SCOTT'S
Bar & Brasserie

Starters

Soup of The Day, **€8.50**
Served with Dottie Flynn's Treacle Bread.
WH, EG, MK, CY, MD, SP

Newpark Seafood Chowder, **€11.00**
Topped with Puff Pastry Bites & Chopped Herbs.
WH,CS,EG,FH,MK,CY,MD,SP,MS

Newpark Chicken Wings, **€14.00**
Newpark Buffalo Peppered Glaze, Celery
& Cashel Blue Cheese Aioli. WH,EG,FH,SY,MK,CY,MD

Ardsallagh Goats Cheese Tartlet, **€13.00**
Crisp Puff Pastry, Plum Tomato, Red Onion Marmalade,
Tomato Concasse, Wild Rocket, Balsamic Reduction.
CS,MK,CY,SP,MD,WH

Prawn Pil Pil, **€13.50**
North Atlantic Pink Prawns, Flat Leaf Parsley, Lemon,
Garlic & Chilli Oil, Crusty Bread . CY, FH, CY, MD

Wild Atlantic Salmon & Cod Fishcake, **€12.50**
Shaved Citrus Cured Fennel, Mini Capers, Wild Rocket & Lime
Dressing. WH,EG,MK,FH,MD,SP

BBQ Pork Belly Ribs, **€12.50**
Celeriac Remoulade, Parsnip Tuille. WH,CY,MD,SP

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.
WH,TN,SP,Vegan

High Bank Orchard Gin Infused Compressed
Watermelon & Irish Crab, **€13.50**
Crème Fraiche, Coriander, Lime & Chilli, Lemon Gel, Frisee
Leaves, Pickled Radishes. CS,MK,SP,FH,CY

Salads

Newpark Ultimate Superfood Salad, **€15.50**
Olives, Sweetcorn, Sun Dried Tomato, Pickled Red Onion,
Cucumber, Feta Cheese, Grapes, Greek Yogurt Mint
& Dijon Mustard Dressing . WH,MK,TN,CY,MD,SP
Add Chicken, **€17.50** **Add Prawns,** CS **€19.50**

Caprese Salad, **€15.50**
Heirloom Tomatoes, Buffalo Mozzarella, Basil Pesto,
Sour Dough Bread . WH,MK,TN,CY
Add Parma Ham, **€17.50**

Mains

Chicken Hibernian, **€24.00**
Seasonal Vegetables, Creamy Mashed Potato, Wild Morrel
Mushroom & Whiskey Sauce. MK,CY,MD,SP

Slow Braised Lamb Shank, **€25.50**
Morteau Sausage, Smoked Garlic & Pearl Barley Casserole
& Creamed Potato. WH,CY,MD,SP,MK

7oz Plant Based Steak, **€23.50**
Rainbow Cherry Tomatoes, Served with Treble Cooked Chips,
Vegan Butter (Garlic & Chive). WH,SS,SY,CY,MD,SP,Vegan

Grilled Teriyaki Salmon, **€24.50**
Sautéed Broccoli Florets & Pak Choi, 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 . WH,EG,FH,MD,SP,CY

8oz Irish Hereford Beef Burger, **€21.00**
Toasted Brioche, Grilled Edam Cheese, Streaky Bacon,
Wholegrain Mustard Aioli, Wild Rocket, Beef Tomato, Crispy
Shallot, Treble Cooked Chips, Newpark Slaw, Crisp Onion Ring .
WH,EG,MK,CY,MD,SP

Buttermilk Panko Chicken Burger, **€21.00**
Toasted Brioche, Cajun Aioli, Shredded Lettuce, Beef Tomato,
Treble Cooked Chips & Newpark Slaw. WH,EG,MK,MD,SP

Mild Authentic Indian Vegetable Curry, **€17.00**
Mango Chutney, Garlic & Coriander Naan Bread,
Steamed Basmati Rice. WH,CY,MD,SP,MK
Add Chicken, **€20.00** **Add Prawns,** CS **€24.00**

