

GASTROLOUNGE MENU

Available Mon-Sat 12-9:30PM Sun 12-9PM

This is a ONE-USE menu

STARTERS

Soup du Jour (c) €7.00

Served with homemade breads (g, d)

Scholars Caesar Salad €9.00

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

Ard Mhacha Mushrooms on Toast €9.00

Pan-fried mushrooms in a garlic butter, on toasted homemade ciabatta with mesclun leaves & Parmesan cheese (g, d)

Chicken Liver Parfait €9.50

With warm toasted ciabatta, mesclun leaves & homemade chutney (g, d, s)

Crispy Chicken Wings €10.00

Scholars spicy buffalo sauce, spring onion & fresh chilli on the side. With blue cheese dip (g, d, c, s)

Confit Duck Leg Spring Rolls €11.00

Soy & sesame dipping sauce (g, f, So, Se, s)

Soft Shell Monkfish Tacos €12.00

Shredded red cabbage, chilli & spring onion, lime aioli & micro coriander (g, f, m, s, e)

MAINS

Ard Mhacha Mushroom and Spinach Linguine €14.00

Ard Mhacha Shiitake & Oyster Mushrooms in creamy tomato sauce topped with fresh Parmesan cheese (g, d, c, s) - Add bacon €2

Pulled Pork Ramen €15.00

Slow cooked pulled pork, egg noodles, crunchy vegetables & boiled egg in a soy & sesame broth (g, e, So, Se)

Butter Chicken Curry €18.00

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

Ale Battered Fresh Fish & Chips €18.50

Ale battered fresh cod served with mint peas, home-cut chips (g, d, f, s) - optional tartare sauce (m, e, s)

Baked Fillet of Seabass €19.00

Creamy mashed potato, Ballymakenny tenderstem broccoli & lemon cream sauce (f, d)

Slow Cooked Lamb Shank €22.00

Sautéed baby potatoes, Drummond House garlic scapes & roast gravy (d, c, s)

Oat Crusted Buttermilk Chicken Thighs €22.00

Mexican corn, red cabbage slaw & sautéed garlic baby potatoes (g, m, s, e)

Slow Cooked Olive Pork Belly €23.00

Chickpea, pancetta & savoy cabbage stew, apricot & toasted macadamia nuts (c, s, n)

Slow-Cooked Beef Short Rib €26.00

Creamy mash, Ballymakenny tenderstem broccoli, crispy shallots & red wine jus (g, d, c, s)

SPECIALITY BURGERS & STEAKS

The Canadian Burger €17.00

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

Homemade Halloumi Burger €16.00

Tangy tomato & chilli relish, mushrooms, baby gem, tomato & caramelized onion, served with home-cut chips (g, d, e, s)

10oz Sirloin of Irish Hereford Beef €28.00

Cooked to temperature, served with our brandy peppercorn sauce & home-cut chips, garnished with mixed leaves (g, d, f, m, s)

SIDES

€4.50 Each

Portion of Chips (g)

Garlic Ard Mhacha Mushrooms (d)

Townhouse Salad (s)

Seasonal Vegetables (d)

Creamy Mash Potato (d)

Homemade Breads (g, d)

2 Slices €2 / 5 Slices €4

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Allergen Legend

The following symbols identify allergens contained in your choice of dish:

(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



for Culinary Excellence
2019