

Lord Ardilaun's Breakfast

Lord Ardilaun is the inspiration behind our Award Winning Breakfast. All roads on the Ashford Estate lead to the castle kitchens and his Lordship's insistence on only the freshest and most varied of produce from local orchards, fields and gardens is maintained by our team today.

Start Your Day with:

Arthur's Bloody Mary	€ 14.00
Lanson Père et Fils Brut	€ 21.00
Valdo Millesimato Prosecco	€ 15.00

To Start

Irish Rolled Oat Porridge

Raspberry & Vanilla Compote

Selection of Fruit

Strawberry – Blueberry – Pineapple

Super Power Poached Fruit

Goji Berries – Golden Raisin – Sultanas – Brazil Nuts – Walnuts
Ballycross Apple – Carrots – Ginger

Kilowen Yogurt or Velvet Cloud Sheep's Yogurt

Served with Local Honey & Granola

Bircher Muesli

Irish Charcuterie Platter

Fermented Gubeen Salami – Gubeen Chorizo – Kylemore Swiss
Cheese – Cratloe Hills Sheep's Cheese

Selection of Cereals

Weetabix – Rice Krispies – All Bran – Cornflakes – Fruit 'n Fibre

Hot Dishes

Traditional Irish Breakfast

Kelly's Award Winning Black & White Pudding – Andarl Farm
Pork Sausages – Smoked Irish Rasher – Flat Mushroom –
Grilled Tomato – Your choice of Fried, Scrambled or Poached
Eggs

Omelette of Your Choice

Andarl Baked Gammon – Mushroom – Tomato – Red Onion
Sweet Pepper – Cheddar

Goats Cheese & Baked Mushroom

Poached Organic Egg

Poached Eggs Benedict

Gluten Free Potato Farl – Andarl Baked Ham – Hollandaise

Poached Organic Egg, Avocado, Organic Smoked Salmon.

Brioche Bread

Blueberry Pancake

Clotted Cream – Apple Syrup – Summer Berries

Chickpea & Oat Galette (Vegan)

Tahini – Almond – Walnuts – Chia Seeds – Spinach

Traditional Kippers

Poached Egg & Lemon

Please note all ingredients may contain allergens, however we always aim to accommodate all dietary requirements. Please inform your server if you have any queries about the menu

Prices are Subject to 15% Service Charge.