



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1228



THE
RED CARNATION
HOTEL COLLECTION

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.

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Lanson, Brut NV	29	145
Lanson Rosé, Brut NV	35	175
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 Prosecco Brut NV	16	80
Valdo Marca Oro, Prosecco DOC Rosé Brut NV	16.5	82

DAY MENU

Prices are subject to 15% service charge

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

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

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.

DAY MENU
From 12.00 until 18.00

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Glass Bottle

<i>Albariño, Charquina, Spain</i>	14.5	56
<i>Chardonnay, Les Chapelières, IGP Côtes de Gascogne, France</i>	12	45
<i>Chardonnay (Unoaked), Sans Barrique South Africa</i>	16	64
<i>Chardonnay (Oaked), Crocodile's Lair South Africa</i>	17	68
<i>Pinot Grigio, Il Bucco, Garda, Italy</i>	12 .5	50
<i>Sancerre, Rossignole</i>	25	100
<i>Sauvignon Blanc, Moreau Pays d'Oc, France</i>	12.5	50
<i>Sauvignon Blanc, Walker Bay, South Africa</i>	15	59
<i>Riesling Blend Blanc de Mer, South Africa</i>	14	56

RED WINE

<i>Cabernet Sauvignon, Les Chapelières IGP Côtes de Gascogne, France</i>	12.5	49
<i>Cabernet Sauvignon, O'Dwyer Clare Valley, Australia</i>	32.5	130
<i>Malbec, Pascual Toso, Argentina</i>	16.5	65
<i>Pinot Noir, Galpin Peak, South Africa</i>	29	115
<i>Sangiovese, Ziobaffa, Italy</i>	12	45
<i>Sangiovese, Hannibal, Syrah</i>	29	115
<i>Tempranillo, Emilio Moro, Spain</i>	18	70

ROSÉ WINE

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

DAY MENU
From 12.00 until 18:00

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ASHFORD CASTLE

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**Ashford Castle Royal Ossetra Caviar,
Caspian Sea Origin 250**
30grams Traditional Caviar Garnish

SANDWICHES

Roast Butternut Squash & Whipped Feta Bruschetta
19
Pumpkin Seed – Rocket – Sage – 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 29.5
Estate Gherkins – Mustard Leaves – Caramelised Red
Onion – Marjoram Aioli – Skinny Fries

SOUPS

Spiced Carrot Soup 13.5
Velvet Cloud Yoghurt – Dukkha – Coriander

Seafood Chowder 19.5
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

DAY MENU

From 12.00 until 18:00

SALADS

Prices are subject to 15% service charge



ASHFORD CASTLE



Classic Caesar Salad 18
Aged Parmesan – Anchovy – Croutons – Cos Lettuce
Ring's Farm Organic Lemon Thyme Chicken €5 Supplement

Beetroot & Walnut 19.5
Poached Pear – Elderberry Vinegar – Garden Chicory

Potato & Leek 18
Horseradish – Kale – Labneh

STARTERS

Mushroom Arancini 16
Aged Parmesan – Pine Nuts

Ring's Farm Chicken Tartlet 15
Tarragon Cream – Roast Garlic – Spinach

Doonbeg Crab & Confit Prawns 19
Celeriac – Apple – Sweet Chilli

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
Pumpkin – Cumin – Cavolo – Aged Rockfield

Potato Gnocchi 27
King Oyster Mushroom – Pickled Shallot – Chervil

Battered Haddock 32
Minted Peas – Tartare Sauce – Lemon – Chunky Chips

Chicken Schnitzel 34
Vegetable Slaw – Chunky Chips – Smoked Onion Aioli

Ashford Aged Angus Beef Burger 30
Tomato Relish – Chunky Chips – Onion – Dozio Cheese

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