



Lunch at Scholars

3 Course €32

Soup du Jour (c)

Served with homemade breads (g,d)

Chicken Liver Parfait

Rosemary sable biscuit, blood orange gel,
Parmesan crisp & apple chutney (g,e,d,s)

Citrus Cured Salmon

Pickled Daikon radish, charred lemon yogurt,
Chinese leaf & celery gel (f,d,m,s,c)

Poached Nectarine Salad

Whipped feta, candied walnut, chicory & mesclun leaves,
in an apricot dressing (n,d,s)



Ballotine of Chicken

Stuffed with mushroom & baby spinach, served with Parmesan croquettes,
cavolo nero, broad beans & jus (g,d,e,s,c)

Catch of the Day

Our fresh fish dishes change daily.
Please see your server for today's catch.

Wild Mushroom & Hazelnut Risotto

Topped with Parmesan cheese & drizzled with Lannléire honey (n,d,c)

Lamb Shank

Served with gratin potato, heirloom
baby carrots & lamb jus (d,c,s)



Lemon & Raspberry Mousse Cake

Meringue, fresh raspberries, raspberry gel,
lemon curd & lemon sorbet (g,d,e)

Crème Brûlée

Fresh raspberries, hazelnut biscotti & white chocolate crumb (g,d,e,n)

Sticky Toffee Pudding

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

Warm Carrot Cake

Cream cheese ice-cream & Walnut praline (d,e,g,n)