



ASHFORD CASTLE



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HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1928



THE
RED CARNATION
HOTEL COLLECTION

Prices are subject to 15% service charge

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.

WHITE WINE

	Glass	Bottle
Blanc de Mer, Riesling Blend	14	55
Walker Bay, Sauvignon Blanc	15	59
Missionvale, Chardonnay (Oaked)	24	90
Sans Barrique, Chardonnay (Unoaked)	16	63
Crocodile's Lair, Chardonnay (Oaked)	17	66

RED WINE

Hannibal, Sangiovese, Syrah	27.5	110
Galpin Peak, Pinot Noir	28.5	114
Tête de Cuvée, Galpin Peak, Pinot Noir 2020	75	295

DAY MENU

From 12.00 until 18.00

COLD AND HOT BEVERAGES

Liqueur Coffee

Irish Baileys, Italian or Calypso 10
Coffee Royale 12

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



ASHFORD CASTLE

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

DESSERTS

Sweet Wines available by the glass on request.

Irish Farmhouse Cheese Platter 18.5

Gluten Free Crackers

Vegetarian

BEA TOLLMAN'S FAVOURITE DESSERTS



Bea's Cheesecake 12.5

Vanilla Scented Baked Cheesecake – Mulled Plums

Contain Cg (Wheat) – D – E – SD



Honeycomb Ice Cream 12.5

Honeycomb Crisp

Contain SD – D – E



Rice Pudding 12.5

Salted Caramel Sauce – Caramelised Nuts –
Pecan Nuts – Almond & Pumpkin Seeds

Contain D – N



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 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.

Prices are subject to 15% service charge



ASHFORD CASTLE

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Lanson, Père et Fils Brut NV	26	130
Lanson Rosé, Brut NV	29	150
Bollinger, Special Cuvée		180
Dom Pérignon		490
Louis Roederer, Cristal		695
Perrier Jouët Belle Époque Vintage		375
Ruinart Blanc de Blancs		295
Billicart – Salmon Rosé		235
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

Charquina, Albariño, Spain	14.5	56
Domaine Grauzan Sauvignon Blanc	14	50
<i>Pays D'Oc, France</i>		
Sancerre, Rossignole	21	85
Il Bucco, Pinot Grigio, Garda, Italy	12 .5	48
Les Chapelières, Chardonnay	12	45
<i>IGP Côtes de Gascogne, France</i>		

ROSÉ WINE

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

RED WINE

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

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Served from 12.00 until 18.00

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SANDWICHES

Garden Beetroot Bruschetta 24

Chickpea – Feta – Balsamic – Smoked Almonds – Rocket
Focaccia – Polenta

Contains Cg (Wheat) – N – SD – D

Vegan Feta 24

Truffle – Red Onion – Rosehip – Sumac
SD

Cucumber 24

Elderflower – Apple – Celery
SD – Ce

SOUPS

Potato & Leek Soup 16.5

Autumn Truffle – Chive – Crème Fraîche
Ce – SD – D

Tomato Soup 16.5

Guinness & Treacle Soda Bread
Ce – SD – D – E

Vegetable Broth 16.5

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

SIDES

Skinny Fries 7

Buttered Garden Vegetables 7

Tomato Salad – Pickled Red Onion – Basil 9

Mash Potato 8

Broccoli – Hazelnut – Lemon 9

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STARTERS

Roast Pumpkin Tartlet 17

Pickled Red Onion – Watercress – Galway Goats
Cheese – Hawthorn Jelly

SD – Contains Cg (Wheat) – D – Mu – N

Falafel 17

Cucumber – Cayenne – Horseradish – Lovage
SD – Se – D

Garden Beetroot 17

Apple – Turnip – Hazelnut
SD – N

MAIN COURSE

Garden Carrot Risotto 32

Gremolata – Vadouvan – 40 Month Aged Parmesan
D – SD

Celeriac Schnitzel 33

Mrs Tollman's Broccoli Slaw – Chunky Chips
Beetroot & Wild Garlic Mayonnaise
Contains Cg (Wheat) – SD – Ce – M

Potato Gnocchi 33

Satay – Beetroot – Chard
SD – N

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