



ASHFORD CASTLE

DAY MENU

From 12.00 until 18.00

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.

WHITE WINE

	Glass	Bottle
Blanc de Mer, Riesling Blend	11	42
Walker Bay, Sauvignon Blanc	12.5	55
Sans Barrique, Chardonnay (Unoaked)	14	55
Crocodile's Lair, Chardonnay (Oaked)	15	60

RED WINE

Hannibal, Sangiovese, Syrah	22	85
Galpin Peak, Pinot Noir	23	90
Tête de Cuvée, Galpin Peak, Pinot Noir 2013	60	175

CHAMPAGNE

	Glass	Bottle
Lanson, Père et Fils Brut NV	21	95
Lanson Rosé, Brut NV	26	125
Billecart-Salmon, Brut Reserve NV		150
Laurent Perrier Rosé		195
Dom Perignon		450
Cristal		500

SPARKLING WINE

ITALY		
Valdo Millesimato Spumante Prosecco	15	60

WHITE WINE

FRANCE		
Baron Philippe de Rothschild, Sauvignon Blanc	9	35
Croix Des Vents, Chardonnay	9.5	36
ITALY		
Sant` Elisa, Pinot Grigio	9.5	36

ROSE WINE

FRANCE		
Château Lacoste Bellugue, Rosé	15	60
Dom Gerard Bertrand, Gris Blanc	13.5	54

RED WINE

FRANCE		
Baron Philippe de Rothschild, Merlot	9	35
Croix des Vents, Cabernet	9.5	36
ARGENTINA		
Pascual Toso, Selected Vine, Malbec	15	60

HOT BEVERAGES

Pot of Tea 5.5

Choice of Ashford Castle's 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, Masala Chai

Green Teas

Green Dragon, Jasmine Pearls, Morgentau

Infusions

Pure Camomile, Mint Nana, Rooibos

Coffees 5.5

Americano, Espresso, Mocha Cappuccino, Latte and Caramel Macchiato

TREATS FOR YOUR TEA

Salted Caramelia Shortbread 7.5

Vanilla Shortbread, Salted Caramel Cremeux

Gluten Free Cookies 8.5

Golden Raison

Freshly Toasted Fruit Scones 7.5

Clotted Cream, Lemon Curd, Fruit Jam

All of 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 our staff and they will be happy to assist you


THE
RED CARNATION
HOTEL COLLECTION





ASHFORD CASTLE

STARTERS

 **Bea's Chicken Noodle Soup** 12.5
Clear Chicken Noodle Soup – Baked Chicken Parcel
Blanc de Mer, Riesling Blend, Gls 11

Roast Tomato & Gin Soup 9.95
Cheese & Paprika Puff – Rosemary & Orange Cream
Baron Philippe de Rothschild, Merlot, Gls 9.00

Castle Caesar Salad
Cos Lettuce – Parmesan Shaving – Roasted Smoked
Streaky Bacon – Fresh Anchovy – Focaccia Bread

 **Mrs Tollman's Caesar Dressing** 11.5
With Roast Irish Chicken Breast 14.5
With Marinated Wild Prawns 17.5
Walker Bay, Sauvignon Blanc, Gls 12.5

Smoked Salmon, Prawn & Avocado Salad 18.5
Mango Salsa – Organic Leaves
Missionvale, Chardonnay (Oaked), Gls, 17

Irish Charcuterie Sharing Board for two 28.5
Sourdough Bread – Preserved Summer Cherry
Pickled Carrots – Gubbeen Salami – Gubbeen
Chorizo Venison Saucisson – Connemara Beef
Bresaola
Beef Jerky
Hannibal, Sangiovese, Syrah, Gls. 22

Dooncastle Oysters, N.2

3 Oysters 10
6 Oysters 18
12 Oysters 36

Sans Barrique, Chardonnay (Unoaked) Gls. 14

SIDES

Chunky Chips & Fresh Truffle – Truffle Aioli 12.5

Chunky Chips 4.5
Sautéed Baby Spinach 5
French Fries 4.5

Tender Stem Broccoli & Flakes Almond,
Sesame Dressing 5
Green Salad with Sumac
All Spiced & Pickled Red Onion 5
Truffle Aioli 3

HOT DISHES

Traditional Fish and Chips 24
Fillet of Wild Cod in Beer Batter – Pickled Cucumber
Blanc de Mer, Riesling Blend, Gls 11

Breast of Buttermilk Chicken 21.5
Lemon – Chive Mash – Tenderstem Broccoli – Roast
Garlic Shaving
Galpin Peak, Pinot Noir Gls 23

Ashford Kitchen Beef Burger 21.5
Sweet Pepper Relish – Cooleeney Farmhouse Cheese
Toasted Bun – French Fries
Pickled Cucumber
Pascual Toso, Malbec, Gls 15

Atlantic Fish Cake 23.5
Lime Aioli – Sesame Cucumber & Ginger Salad
Sans Barrique, Chardonnay (unoaked), Gls 14

Galway Farm Goat Cheese Tortellini 20.5
Parmesan – Basil Veloute – Chilli Oil – Roasted
Pinenut
Crocodiles Lair, Chardonnay (oaked), Gls 14

Angus Beef Fillet 36
Portobello Mushrooms
Pomme Pont Neuf Truffle Aioli
O'Dwyer, Cabernet Sauvignon, Gls 33

Beetroot – Carrot & Date Burger 20.5
Oat – Romesco – Kale – Walnut

 *Recipes & Dishes Courtesy of
Bea Tollman*

“A LIFE IN FOOD” MY ALL-TIME FAVOURITE RECIPES

(Available for Sale in the Boutique)


All of 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 our staff and they
will be happy to assist you

All meat served in the Drawing Room is of Irish
Origin

SANDWICHES

Our Selection of Sandwiches are served with Garden
Leaves tossed with Roasted Mixed Seeds & Carrot
Ginger Granola, Potato Gaufrette Pumpkin Flaxseed,
Lemon Juice & Honey Dressing

 **Roast Irish Chicken Fillet** 17.5
Avocado – Chilli Yoghurt – Beef Tomato
Mizuna Leaves

Ashford Castle Club 19.5
Toasted Sandwich of Crisp Bacon and Chicken
Boiled Egg – Cos Lettuce – Tomato

SPECIALITY SANDWICHES

Kylemore Swiss Cheese & Heirloom Tomato 17.5
on White Sourdough

 **French Dip** 19.5
Thinly Sliced Roast Beef – Caramelised Onion Beef
Jus Sourdough Baguette – French Fries

Organic Smoked Salmon 19.5
Guinness Bread – Beets – Herring Caviar – Sour
Cream

DESSERTS

Sweet Wines available by the glass on request.

Traditional Apple Pie 12.5
Vanilla Scented Ice Cream

Selection of Ice Creams 12.5
Vanilla – Chocolate – Strawberry – Honeycomb
Toffee Sauce – Chocolate Sauce

Irish Farmhouse Cheese Platter 18.5
Sourdough Crisp – Water Biscuit – Apple Jelly

BEA TOLLMAN'S FAVOURITE DESSERTS

 **Bea's Cheesecake** 12.5
Vanilla Scented Baked Cheesecake

Honeycomb Ice Cream 12.5
Honeycomb Crisp – Toffee Sauce

Rice Pudding 12.5
Salted Caramel Sauce – Caramelised Nuts
Pecan Nuts – Almond & Pumpkin Seeds

THE
RED CARNATION
HOTEL COLLECTION



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Prices are subject to 15% service charge