



ASHFORD CASTLE



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HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1928



THE
RED CARNATION
HOTEL COLLECTION

VEGAN

Prices are subject to 15% service charge

DAY MENU

From 12.00 until 18.00

WINE SELECTION

(All wines on this menu contain sulphur dioxide)

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

Contain sulphur dioxide

	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 <i>Prosecco Brut NV</i>	16	80
Valdo Marca Oro, Prosecco DOC <i>Rosé Brut NV</i>	16.5	82

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COLD AND HOT BEVERAGES

Liqueur Coffee

Irish, Italian or Calypso 12
Coffee Royale 12

Made With Vegan Dairy Alternative

Iced Coffee & Tea

Home-made Iced Tea 5.5
Iced Latte (Vanilla, Caramel, Hazelnut) 5.5
Made With Vegan Dairy Alternative

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
Vegan Dairy Alternative Available

Valrhona Hot Chocolate 8

Nyangbo 68% Single Origin Chocolate,
Vegan Dairy Alternative Available

Dairy Alternatives

Soy, Almond, Coconut or Oat Milk

DAY MENU
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DESSERTS

Sweet Wines available by the glass on request.

BEA TOLLMAN'S FAVOURITE DESSERTS

Chocolate Brownie

Whipped Cream – Seasonal Fruits - Raspberry Sorbet

SB – N – L

Mix Berry Crumble – Strawberry Sorbet

SB – L

Selection of Seasonal Sorbet

Freshly Baked Scones 7.5

Goji Berry – Plain & Fruit Scones

Vegan Cream - Butter – Fruit Preserve

SB – L



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.

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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

Contain sulphur dioxin

<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

Contain sulphur dioxin

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

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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 Butternut Squash Bruschetta 19
Pumpkin **Seed** – Vegan Greek Style Cheese – Roast
Butternut **Squash** – Rocket – Toasted Focaccia
Cg

Basil Quorn 21
Coriander – Spring Onion – Chunky Chips
SD – SB – Cg

Beetroot Humous 19
Beetroot – Parsley – Chives – Autumn Slaw – Fries
SD – Se – Cg – Mu

SOUPS

Spiced Carrot Soup 13.5
Dukkha – Sunflower Seed
SD – Ce

Roast Plum Tomato 19.50
Toasted Sourdough
Cg – Ce – SD

SIDES

Skinny Fries 7
Garden Vegetables 7
Seasonal Vegetable Slaw 7
SD – Mu
Crushed New Potato 7
SD
Broccoli – Rayu – Lemon 7
N – Se

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SALADS

Beetroot & Walnut 18
Poached Pear – Elderberry Vinegar – Garden Chicory
Se

Potato & Leek 19.50
Horseradish – Kale

STARTERS

Arancini 16
Wild Mushroom – Pine Nut
Cg – SD – Ce – N

Estate Carrot Tartlet 15
Baby Carrot – Elderberry – Dukkha
Cg – SD – Se

Tempura Broccoli
Devil Sauce – Scallion
Mu – SD – Se

MAIN COURSE

Risotto 27
Pumpkin – Cumin – Cavolo
SD

Potato Gnocchi 27
King Oyster Mushroom – Pickled Shallot – Chervil
SD

Celeriac Pastrami Schnitzel
Seasonal Vegetable Slaw – Chunky Chips – Citrus Aioli
Cg – SD – Mu

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