

GASTROLOUNGE MENU

STARTERS

Soup of the Day (c) €7.00

Served with homemade breads (g, d)

Scholars Caesar Salad €8.50

Baby gem lettuce, smoked Pancetta, herb croutons, Caesar dressing, Parmesan cheese & optional anchovies (g, f, d, e)

Tomato Bruschetta €9.00

Toasted ciabatta, confit cherry tomatoes, pickled red onion, crispy basil, Parmesan, served with mesclun leaves (g, d)

Mushrooms on Toast €9.00

Garlic & herb flat field mushrooms toasted ciabatta with mesclun leaves & Parmesan cheese (g, d)

Chicken Liver Pâté €9.50

Served with warm ciabatta, mixed leaves & apple chutney (g, d, s)

Crispy Chicken Wings €10

Scholars spicy buffalo sauce with spring onion and fresh chili Served with blue cheese dip & celery sticks (g, d, c, s)

Scholars Seafood Chowder €13

Creamy seafood chowder with fresh & smoked fish, shellfish, topped with smoked salmon & served with homemade breads. (g, d, f, c, Mo)

Moules Marinière with cream ½kg €11.50 or 1kg €15.50

Mussels cooked with shallots in a white wine & garlic cream sauce, served with homemade brown bread. (g, d, Mo, s)

Dunany Crab Claws €16

Served in a lemon & chili butter with mesclun leaf salad & homemade ciabatta bread (g, d, Cr)

MAINS

Kale, Crispy Quinoa & Chili Salad €14

With baby gem lettuce, toasted cashew nuts, spring onion, crispy onion, mango & green tea dressing, topped with a poached egg Add Chicken Fillet €4 (g, n, s, e)

Wild Mushroom & Hazelnut Risotto €15

Topped with Parmesan cheese & drizzled with Lannléire honey Add Chicken Fillet €4 (n, d, c)

Southern Fried Chicken Caesar Salad €16

Chicken fillet in a light southern style batter with baby gem lettuce, pancetta, herb croutons, Caesar dressing & Parmesan cheese (g, d, f, e)

Butter Chicken Curry €17.00

Authentic homemade Indian staple. Served with fragrant rice & poppadom (g, d, n)

Ale Battered Fresh Fish & Chips €17.50

Ale tempura batter, served with pea & mint purée & home-cut chips. (Optional tartare sauce) (g, d, e, f, s)

Scholars Seafood Chowder €18

Creamy seafood chowder with fresh & smoked fish, prawns, mussels & claws, topped with smoked salmon & served with homemade breads (g, d, Cr, c, f, Mo)

Slow Cooked Lamb Shank €21

Garlic potato gratin, roast baby heirloom carrots & lamb jus (d, c, s)

Confit Duck Leg €21

Served with puy lentils, pak choi, caramelized plum, orange caramel, duck jus (d, c, s)

Catch of the Day POA

Please see your server or black board for today's fresh catch of the day (f)

SPECIALTY BURGERS & STEAKS

The Canadian Burger €16.50

8oz Irish beef burger in a brioche bun with maple bacon, smoked Applewood cheese, lettuce, tomato & onion with our secret sauce, served with home-cut chips (g, d, e, s)

Scholars Chicken Burger €16.50

Southern style chicken burger with cos lettuce, garlic aioli, red onion marmalade & brie, served with home-cut chips (g, d, e)

Falafel Burger €15.50

Spiced chickpea falafel served with smoked Applewood cheddar, lettuce, tomato & onion, on brioche with a lime & coriander mayo & served with home-cut chips (g, d, e, s)

5oz Sirloin Steak Sandwich €18

Homemade ciabatta with wholegrain mustard & honey mayo, mesclun leaves & tobacco onions, served with home-cut chips (g, m, e, d)

10oz Sirloin of Irish Hereford Beef €27.50

Cooked to temperature, served with our brandy peppercorn sauce & home-cut chips, garnished with mesclun leaves and tobacco onions (g, d, c, s)

