



ASHFORD CASTLE

DAY MENU

From 12.00 until 18.00

COLD AND HOT BEVERAGES

Liqueur Coffee

Irish, Baileys, Italian or Calypso 9
French Coffee 12
Coffee Royale 12

Iced Coffee & Tea

Home-made Iced Tea 4.5
Iced Latte (Vanilla, Caramel, Hazelnut) 5.5

Pot of Tea 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

Americano, Espresso, Mocha
Cappuccino, Latte and Caramel Macchiato

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

TREATS FOR YOUR TEA

Gluten Free Almond Shortbread 7.5
Salted Caramel Cremeux

Freshly Baked Fruit Scones 7.5
Clotted Cream, Lemon Curd, Fruit Jam

Ashford Chocolate "Tea" Biscuit 6.5



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1928



THE
RED CARNATION
HOTEL COLLECTION



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	44
Walker Bay, Sauvignon Blanc	12.5	50
Sans Barrique, Chardonnay (Unoaked)	15	58
Crocodile's Lair, Chardonnay (Oaked)	16	62
Missionvale, Chardonnay (Oaked)	19	75

RED WINE

Hannibal, Sangiovese, Syrah	24	95
Galpin Peak, Pinot Noir	24	95
Tête de Cuvée, Galpin Peak, Pinot Noir 2017	65	260

Prices are subject to 15% service charge

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DESSERTS

Sweet Wines available by the glass on request.

Gluten Free Apple & Pear Crumble 12.5
Vanilla Ice Cream, Caramel Sauce


Warm Chocolate & Caramelized Hazelnut Tart 12.5
Praline Ice Cream


Vegan Pineapple Carpaccio – Lime & Lemon Grass
12.5
Coconut Sorbet

Irish Farmhouse Cheese Platter 18.5
Gluten Free Crackers

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

 *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 staff and they will be happy to assist you

All meat served in the Drawing Room is of Irish Origin

Prices are subject to 15% service charge




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SANDWICHES

Our Selection of Sandwiches are made with our Homemade Batch Bread cooked Daily and are served with Organic Leaves tossed with Roasted Mixed Seeds, Potato & Vegetables Gaufrette, Lemon & Honey Dressing.

 **Coronation Irish Chicken Fillet** 18.5
Organic Chicken – Vegan Mayonnaise
Cucumber & Dill Yogurt – Organic Leaves
Blanc de Mer, Riesling Blend Gls. 11

 **Ashford Castle Club** 19.5
Andarl Farm Crisp Bacon and Chicken
Organic Egg – Garden Lettuce – Organic Tomato
Crocodile's Lair, Chardonnay, Gls. 16

 **Kylemore Cheese & Heirloom Tomato** 17.5
White Sourdough
Emilio Moro, Tempranillo, Gls. 16

 **French Dip** 19.5
Thinly Sliced Roast Beef – Caramelised Onion Beef Jus
Sourdough Baguette – French Fries
Pascual Toso, Malbec, Gls. 15.5

SIDES

Chunky Chips & Fresh Truffle – Truffle Aioli 14.5
Chunky Chips 4.5
Sautéed Organic Spinach 5
French Fries 4.5
Tender Stem Broccoli & Flakes Almond 5
Green Salad Apple Cider 5
Truffle Aioli 8

Prices are subject to 15% service charge



ASHFORD CASTLE

CHAMPAGNE

	Glass	Bottle
Lanson, Père et Fils Brut NV	23	115
Lanson Rosé, Brut NV	26	130
Charles Heidsieck, Brut Réserve NV		150
Laurent Perrier Rosé, Brut NV		220
Ruinart Blanc de Blanc, NV		260
Cristal, 2008		550

SPARKLING WINE

Valdo Millesimato Spumante <i>Prosecco Brut NV</i>	15	75
Valdo Marca Oro, Prosecco DOC <i>Rosé Brut NV</i>	16	80

