

SCOTT'S

Bar & Brasserie

STARTERS

Prawn Pil Pil,	€13.50
North Atlantic Pink Prawns, Flat Leaf Coriander, Lemon, Garlic & Chilli, Sour Dough Croute. WH1,MK,CS,FH,MS,SP	
Wild Atlantic Salmon & Cod Fishcake,	€12.50
Shaved Citrus Cured Fennel, Mini Capers, Wild Rocket & Lime Dressing. WH1,EG,MK,FH,MD,SP	
Chilled Cold Water Prawn Flat Bread,	€13.50
Toasted Dottie Flynn's Treacle Bread, Maryrose Sauce, Shredded Lettuce, Citrus Salsa Verde. WH1,WH3,CS,EG,SP,FH,MD	
Newpark Seafood Chowder,	€11.00
Topped with Puff Pastry Bites & Chopped Herbs. WH1,CS,EG,FH,MK,CY,MD,SP,MS	
Newpark Chicken Wings,	€12.50
Newpark Buffalo Peppered Glaze, Celery & Cashel Blue Cheese Aioli. WH1,EG,MK,CY,MD	
BBQ Pork Belly Ribs,	€12.50
Wild Rocket & Waldorf Salad, Roasted Walnuts, Sticky BBQ Cola Drizzle. CY,MD,SP,TN	
Soup of The Day,	€8.50
Served with Dottie Flynn's Treacle Bread. WH1,WH3,EG,MK,CY,MD,SP,LP2	
Three Cheese & Spinach Quiche,	€13.00
Crisp Pastry, Mozzarella, Feta, Parmesan, Wild Rocket Leaves, Tomato Relish. WH1,MK,CY,SP,MD,EG	
Plum Tomato Bruschetta's,	€9.50
Crisp Sour Dough Croutes, Topped with Sundried Tomato & Basil Pesto, Citrus Salsa Verde, Grated Procianno Cheese, Afilia Cress, Balsamic Glaze, Wild Rocket & Lime Dressing. WH1,SP,Vegan	

SALADS

Kale & Goats Cheese Super Food Salad,	€15.50
Kale, Ardsallagh Goats Cheese, Quinoa, Pomegranate, Honey Roasted Carrots, Toasted Almond & Pumpkin Seed, Maple & Orange Dressing. MK,TN,CY,MD,SP	
Add Chicken,	€17.50
Add Prawns,	CS €19.50
Newpark Caesar Salad,	€15.50
Crisp Baby Gem, Cherry Tomato, Creamy Caesar Dressing, Parmesan Dust, Garlic Croutons. WH1,WH3,EG,FH,MK,MD,SP	
Add Chicken,	€17.50
Add Prawns,	CS €19.50

SIDES

Pan Seared Tender Stem Broccoli,	Parmesan Dust MK €4.50
Garlic & Parmesan Cheese Chips	MK,EG,SP €5.50
Treble Cooked Chips	SP €4.50
Creamed Mashed Potato	MK,SP €4.50
French Fried Crispy Onion Rings	WH1,SP €4.50
Herb Infused Caramelised Onions	€4.00

MAINS

Pan Seared Sea Bass,	€24.50
Crispy Sea Bass Fillets, Chorizo & Petit Pois Fricassee, Grilled Asparagus, Spring Onion Mash. FH,MK,CY,MD,SP	
Teriyaki Salmon,	€24.50
Sautéed Asian Vegetables, Steamed Basmati Rice, Sesame Seeds. FH,SE,SY,SP,MD	
Beer Battered Fish & Chips,	€21.00
Mushy Peas, Tartare Sauce, House Asian Dipping Sauce, Grilled Lemon, Treble Cooked Chips, Side Salad. WH1,EG,FH,MD,SP,CY	
10oz Irish Black Angus Rib Eye Steak,	€35.50
8oz Irish Black Angus Striploin Steak,	€32.00
8oz Irish Black Angus Fillet Steak,	€38.50
All Steaks Served with Herb Infused Caramelised Onions & Sautéed Chestnut Mushrooms, Grilled Rainbow Cherry Tomatoes, Watercress & Wild Garlic Pesto, Crispy Fried Potato Noodles. MK,SP	
Choose From: Creamed Potato MK,SP or Treble Cooked Chips SP Peppercorn Sauce MK,CY,SP,MD Béarnaise EG,MK,SP Garlic Butter MK	
Slow Braised Lamb Shank,	€25.50
Served on a Bed of Irish Stew & Creamed Potato. CY,MD,SP,MK	
8oz Irish Hereford Beef Burger,	€21.00
Toasted Brioche, Grilled Applewood Smoked Cheddar & Streaky Bacon, Wild Rocket, Beef Tomato, Jack Daniels BBQ Sauce, Treble Cooked Chips, Newpark Slaw, Crisp Onion Ring. WH1,EG,MK,CY,MD,SP	
Chicken Hibernian,	€24.00
Seasonal Vegetables, Creamy Mashed Potato, Wild Morrel Mushroom & Whiskey Sauce. MK,CY,MD,SP	
Buttermilk Panko Chicken Burger,	€21.00
Toasted Brioche, Grilled Buffalo Mozzarella, Siracha Aioli, Wild Rocket, Beef Tomato, Treble Cooked Chips & Newpark Slaw. WH1,EG,MK,MD,SP	
Mild Indian Vegetable Curry,	€17.00
Mango Chutney, Garlic & Coriander Naan Bread, Steamed Basmati Rice. WH1,CY,MD,SP,MK	
Add Chicken,	€20.00
Add Prawns,	CS €24.00
7oz Plant Based Steak,	€23.50
Rainbow Cherry Tomatoes, Mushrooms & Onions, Treble Cooked Chips, Vegan Butter (Garlic & Chive). SP, Vegan	

Herb Infused Sauté Chestnut Mushrooms	€4.00
Steamed Basmati Rice	€4.00
Seasonal Vegetables	MK,SP €4.50
Newpark Slaw	EG,SP,MD €4.00
Mixed Garden Leaf & Vegetable Salad,	€4.00
Honey & Lemon Vinaigrette CY,MD,SP	

All our beef is of Irish origin and is specifically selected for us to ensure the best quality Beef available.
All our fish is sourced from Irish Fish Mongers and is delivered fresh daily.

