

Scholars Lunch Menu

2 courses €25

3 courses €32

Soup of the Day (c)

Served with homemade breads (g, d)

Olive Pork Belly

Sautéed savoy cabbage, Pancetta, fennel & Lannléire honey broth (d, c)

Anise & Orange Cured Salmon

Pickled cucumber, chive cream cheese, segments of orange & crispy salmon skin (f, d, s, e)

Red Wine Poached Pear & Boyne Valley Ban Salad

Mesclun leaves, candied walnuts & dill vinaigrette (d, n, s)

Chicken Liver Parfait

Homemade brioche, fig jam, Parmesan crisp & port gel (g, d, e, s)



Ard Mhacha Mushrooms & Chestnut Risotto

Spinach & Parmesan cheese (d, n, s, c)

Chicken Ballotine

*Filled with Chicken thigh & pistachio, Parmesan polenta, pea purée,
Parma ham, baby leek & red wine jus (g, d, n, s, c)*

Catch of The Day

Please see server for today's special

Slow Cooked Venison Shank

Sautéed cavolo nero & baby potato, crispy shallots & jus (g, d, s, c)



Slane Whiskey Crème Brûlée

With homemade hazelnut biscotti (g, d, e, n)

Vanilla Cheesecake

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

Warm Chocolate Brownie

White chocolate crumb, raspberry purée & honeycomb ice-cream (d, e)

Stagrennan Spiced Apple Tart

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

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*