

GASTROLOUNGE MENU

STARTERS

Soup of the Day (c) €7.00
With homemade breads (g, d)

Scholars Caesar Salad €8.50
Baby gem lettuce, smoked pancetta, herb croutons, Caesar dressing, Parmesan cheese & optional anchovies (g, d, f, e, m, s)

Tomato Bruschetta €9.00
Toasted ciabatta, plum tomatoes, pickled red onion, fresh basil, Parmesan, served with mesclun leaves (g, d, s)

Ard Mhacha Mushrooms on Toast €9.00
Pan fried Mushrooms in a Drummond House elephant garlic butter, on toasted homemade ciabatta with mesclun leaves & Parmesan cheese (g, d)

Chicken Liver Pâté €9.50
Warm ciabatta, mixed leaves & fig jam (g, d, s)

Crispy Chicken Wings €10
In spicy buffalo sauce with spring onion & fresh chilli.
Blue cheese dip & celery sticks (g, d, c, s)

Scholars Seafood Chowder €13
Creamy seafood chowder with fresh & smoked fish, shellfish, topped with Annagassan oak smoked salmon with homemade breads (g, d, Mo, f, c)

Moules Marinière with cream ½kg €11.50 or 1kg €15.50
Mussels cooked with shallots in a white wine & garlic cream sauce with homemade brown bread (g, d, Mo, s)

Dunany Crab Claws €16
In a lemon & chilli butter with mesclun leaf salad & homemade bread (g, d, Cr)

MAIN COURSES

Red Wine Poached Pear & Boyne Valley Bán Salad €14
With mesclun leaves, candied walnuts & dill vinaigrette (d, n, s)

Chestnut & Mushroom Risotto €15
Ard Mhacha mushrooms & spinach, topped with Parmesan cheese -
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, m)

Butter Chicken Curry €17.00
Authentic homemade Indian staple, with fragrant rice & poppadom (g, d, n)

Ale Battered Fresh Fish & Chips €17.50
Ale tempura battered fish with pea & mint purée & home-cut chips (g, d, e, f) Optional tartar sauce (m, e, s)

Scholars Seafood Chowder €18
Creamy seafood chowder with fresh & smoked fish, prawns, mussels & claws topped with Annagassan oak smoked salmon with homemade breads (g, d, Cr, c, f, Mo)

Catch of the Day (POA)
Please ask your server for today's special

Slow Cooked Venison Shank €21
Sautéed baby potato & black kale, crispy shallots & jus (g, d, c, s)

Confit Skeaghanore Duck Leg €21
Creamy mash potato, spiced red cabbage and plum & orange duck jus (d, c, s)

SPECIALITY 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 & home-cut chips (g, d, e, m, s)

Scholars Chicken Burger €16.50
Southern style chicken burger with cos lettuce, garlic aioli, red onion marmalade & brie, with home-cut chips (g, d, s, e)

Falafel Burger €15.50
Spiced chickpea falafel in a brioche bun, smoked Applewood cheddar, lettuce, tomato & onion, lime & coriander mayo, served with home-cut chips (g, d, e, s)

10oz Sirloin of Irish Hereford Beef €27.50
Cooked to temperature & served with our brandy peppercorn sauce, home-cut chips, mesclun leaves & tobacco onions (g, d, c, s, f, m)

SCHOLARS SIDE DISHES €4.50

Portion of Chips (g)
Garlic & Herb Ard Mhacha Mushrooms (d)
Townhouse Salad (s)
Tobacco Onions (g)
Ale Battered Onion Rings (g, s)
Seasonal Vegetables (d)
Mash Potato (d)

SCHOLARS HOMEMADE BREADS (g, d)

2 Slices €2
5 Slices €4

Pasta Tuesday €18

Every Tuesday @ScholarsHotel

**Weekly Pasta Special incl. bottle/pint of beer
or glass of house wine**

Allergen Legend:

(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) Soybeans

Steak Wednesday €25

Every Wednesday @ScholarsHotel
**Cut of the week incl. bottle/pint of beer
or glass of house wine**

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 with homemade coleslaw (g, d)

Soup & Sandwich Combo €12

Soup of the day 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 Annagassan Smoked Salmon Sandwich €11

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

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

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



FOLLOW US ON OUR SOCIAL MEDIA TO KEEP UP WITH ALL THE LATEST FROM @SCHOLARSHOTEL

DESSERTS

Stagrennan Spiced Apple Tart €7.50

Homemade vanilla ice-cream, crème anglaise & cinnamon sugar (g, d, e)

Vanilla Cheesecake €7.50

Chocolate ice-cream, orange gel & candied orange peel (g, d, e)

Warm Chocolate Brownie €7.50

Honeycomb ice-cream, white chocolate crumb & raspberry purée (d, e, n)

Selection of Scholars Homemade Ice Cream €6.50

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

Cheeseboard €13 / Cheeseboard to Share €18

Selection of Irish & international cheeses with Lannléire honey, fresh grapes, fig jam, toasted hazelnuts & luxury crackers (g, d, n, c, s)

BARISTA CORNER

Teas €3.20

Java Herbal Teas €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

(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) Soybeans

WEEKLY AT SCHOLARS

Weekly Special

PASTA TUESDAY

A NEW FRESH PASTA DISH EVERY WEEK

€18

SERVED WITH A GLASS OF HOUSE WINE, BEER OR A SOFT DRINK

STEAK WEDNESDAY

€25

STEAK & PINT

HOME CUT FRIES
SIDE SALAD
HOMEMADE PEPPERCORN SAUCE
WITH A HOUSE WINE OR TAP BEER

**AVOID DISAPPOINTMENT
BOOK TODAY!**