

TABLE D'HOTE

STARTERS

SEASONAL SOUP OF THE EVENING

ATLANTIC SEAFOOD CHOWDER

ASHFORD ESTATE KITCHEN GARDEN SALAD
Seasonal Produce, Simply Dressed

KATE McCORMACK PATE
Chicken Liver Pate, Cumberland Sauce, Sourdough Toast (2,6,9a,13)

MAIN COURSES

MARKET FISH OF THE DAY
(allergens change nightly)

GARDEN CELERIAC RISOTTO (2,6, 10,14e)
Mushroom Powder, Apple, Sage Oil, Parmesan Crumble

SUPREME OF FRIENDLY FARMER CHICKEN
Crispy Chicken Liver Tartlet, Chicken Hot Pot (2,6,10,13)

SLOW-COOKED SHORT RIB OF BEEF
Wild Garlic Orzo, Sticky Treacle Glaze (2,6,10)

PUDDINGS

MRS TOLLMANS HONEYCOMB SUNDAE

CHOCOLATE MOUSSE
Honeycomb, Butterscotch Sauce (1,6)

CRUMBLE
Apple, Almond, Anglaise (1,6,9a,14f)

ALLERGEN KEY 1. EGG, 2. SULPHITES, 3. CRUSTACEANS, 4. MOLLUSCS, 5. FISH, 6. MILK, 7. SOYBEAN, 8. LUPIN, 9A. WHEAT, 9B. BARLEY, 9C. OATS, 10. CELERY, 11. SESAME, 12. PEANUTS, 13. MUSTARD, 14. NUTS, 14A. PECAN, 14B. WALNUT, 14C. HAZELNUT, 14D. PISTACHIOS, 14E. PINE NUTS, 14F. ALMONDS

3 COURSES €70

