The Dungeon

Cherry Blossom
Disaronno – Cherry Bitter
Lime Juice – Egg White
19.5

Moonlight Matcha
Matcha Tea – Micil White Chocolate Liqueur
Limoncello – Lemon Juice
19.5

Bourbon Sweetheart
Woodford Reserve Bourbon – Cranberry Juice
Lime – Sugar Syrup
19.5

Earl of Ashford
Ashford Estate Gunpowder Gin – Elderflower
Earl Grey Liqueur – Orange
19.5

Rhubarb Orchard
Fino Sherry – Apple Juice – Rhubarb Syrup - Cointreau
19.5

Starters

Soup of The Day (v)
Guinness Bread
13.5

St Tola's Goats Tart (v)
Beetroot – Tarragon – Radish – Pine Nuts
16.5

Pâté en Croûte
Andarl Pork – Piccalilli – Spiced Hawthorn Jelly
17.5

Aged Angus Beef Tartare
Potato Hash – Egg Yolk – Garden Herbs
17

Ring's Farm Organic Chicken
Jerusalem Artichoke – Scallion
17.5

Garlic Mushrooms (V)
Wild Garlic Aioli – Dozio Cheese Bechamel – Pickled Garden Vegetables
17.5

Cod Cake
Coriander – Lemongrass – Chilli – Lime – Carrot
19.5

Connemara Oysters
Horseradish– Hilary's Hot Sauce– Citrus Apple
24

House Cured Organic Salmon
Celeriac Remoulade – Cucumber – Honey
19.5

Mains From the Josper

Martin Jennings Angus Beef Striploin – 220g
Josper Roasted Onion – Wild Mushrooms – Skinny Fries – Choice of Sauce.
50

Martin Jennings Angus Beef Fillet – 200g
Josper Roasted Onion – Wild Mushrooms – Skinny Fries – Choice of Sauce.
55

Ring's Farm Chicken
Pomme Anna – Cabbage – Garden Carrot – Tarragon
38

Josper Grilled Monkfish
Nduja – Kale – Chive – Crushed Miso Baby Potatoes
42

Sourced from Martin Jennings in Ballinrobe, our grass-fed Certified Angus beef is dry-aged for a minimum of 28 days by Estate Butcher Barry Lynch, then cooked over charcoal in our Josper Grill for a rich, caramelised flavour.

Ashford Hanging Room Cut of The Week
Market Price

Choice of Sauce 3.5
Béarnaise
Cabernet Red Wine Jus
Green Peppercorn
Blue Cheese
Bone Marrow Butter

Side Dishes 7
Skinny Fries
Dungeon Champ Potato
Onion Rings
Mixed Leaf Salad
Josper Grilled Cabbage

Main Courses

Chef's Favourites

The Dungeon Pie of the Week
Garden Vegetables
39

Baked Potato Gnocchi (v)
Wild Mushroom – Spinach – Hazelnut – Pickled Red Onion
37

Ashford Aged Beef Burger
Tomato – Gem Lettuce – Dungeon Burger Sauce – Skinny Fries
35

Cauliflower tandoori (vg)
Coconut Dahl – Onion Bhaji – Flat Bread
35

Traditional Beef & Guinness Stew
Organic Carrots – Onion – Celery – Horseradish – Scallion Mash
40

Roast Hake
Sorrel Butter Sauce – Broccoli – Killary Fjord Mussels – Fried Potato Terrine
39

(V) Vegetarian (VG) Vegan

Please note all ingredients may contain allergens, however we always aim to accommodate all dietary requirements. Please inform your server if you have any queries about the menu. Do note that prices are subject to a 15% service charge.