Asian Vegetable Stir Fry, **€17.00**
Julienne of Asian Vegetables, Bean Sprouts, Spring Onion, Garlic
Chilli Soy & Ginger Sauce, Rice Noodles, Crisp Poppadum &
Lime . WH,CY,MD,SP,MK
Add Crispy Shredded Chicken,€20.00. Add Prawns,CS **€24.00**

Seabass Salsa Verde, **€24.50**
Crispy Seabass Fillets, Pineapple, Caper & Citrus Salsa Verde,
Champ Potato & Seasonal Vegetables. FH,MK,CY,MD,SP

10oz Irish Black Angus Rib Eye Steak, **€35.50**

8oz lrish Black Angus Striploin Steak, **€31.50**

8oz Irish Black Angus Fillet Steak, **€38.50**
Served with
Herb Infused Caramelised Onions & Sautéed
Chestnut Mushrooms, Grilled Rainbow, Cherry Tomatoes,
Watercress & Wild Garlic Pesto, Crispy Fried Potato Noodles.
WH,MK,TN,SP
Choose From:
Creamed Potato or Treble Cooked Chips. MK,SP
Peppercorn Sauce MK,CY,SP,MD Béarnaise EG,MK,SP
or Garlic Butter MK

Sides

Pan Seared Tender Stem Broccoli, Parmesan Dust MK **€4.50**
Garlic & Parmesan Cheese Chips WH,MK,EG,SP **€5.50**
Treble Cooked Chips WH,SP (Can be done GF upon Request) **€4.50**
Creamed Mashed Potato MK,SP **€4.50**
French Fried Crispy Onion Rings WH,SP **€4.50**
Herb Infused Caramelised Onions MK **€4.00**
Herb Infused Sauté Chestnut Mushrooms MK **€4.00**
Steamed Basmati Rice **€4.00**
Seasonal Vegetables MK,SP **€4.50**
Newpark Slaw EG,SP **€4.00**
Mixed Garden Leaf & Vegetable Salad
Honey & Lemon Vinaigrette CY,MD,SP **€4.00**

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.

SCOTT'S

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Desserts

Warm Apple & Cinnamon Crumble, **€7.50**
Créme Anglaise, Chantilly Cream & Vanilla Ice Cream.
WH,EG,MK,SP

Cheesecake of The Day, **€8.50**
WH,EG,MK,SP,TN

Lemon & White Chocolate Parfait, **€8.00**
Vodka Macerated Raspberries, Sesame & Poppy Seed Brittle, Balsamic Glaze. EG,MK,SS,SP,TN,Gluten Free

Banoffee Eton Mess, **€8.00**
Bananas, Crunchy Meringue, Caramel Sauce, Roasted Pecans, Caramel Cream. EG,MK,TN,Gluten Free

Black Forest Mousse, **€8.50**
Brownie Textures, Black Cherry & Jim Beam Compote.
WH,EG,MK,SP

Rum Soaked Bread & Butter Pudding, **€8.50**
With Vanilla Ice Cream. WH,EG,MK,SP

Knickerbocker GIory, **€8.50**
Vanilla Ice Cream, Fresh Melon & Raspberries, Strawberry Jelly, Whipped Cream, Fruit Coulis. MK,SP,Gluten Free

Chef's Selection of Homemade Belgian Ice Cream, **€7.50**
Choose any 4 scoops, from Vanilla, Salted Caramel, Strawberry, Chocolate, Mint Chip WH,EG,MK,TN

Add a Scoop of Homemade Belgian Ice Cream to Your Dessert, WH,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. WH,MK,CY,MD,SP

Speciality Coffees

Irish Coffee MK	**€10.00**
Baileys Coffee MK	**€10.00**
Liqueur Coffee MK	**€10.00**
Brandy Coffee MK	**€10.00**
Calypso Coffee MK	**€10.00**

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 Green, Camomile, Peppermint, Earl Grey	**€4.00**

Allergen Index

PN- Peanuts, EG-Eggs, MS-Molloscs, WH-Wheat & Gluten, MK-Milk, CY-Celery, LP-Lupin
SE-Sesame, SY- Soya beans, MD-Mustard, CS-Crustaceans, SP-Sulphates, TN-Tree Nuts, FH-Fish

Please inform your server of any special dietary requirements or allergies

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