



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1928



THE
RED CARNATION
HOTEL COLLECTION

WINE SELECTION

The cellars at Ashford Castle have always housed great wines from all over the world; this is reflected in our award-winning wine list of over 600 wines. This wine list has evolved over the years and today it has wines from every corner of the globe. To help you choose a wine by the glass we have selected the following wines for your enjoyment.

Our **full wine list** is available upon request.



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

One of the most exciting additions to our list in recent years is the inclusion of the wines from our winery in South Africa, Bouchard Finlayson, set up in 1989. Collaboration has always been a part of this wine estate, which is today owned by the Tollman family of The Red Carnation Hotel Collection and collaboratively run by Victoria Tollman and Peter Finlayson.

All the wines on this menu are vegan friendly.

WHITE WINE

	Glass	Bottle
Blanc de Mer , <i>Riesling Blend</i>	14	55
Walker Bay , <i>Sauvignon Blanc</i>	15	59
Missionvale , <i>Chardonnay (Oaked)</i>	25	100
Sans Barrique , <i>Chardonnay (Unoaked)</i>	16	63
Crocodile's Lair , <i>Chardonnay (Oaked)</i>	17	66

RED WINE

Hannibal , <i>Sangiovese, Syrah 2021</i>	27.5	110
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VEGAN & VEGETARIAN DAY MENU

From 12.00 until 18.00

COLD AND HOT BEVERAGES

Iced Coffee & Tea

Home-made Iced Tea 5.5

Iced Latte (Vanilla, Caramel, Hazelnut) 5.5

Pot of Tea 5.5

Choice of Ashford Castle Blend
& Selected Fine Speciality Teas

Black Teas

Irish Breakfast Tea, Ashford Blend
English Breakfast Tea,
Darjeeling Summer Gold, Afternoon Gold, Light and
Late (decaffeinated)

Flavoured Black Teas

Earl Grey, Irish Whiskey Cream

Green Teas

Green Dragon, Jasmine Pearls, Morgentau

Infusions

Pure Camomile, Mint Nana,
Rooibos

Coffees 5.5

Americano, Espresso, Mocha
Cappuccino, Latte and Caramel Macchiato

Available with Semi Skimmed,
Soy, Almond, Coconut or Oat Milk



ASHFORD CASTLE

VEGAN & VEGETARIAN DAY MENU

From 12.00 until 18.00

N: nuts – **E:** eggs – **SD:** sulphur dioxin
Mu: mustard – **D:** lactose – **Ce:** celery celeriac
Cg: cereals containing gluten – **P:** peanuts
L: lupin – **C:** crustaceans – **Se:** sesame – **M:** molluscs
F: fish – **SB:** soybeans

All our dishes are freshly prepared, please allow adequate preparation time.

If you require information on the allergen content of our food, please ask a staff member, and they will be happy to assist you.

All meat served in the Drawing Room is of Irish Origin and all fruits and vegetables are organic.



ASHFORD CASTLE

	Glass	Bottle
Lanson, Père et Fils Brut NV	26	130
Lanson Rosé, Brut NV	29	150
Laurent - Perrier, Brut	25	125
Dom Pérignon		490
Louis Roederer, Cristal		695
Perrier Jouët Belle Époque Vintage		375
Ruinart Blanc de Blancs		295
Perrier Jouët Rosé		200
Valdo Millesimato Spumante Prosecco Brut NV	16	80
Valdo Marca Oro, Prosecco DOC Rosé Brut NV	16.5	82

WHITE WINE

Charquina, Albariño, Spain	14.5	56
Domaine Grauzan Sauvignon Blanc Pays d'Oc, France	14	50
Sancerre, Rosignole	25	100

ROSÉ WINE

Gérard Bertrand, Gris Blanc Côtes de Provence, France	13	50
Château La Coste, Rosé Côtes de Provence, France	16	63

RED WINE

Sangiovese, Ziobaffa, Italy	12	45
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VEGAN & VEGETARIAN DAY MENU

Served from 12.00 until 18.00

CHAMPAGNE & SPARKLING WINE

Prices are subject to 15% service charge

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SANDWICHES

Garden Tomato Bruschetta 24

Vegan Feta – Balsamic – Wild Garlic – Focaccia
Contains Cg (Wheat) – SD

Beetroot Hummus 24

Chargrill Veg – Red Onion – Salad
SD

Avocado 24

Elderflower – Pickled Cucumber – Celery
SD – Ce

SOUPS

Tomato Soup 16.5

Harissa – Gremolata
Ce – SD

Vegetable Broth 16.5

Noodles – Carrots – Celery – Parsley
Contains Cg (Wheat) – Ce – SD

SIDES

Skinny Fries 7

Garden Vegetables 7

Carrot Slaw 9

Broccoli – Hazelnut – Lemon 9



ASHFORD CASTLE

STARTERS

Roast Courgette Tartlet 17

Pine Nut – Watercress – Whipped Feta
SD – Contains Cg (Wheat) – Mu

Boxtie 17

Cucumber – Asparagus – Chive Mayo
SD – Se

Strawberry Salad 17

Garden Leaves – Flaxseeds – Pickled Beetroot
Strawberry Dressing
SD

MAIN COURSE

Garden Pea Risotto 32

Gremolata – Vadouvan – Pickled Wild Garlic Seeds
SD

Celeriac Schnitzel 33

Garden Carrot Slaw – Chunky Chips
Lemon Mayonnaise
Contains Cg (Wheat) – SD – Ce – Mu

Potato Gnocchi 33

Satay – Beetroot – Chard
SD

DESSERTS

Sweet Wines available by the glass on request.

Chocolate Brownie 18

Almond Ganache- Raspberry Sorbet
N – SB

Apple & Rhubarb Crumble 18

N

Selection of Seasonal Sorbet 16

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