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 € 22.00
Valdo Millesimato Prosecco € 15.00

Irish Rolled Oat Porridge
Raspberry & Vanilla Compote

Selection of Fruit
Strawberry – Blueberry – Pineapple

Super Power Poached Fruit
Goji Berries – Golden Raisin – Sultanas - Ballycross Apple – Carrots – Ginger

Kilowen 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
Andarl Farm Pork Sausages – Smoked Irish Rasher – Kelly’s Award Winning Black & White Pudding – Flat Mushroom Grilled Tomato 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

American Style Pancakes
Clotted Cream – Apple Syrup – Summer Berries

Vegan Oatmeal & Potato Hash Brown
Organic Kale – Pickled Mushrooms – Oatmilk Cream

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.