



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE  
EXCELLENCE SINCE 1228



THE  
RED CARNATION  
HOTEL COLLECTION

**VEGAN**

## 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
<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 Contain SD

<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

Prices are subject to 15% service charge

From 12.00 until 18.00

## 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

**Made With Vegan Dairy Alternative**

### Valrhona Hot Chocolate 8

Nyangbo 68% Single Origin Chocolate,

**Made With Vegan Dairy Alternative**

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

Prices are subject to 15% service charge.



ASHFORD CASTLE

**DAY MENU**

From 12.00 until 18.00

**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.

Prices are subject to 15% service charge



ASHFORD CASTLE

**CHAMPAGNE & SPARKLING WINE**

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

**WHITE WINE**

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

**ROSÉ WINE**

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

**RED WINE**

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

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ASHFORD CASTLE

## DAY MENU

From 12.00 until 17:30

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 – Vegan Greek Style Cheese – Heirloom  
 Tomato - Toasted Focaccia  
**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

Basil– 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  
 Crushed New Potato 7  
 Broccoli – Rayu – Lemon 7

Prices are subject to 15% service charge



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## DAY MENU

From 12.00 until 18:00

## SALADS

### Estate Salad 18

Sesame – Broccoli – Mange Tout – Kale  
**Se**

### Ashford Estate Asparagus 19.50

Coconut Ranch Dressing – Garden Leaves

## STARTERS

### Arancini 16

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

### Beetroot Tartlet 15

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

### Tempura Broccoli

Devil Sauce - Scallion  
**Mu – SD – Se**

## MAIN COURSE

### Risotto 27

Spinach – Nettle Gremolata  
**N – SD**

### Potato Gnocchi 27

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

### Celeriac Pastrami Schnitzel

Seasonal Vegetable Slaw – Chunky Chips – Citrus Aioli  
**Cg – SD – Mu**

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