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GOVERNMENT TAX APPLIES TO CREDIT CARD TIPS, THANK YOU FOR YOUR CUSTOM

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DESSERTS

Warm Apple Crumble, Crème Anglaise, Salted Caramel Ice Cream, Chantilly Cream WH1,MK,EG,SP	€7.50
Summer Berry Cheesecake, Chantilly Cream, Raspberry Coulis, Berry Compote WH1,WH3,LP2,MK,SP,EG	€8.50
Pornstar Martini Pannacotta, Passionfruit, Prosecco, Tanghulu Fruit Skewer. MK,SP	€8.00
Warm Dark Chocolate Lava Cake, Vanilla Ice Cream, Macerated Raspberries. WH1,EG,MK,SP	€8.00
Cappuccino Mousse, White Chocolate Ganache, Hazelnut Almond & White Chocolate Brittle. MK,TN,SP	€8.50
Ruby Peach & Vanilla Crème Brûlée, Sable Biscuit, Caramelised Peach. WH1,EG,MK,SP	€8.50
Knickerbocker Glory, Vanilla Ice Cream, Fresh Melon & Raspberries, Strawberry Jelly, Whipped Cream, Fruit Coulis. MK,SP,Gluten Free	€8.50
Chef's Selection of Homemade Belgian Ice Cream, €7.50 Choose any 4 scoops, from Vanilla, Salted Caramel, Strawberry, Chocolate, Mint Chip WH1,EG,MK,TN	
Add a Scoop of Homemade Belgian Ice Cream to Your Dessert, WH1,EG,MK,TN €2.00 Vanilla, Salted Caramel, Strawberry, Chocolate, Mint Chip.	
Irish Artisan Cheese Plate, €14.00 Selection of Irish Cheeses, Cheddar, Cashel Blue, Brie, Durrus, Gubbeen, With Crackers, Grapes, & Fig Relish. WH1WH3WH4WH5,MK,CY,MD,SP	

RED WINE

	GLASS	BOTTLE
Domain Sant Maurici, Cabernet Sauvignon, France SP	€8.50	€35.00
Les Chaises, Merlot, France SP	€8.50	€35.00
Hilario, Malbec, France SP	€9.50	€37.00
Mileto, Rioja Crianza, Spain SP	€9.50	€37.00

WHITE WINE

	GLASS	BOTTLE
Les Chaises, Sauvignon Blanc, France SP	€8.50	€35.00
Bosco de Merlo, Pinot Grigio, Italy SP	€8.50	€35.00
Ardeche, Chardonnay, France SP	€10.00	€42.00
Etra, Albarino, Spain SP	€10.00	€42.00

SPARKLING

	GLASS	BOTTLE
Breganze, Prosecco Frizzante DOC Extra Dry, Italy. SP	€10.00	€36.00

HOT BEVERAGE SELECTION

Cappuccino MK	€4.20
Latte MK	€4.20
Americano	€3.70
Espresso	€3.40
Mocha MK	€4.20
Hot Chocolate MK	€4.20
Traditional Tea	€3.70
Speciality Tea	€4.00
Green, Camomile, Peppermint, Earl Grey	

Local Suppliers

Cheese: (Dizzy Goats Farm Kilkenny, Knockdrinna Kilkenny, Cashel Farmhouse Tipperary)

Bakeries: (Aron Artisan Bakers Kilkenny, Mis en Place Kilkenny)

Vegetables & Fruit: (Deegan's Produce Kilkenny, Riversfield Farm Kilkenny, Rodgerstown Farm Kilkenny, Greenhill Fruit Farm Wexford, Codd Mushrooms Carlow, Annstown Farm Waterford, Meadow Fresh Waterford, John B Dockrell Wexford)

Beef: Summerhill Farm Waterford.

Fish: Goatsbridge Trout Farm Kilkenny.

Juices and Fruits: Sunshine Juice Carlow

Other Suppliers: Kilkenny Asian Spice Store, Mileeven Fine Foods Kilkenny, Shona's Ice Creams Carlow, Leonidas Belgium Chocolate Kilkenny, Highbank Orchard Kilkenny, Slaney Eggs Carlow, Tirlan Kilkenny, Redmond Fine Food Kildare.

ALLERGEN INDEX

WH1-Wheat flour
LP1-Barley
MK-Milk
CS-Crustaceans

WH2-Semolina
LP2-Oats
CY-Celery
SP-Sulphates

WH3-Whole Meal
PN- Peanuts
SE-Sesame
TN-Tree Nuts

WH4-Wheat Bran
EG-Eggs
SY- Soya beans
FH-Fish

WH5-Rye
MS-Molluscs
MD-Mustard

Please inform your server of any special dietary requirements or allergies

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