



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.

All the wines on this menu are vegan friendly.

WHITE WINE

	Glass	Bottle
Blanc de Mer, Riesling Blend	13.5	53
Walker Bay, Sauvignon Blanc	14.5	56
Missionvale, Chardonnay (Oaked)	23	90
Sans Barrique, Chardonnay (Unoaked)	16	63
Crocodile's Lair, Chardonnay (Oaked)	17	66

RED WINE

Hannibal, Sangiovese, Syrah 2021	27.5	110
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VEGAN DAY MENU

From 12.00 until 18.00

COLD AND HOT BEVERAGES

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 Semi Skimmed
Soy, Almond, Coconut or Oat Milk

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ASHFORD CASTLE
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.

Chocolate Brownie 18
Almond Ganache- Raspberry Sorbet
N – SB
Apple and Pear Crumble 18
N
Selection of Seasonal Sorbet 16

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.



ASHFORD CASTLE

Glass Bottle

Lanson, Père et Fils Brut NV	26	130
Lanson Rosé, Brut NV	29	150
Dom Pérignon		490
Louis Roederer, Cristal		695
Perrier Jouët Belle Époque Vintage		375
Ruinart Blanc de Blancs		295
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

WHITE WINE

Charquina, Albariño, Spain	14.5	56
Domaine Grauzan Sauvignon Blanc <i>Pays D'Oc, France</i>	14	50
Sancerre, Rossignole	21	85

ROSÉ WINE

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

RED WINE

Sangiovese, Ziobaffa, Italy	12	45
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CHAMPAGNE & SPARKLING WINE

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SANDWICHES

Garden Beetroot Bruschetta 24

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

Contains Cg (Wheat) – N – SD

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
Ce – SD

Tomato Soup 16.5

Ce – SD

Vegetable Broth 16.5

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

SIDES

Skinny Fries 7

Garden Vegetables 7

Tomato Salad – Pickled Red Onion – Basil 9

Broccoli – Hazelnut – Lemon 9

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STARTERS

Roast Pumpkin Tartlet 17

Pickled Red Onion – Watercress – Hawthorn Jelly
SD – Contains Cg (Wheat) – Mu – N

Falafel 17

Cucumber – Cayenne – Horseradish – Lovage
SD – Se

Garden Beetroot 17

Apple – Turnip – Hazelnut
SD – N

MAIN COURSE

Garden Carrot Risotto 32

Gremolata – Vadouvan
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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