)Pine nut, (CN)Chestnut, (WN) Walnut, (PEC) Pecan, (SE) Sesame, (SO) Soybeans, (A) Almonds, (HN) Hazlenut (CWN) Cashew Nut*

## Mains

### **Butternut Squash Risotto €20**

Parmesan, toasted pumpkin seeds, crispy sage (gw,m,s,so,c)

### **Chicken Burger €22**

Buttermilk crispy chicken fillet on brioche, Parmesan cheese, lemon & pepper aioli, rocket, chips (gw,e,m,so)

### **6oz Vension Burger €22**

Brioche, red onion jam, Hegarty cheddar, lettuce, horseradish aioli, chips (gw,m,e,mu,s,so)

### **Halloumi Burger €19 (v)**

Smashed avocado, beef tomato, sriracha sauce & baby gem on brioche, chips (m,e,gw)

### **Nut Loaf €23 (v)**

Pommes Anna, red currant gravy chestnut puree, baby spinach, Iona baby turnip (s,so,m,e,gw,hn,a,cn,cwn)

### **Chilli & Tiger Prawn Linguine €23**

Baby spinach, roast garlic & white wine velouté & Parmesan cheese (f,cr,m,e,so,gw,c)

### **Clogherhead Fish & Chips €24**

Ale battered fresh cod, mint pea puree, chips, Scholar's tartar sauce (f,gw,e,m,s,so)

### **Butter Chicken Curry €22**

Authentic homemade Indian staple, fragrant rice & popadom (gw,m,a,so)

### **Braised Venison Shoulder €29**

Pommes anna, celeriac textures, crispy kale, port jus (s,m,so,c,gw)

### **10oz Hereford Prime Sirloin Steak €35**

Home cut chips, Peppercorn sauce, Townhouse salad (m,s,gw,so)

## Side Dishes €6

Home Made Chips (gw, so)

Seasonal Vegetables (m)

Creamy Mash (m)

Ard Mhaca Mushrooms with Parmesan (m,so)

Sautéed Baby Potatoes (m,so)

Beer Battered Onion Rings (gw,so)

Townhouse Salad (so)

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## Desserts

### **Christmas Pudding €9.50**

Brandy Crème Anglaise, gingerbread ice cream (gw,m,e,s)

### **Crème Brûlée €9.50**

Homemade orange hazelnut biscotti (e,m,gw,hn)

### **Salted Caramel Tart €9.50**

Caramelised banana, banana cream & caramel tuille (gw,so,m,s,e)

### **Chocolate Delice €9.50**

Chocolate sponge, chocolate mousse, Amareno cherries, Chantilly cream (m,e)

### **Stagrennan Apple & Pecan Crumble €9.50**

Crème anglaise & vanilla ice cream (m,pec,e,gw)

### **Cheeseboard €19**

Selection of local cheese with Lannléire honey, apple & cranberry chutney, toasted hazelnuts & fresh grapes (gw,hn,m,c,mu,s)

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