



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1228



THE
RED CARNATION
HOTEL COLLECTION

VEGATARIAN

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 Wines on this menu Contain SD)

WHITE WINE Contain SD

	Glass	Bottle
Blanc de Mer, Riesling Blend	14	56
Walker Bay, Sauvignon Blanc	15	59
Sans Barrique, Chardonnay (Unoaked)	16	64
Crocodile's Lair, Chardonnay (Oaked)	17	68

RED WINE Contain SD

Hannibal, Sangiovese, Syrah	29	115
Galpin Peak, Pinot Noir	29	115
Tête de Cuvée, Galpin Peak, Pinot Noir 2020	82	325

Prices are subject to 15% service charge

From 12.00 until 18.00

COLD AND HOT BEVERAGES

Liqueur Coffee

Irish, Baileys, Italian or Calypso 12

Coffee Royale 12

Contains D

Iced Coffee & Tea

Home-made Iced Tea 5.5

Iced Latte (Vanilla, Caramel, Hazelnut) 5.5

Contains D

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

Contains D

Valrhona Hot Chocolate 8

Nyangbo 68% Single Origin Chocolate, Toasted
Homemade Marshmallow

Contains D

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

DAY MENU

From 12.00 until 18.00


Prices are subject to 15% service charge.


DESSERTS

Sweet Wines available by the glass on request.

Irish Farmhouse Cheese Platter 18.5
Thyme Crackers – Chutney
Cg – D – N


BEA TOLLMAN'S FAVOURITE DESSERTS

 **Bea's Cheesecake 12.5**
Vanilla Scented Baked Cheesecake –
Mulled Plum Compote
D – E – SD – Cg – N

 **Honeycomb Ice Cream 12.5**
Honeycomb Crisp
E – D

70% Chocolate Tart 13.5
Vanilla Ice Cream - Salted Caramel Sauce
Cg – D – E – N

Freshly Baked Plain Scones 7.5
Clotted Cream - Lemon Curd – Fruit Preserve
Cg – D – E

 Denotes a favourite signature dish of Mrs Tollman,
our Founder and President

“A LIFE IN FOOD”

MY ALL-TIME FAVOURITE RECIPES

(Available for Sale in the Boutique)

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 member of staff 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.

CHAMPAGNE & SPARKLING WINE

Prices are subject to 15% service charge

	Glass	Bottle
Lanson, Brut NV	29	145
Lanson Rosé, Brut NV	36	180
Bollinger, Special Cuvée		190
Dom Pérignon		590
Louis Roederer, Cristal		695
Perrier Jouët Belle Époque Vintage		375
Ruinart Blanc de Blancs		295
Billecart – Salmon Rosé		245
Perrier Jouët Rosé		200
Valdo Millesimato Spumante	16	80
<i>Prosecco Brut NV</i>		
Valdo Marca Oro, Prosecco DOC	16.5	82
<i>Rosé Brut NV</i>		

WHITE WINE

<i>Albariño, Charquina, Spain</i>	14.5	56
<i>Sauvignon Blanc, Moreau</i>	12.5	50
<i>Pays D'Oc, France</i>		
Sancerre, Rossignole	25	100
<i>Pinot Grigio, Il Bucco, Garda, Italy</i>	12.5	50
<i>Chardonnay, Les Chapelières,</i>	12	45
<i>IGP Côtes de Gascogne, France</i>		

ROSÉ WINE

<i>Gris Blanc, Gérard Bertrand</i>	13	50
<i>Côtes de Provence, France</i>		
<i>Rosé, Château La Coste</i>	16	65
<i>Côtes de Provence, France</i>		

RED WINE

<i>Sangiovese, Ziobaffa, Italy</i>	12	45
<i>Tempranillo, Emilio Moro, Spain</i>	18	70
<i>Cabernet Sauvignon, Les Chapelières</i>	12.5	49
<i>IGP Côtes de Gascogne, France</i>		
<i>Cabernet Sauvignon, O'Dwyer</i>	32.5	130
<i>Clare Valley, Australia</i>		
<i>Malbec, Pascual Toso, Argentina</i>	16.5	65

DAY MENU

From 12.00 until 17:30

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ASHFORD CASTLE

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

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

SANDWICHES

Garden Tomato Bruschetta 19

Wild Garlic – Whipped Greek Style Cheese – Heirloom
 Tomato - Toasted Focaccia
D – Cg

Coronation Quorn 21

Coriander – Spring Onion – Golden Raisin – Chunky
 Chips
SD – SB – Cg

Beetroot Humous 19

Beetroot – Parsley – Chives – Summer Slaw – Fries
SD – Se – Cg – Mu

SOUPS

Courgette & Leek 13.5

Velvet Cloud Yogurt – Sunflower Seed
SD – D – Ce

Roast Plum Tomato 19.50

Toasted Sourdough
Cg – Ce – SD

SIDES

Skinny Fries 7
 Garden Vegetables 7
 Seasonal Vegetable Slaw 7
 Crushed New Potato 7
 Broccoli – Rayu – Lemon 7

DAY MENU

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ASHFORD CASTLE

SALADS

Estate Salad 18

Sesame – Broccoli – Mange Tout – Kale
Se

Ashford Estate Asparagus 19.50

Poached Hens Egg - Fennel Ranch Dressing – Garden
 Leaves
D – E

STARTERS

Arancini 16

Wild Mushroom – Pine Nut
Cg – SD – Ce – N

Velvet cloud Labneh Tartlet 15

Beetroot – Willow Weed – Dukkah
Cg – D – SD – Se

Tempura Broccoli

Devil Sauce - Scallion

Mu – SD – F – Se

MAIN COURSE

Risotto 27

Spinach – Estate Ricotta – Nettle Pesto
D – N – SD

Potato Gnocchi 27

Broadbean – Pea – Pickled Mushroom – Basil Pesto
SD – D

Celeriac Pastrami Schnitzel

Seasonal Vegetable Slaw – Chunky Chips – Citrus Aioli
Cg – SD – Mu – E – D

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