



SCHOLARS
TOWNHOUSE HOTEL
BUILT IN 1867

Sunday Lunch

2 courses €25 3 courses €32

Soup Du Jour (c)

Served with homemade breads (g,d)

Citrus Cured Salmon

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

Slow Cooked Belly of Pork

Pickled Shiitake mushrooms, wasabi & yuzu gel, crispy kale,
served with a soy & lemongrass broth. (G,So,Se,M)

Scholars Caesar Salad

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

Chicken Liver Parfait

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



Ballotine of Chicken

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

Catch of the Day

Please see your server for today's catch

Roast Sirloin of Irish Beef

Creamy mash Potato, Roast Potato, Roast Carrots,
Yorkshire Pudding & Roast Gravy (g,d,s,c,e)

Lamb Shank

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

Wild Mushroom & Hazelnut Risotto

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



Scholars Sundae

Chocolate brownie with white chocolate crumb, cream
Vanilla ice cream, hazelnuts, praline & rich chocolate sauce (n,d,e)

Vanilla Cheesecake

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

Sticky Toffee Pudding

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

Lemon & Raspberry Mousse Cake

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

(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