SIDE DISHES €4.50

Portion of Chips (g)

Parmesan Croquettes (g, e, d)

Garlic & Herb Flat Cap Mushrooms (d)

Townhouse Salad (m, s)

Tobacco Onions (g)

Ale Battered Onion Rings (g, s)

Seasonal Vegetables (d)

Mash Potato (d)

Homemade Breads (g, d)

2 Slices €2

5 Slices €4

Pasta Tuesday €18
Every Tuesday @scholarshotel
**Pasta of the week Incl. Glass of house wine
or a Btl of beer**

Steak Wednesday €25
Every Wednesday @scholarshotel
**Cut of the week Incl. Glass of house wine
or a Btl of beer**

(G) Gluten; (D) Dairy; (E) Eggs; (F) Fish; (C) Celery;
(M) Mustard; (Mo) Molluscs; (S) Sulphites (Cr) Crustaceans;
(L) Lupin; (N) Nuts; (Pn) Peanuts; (Se) Sesame; (So) Soy beans



SANDWICH MENU

(12pm-4pm Monday to Friday)

15 minutes Wait time

Add a portion of home-cut chips for €4.50

Fresh & Toasted Sandwiches €8

Regular sandwiches served with homemade coleslaw (g, d)

Soup & Sandwich Combo €12

Soup of the day served with a fresh or toasted sandwich of your choice (g, d, c)

Croque monsieur €10

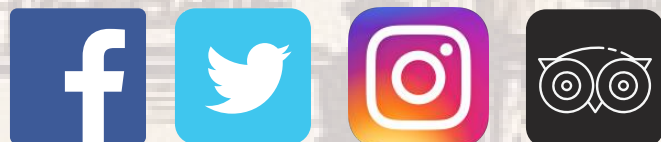
Baked ham & red onion marmalade on home-baked, toasted ciabatta topped with Gruyere cheese (g, d, s)

Open Smoked Salmon Sandwich €10

Oak smoked salmon, capers, pickled red onion mesclun salad & lemon oil (g, d, m, s, f)

Private functions & gourmet finger food packages are available for all occasions.

For more information, talk to our reception team or email us on info@scholarshotel.com



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DESSERTS

Crème Brûlée €7.50

Served with hazelnut biscotti (g, d, e, n)

Eton Mess €7.50

Raspberry, lemon curd, meringue & fresh cream (d, e)

Warm Apple & Pecan Crumble €7.50

Served with homemade vanilla ice cream (g, d, e, n)

Vanilla Cheesecake €7.50

Cinnamon crumb. coffee ice-cream & salted caramel sauce (g, d, e)

Sticky Toffee Pudding €7.50

Salted caramel sauce & homemade white chocolate & orange flavored ice cream (g, d, e)

Scholars Sundae €7.50

Chocolate brownie, white chocolate crumb, vanilla ice cream, whipped fresh cream, hazelnuts, praline & rich chocolate sauce. (d, n, e)

Selection of Homemade Ice Cream €6.50

Please ask your server for today's ice creams (d, e)

Cheeseboard €13 / Cheeseboard to Share €18

Assembled with a selection of Irish & International cheeses, fresh grapes, homemade chutney & luxury crackers (g, d, n, c, s)

Barista Corner

Teas	€3.20
Java Herbal Tea	€3.40
Americano	€3.40
Milky Coffees	€3.90
Coffee with Cream	€4.00
Hot Chocolate	€4.00
Liquor Coffees	€7.50
Coconut Latte	€4.30

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UPCOMING EVENTS AT SCHOLARS

VISIT RECEPTION FOR MORE DETAILS

SCHOLARS
TOWNHOUSE HOTEL

TASTE OF A FARMERS MARKET

A Culinary Journey

Taste 5 local dishes from the Boyne Valley, paired with 5 French award winning wines

Q&A with local suppliers on the night

A night NOT to be missed!

€49pp

To Book
Call 041-9835410 or email us on info@scholarshotel.com