



ASHFORD CASTLE



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HOTEL & COUNTRY ESTATE  
EXCELLENCE SINCE 1228



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.

## WHITE WINE

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

## RED WINE

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

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From 12.00 until 18.00

## COLD AND HOT BEVERAGES

### Liqueur Coffee

Irish, Baileys, Italian or Calypso 12  
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

### Valrhona Hot Chocolate 8

Nyangbo 68% Single Origin Chocolate, Toasted  
Homemade Marshmallow

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

## DAY MENU

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


### BEA TOLLMAN'S FAVOURITE DESSERTS

 **Bea's Cheesecake** 12.5  
 Vanilla Scented Baked Cheesecake  
 Seasonal Fruit Compote

 **Honeycomb Ice Cream** 12.5  
 Honeycomb Crisp

**70% Chocolate Tart** 13.5  
 Vanilla Ice Cream - Salted Caramel Sauce

**Freshly Baked Plain Scones** 7.5  
 Clotted Cream - Lemon Curd – Fruit Preserve

 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

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

## WHITE WINE

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

## ROSÉ WINE

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

## RED WINE

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

## DAY MENU

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## ASHFORD CASTLE

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### **Ashford Castle Royal Ossetra Caviar, Caspian Sea Origin**

30grams Traditional Caviar Garnish 250

## SANDWICHES

**Heirloom Tomato & Whipped Feta Bruschetta** 19  
Wild Garlic Oil – Rocket – Toasted Focaccia

**Smoked Organic Salmon from The Burren** 25  
Cucumber – Watercress – Lemon – Dill – Irish Soda  
Bread – Chunky Chips



### **Mrs Tollman's Club Sandwich** 26.5

Smoked Streaky Bacon – Marinated Tomato – Gem  
Lettuce – Organic Chicken – Fried Egg – Skinny Fries



### **Aged Angus Beef Fillet Baguette** 29.50

Estate Gherkins – Mustard Leaves – Garden Tomato  
Tarragon Aioli – Skinny Fries

## SOUPS

**Courgette & Leek** 13.5  
Velvet Cloud Yoghurt – Sunflower Seed

**Seafood Chowder** 19.50  
Guinness & Treacle Soda Bread



### **Mrs Tollman's Chicken Noodle Soup** 18

Carrot – Celery – Chicken Parcel

## SIDES

Skinny Fries 7  
Buttered Garden Vegetables 7  
Seasonal Vegetable Slaw 7  
Mash Potato 7  
Broccoli – Rayu 7

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## ASHFORD CASTLE

## SALADS



### **Classic Caesar Salad** 18

Aged Parmesan – Anchovy – Croutons – Cos Lettuce  
*Ring's Farm Organic Lemon Thyme Chicken €5 Supplement*

**Ashford Garden Asparagus** 19.50  
Poached Hen's Egg – Fennel Ranch Dressing – Garden  
Leaves

### **Estate Salad** 18

Sprouting Broccoli – Garden Greens – Baby Kale –  
Tahini Dressing

## STARTERS

### **Mushroom Arancini** 16

Aged Parmesan – Pine Nuts

### **Velvet Cloud Labneh Tartlet** 15

Beetroot – Willow Weed – Coriander – Dukkah

### **Doonbeg Crab & Confit Prawns** 19

Gazpacho – Tomato – Red Pepper Salsa – Wild Garlic

### **Deville Chicken Wings** 15

Buttermilk – Scallion

### **Connemara Oysters** 3 for 12

Lemon – Shallot Vinegar – Hillary's Hot Sauce

### **Charcuterie Board** 25

House Pickles – Chutney – Pesto

## MAIN COURSE

### **Risotto** 27

Estate Ricotta – Spinach – Basil – Broccoli

### **Potato Gnocchi** 27

Garden Pea & Broad Bean – Nettle Pesto – Pickled  
Mushroom

### **Battered Haddock** 32

Minted Peas – Tartare Sauce – Lemon – Chunky Chips

### **Chicken Schnitzel** 34

Seasonal Vegetable Slaw – Chunky Chips – Citrus Aioli

### **Ashford Aged Angus Beef Burger** 30

Tomato Relish – Chunky Chips – Onion – Dozio Cheese

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