WHITE WINE

Charquina, Albarino, Spain	13.5	50
Domaine Grauzan Sauvignon Blanc <i>Pays D'Oc, France</i>	11	42
Il Bucco, Pinot Grigio, Garda, Italy	10.5	40
Les Chapelieres, Chardonnay <i>IGP Côtes de Gascogne, France</i>	9.5	38
William Fevre Chablis, France	22	85

ROSE WINE

Gerard Bertrand, Gris Blanc <i>Côtes de Provence, France</i>	11.5	45
Château La Coste, Rosé, <i>Côtes de Provence, France</i>	14	55
Domaine Ott, Clos Mireille <i>Côtes de Provence, France</i>	27	105

RED WINE

Emilio Moro, Tempranillo, Spain	16	64
Les Chapelieres, Cabernet Sauvignon <i>IGP Côtes de Gascogne, France</i>	10.5	40
O'Dwyer, Cabernet Sauvignon, <i>Clare Valley, Australia</i>	32	125
Pascual Toso, Malbec, Argentina	15.5	62
Ziobaffa Sangiovese Toscana IGT, Italy	9.5	38

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Ashford Castle Royal Caviar, Caspian Sea Origin
30grams Traditional Caviar Garnish 175
Charles Heidsieck, Brut Réserve NV, GLs, 32, Bottle 150

A TASTE OF THE IRISH COAST



**Organic Burren Smoked Salmon,
Wild Prawn & Organic Avocado Salad** 19.5
Mango Salsa – Organic Leaves
Crocodile's Lair, Chardonnay (lightly Oaked), Gls. 16

Dooncastle Oysters, N.2

3 Oysters 9

6 Oysters 18

Sans Barrique, Chardonnay (Unoaked), Gls. 15

West Coast Gluten Free Fish & Chips 25

Gluten Free Beer Batter – Seaweed Tartare Sauce
Missionvale, Chardonnay (Oaked), Gls. 19

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STARTERS



Bea's Organic Chicken Noodle Soup 13.5
Clear Chicken Noodle Soup – Baked Chicken Parcel
Crocodile's Lair, Chardonnay (lightly Oaked), Gls. 16

Roast Tomato Soup 11.5

Savoury Gluten Free Granola
Rosemary & Orange Cream

Ziobaffa Sangiovese Toscana IGT, Italy Gls 9.5



Castle Caesar Salad 13.5

Organic Kale – Velvet Cloud Sheep Cheese
Andarl Farm Smoked Streaky Bacon
Fresh Anchovy – Grilled Batch Croutons
Mrs Tollman's Caesar Dressing

With Roast Irish Organic Chicken Breast 5.5

Missionvale, Chardonnay (Oaked), Gls. 19

Caprise Salad 13.5

Smoked Garlic Dressing – Crispy Shallot
Irish Mozzarella – Organic Tomato – Organic Leaves
Walker Bay, Sauvignon Blanc, Gls. 12.5

Irish Charcuterie Sharing Board for two 28.5

Sourdough Bread – Preserved Chutney
Pickled Organic Carrots – Wooded Pig Charcuterie
Connemara Beef Bresaola

Hannibal, Sangiovese, Syrah, Gls. 24

HOT DISHES



Organic Chicken Schnitzel 22.5
Mrs Tollman Organic Slaw – Chunky Chips
Lime Aioli

Sans Barrique, Chardonnay (Unoaked), Gls. 15

Hasselback Organic Beetroot 19.5

Potato Gnocchi – Charcoal Tenderstem Broccoli
Organic Beet Satay – Organic Gremolata
Galpin Peak, Pinot Noir Gls. 24

Angus Beef Fillet 39

Portobello Mushrooms

Organic Pomme Pont Neuf Truffle Aioli

O'Dwyer, Cabernet Sauvignon Gls. 32



Ashford Kitchen Organic Beef Burger 22.5
Spicy Tomato Relish – Cooleeney Farmhouse Cheese
Pickled Cucumber – Toasted Bun – French Fries
Pascual Toso, Malbec, Gls. 15.5

Prices are subject to 15% service charge