DAY MENU
From 12.00 until 18.00

COLD AND HOT BEVERAGES

**Liqueur Coffee**
Irish, Baileys, Italian, Coffee Royale or
Calypso French Coffee

**Iced Coffee & Tea** 6.50
Home-made Iced Tea
Iced Lattae (Vanilla, Caramel, Hazelnut)

**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**

**Salted Caramelia Shortbread** 7.5
Vanilla Shortbread, Salted Caramel Cremeux

**Freshly Toasted Fruit Scones** 7.5
Clotted Cream, Lemon Curd, Fruit Jam

**Ashford Chocolate “Tea” Biscuit** 6.5

Prices are subject to 15% service charge
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 800 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. Tours of our Wine Cellars and Private Wine Tastings are available on request.

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

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blanc de Mer, Riesling Blend</td>
<td>11</td>
<td>42</td>
</tr>
<tr>
<td>Walker Bay, Sauvignon Blanc</td>
<td>12.5</td>
<td>49</td>
</tr>
<tr>
<td>Sans Barrique, Chardonnay (Unoaked)</td>
<td>14</td>
<td>55</td>
</tr>
<tr>
<td>Crocodile’s Lair, Chardonnay (Oaked)</td>
<td>15</td>
<td>60</td>
</tr>
<tr>
<td>Missionvale, Chardonnay (Oaked)</td>
<td>17</td>
<td>70</td>
</tr>
</tbody>
</table>

RED WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hannibal, Sangiovese Blend</td>
<td>22</td>
<td>85</td>
</tr>
<tr>
<td>Galpin Peak, Pinot Noir</td>
<td>23</td>
<td>90</td>
</tr>
<tr>
<td>Tête de Cuvée, Galpin Peak, Pinot Noir 2017</td>
<td>65</td>
<td>250</td>
</tr>
</tbody>
</table>

DESSERTS

Churros
Chocolate Sauce 12.5

Traditional Apple Pie 12.5
Vanilla Scented Ice Cream

Iced “Legend” Chocolate Souffle 12.5
Raspberry

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

SWEET WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Essensia, Orange Muscat, Quady</td>
<td>15</td>
<td>55</td>
</tr>
<tr>
<td>Elysium, Black Muscat, Quady</td>
<td>15</td>
<td>55</td>
</tr>
</tbody>
</table>

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
DAY MENU
Served from 12.00 until 18.00

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 Juice & Honey Dressing

Roast Irish Chicken Fillet 17.5
Organic Avocado – Chilli Yoghurt – Organic Tomato Garden Leaves

Domaine Grauzan, Sauvignon Blanc Pays D’Oc, Gls 9

Ashford Castle Club 19.5
Andarl Farm Crisp Bacon and Chicken
Organic Egg – Garden Lettuce – Organic Tomato

Château La Coste, Rosé Gls 15

Kylemore Cheese & Heirloom Tomato 17.5
White Sourdough

Pascual Toso, Malbec, Gls 15

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

O’Dwyer, Cabernet Sauvignon Gls 32

SIDES
Chunky Chips & Fresh Truffle – Truffle Aioli 12.5

Chunky Chips 4.5
Sautééd Organic 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

CHAMPAGNE & WINE

Glass Bottle

Lanson, Père et Fils Brut NV 22 95
Lanson Rosé, Brut NV 26 125
Charles Heidsieck, Brut Réserve NV 145
Laurent Perrier Rosé, Brut NV 220
Ruinart Blanc de Blanc, NV 260
Cristal, 2008 500

SPARKLING WINE

Valdo Millesimato Spumante 15 60
Prosecco Brut NV

Valdo Marca Oro, Prosecco DOC 15.50 65
Rosé Brut NV

WHITE WINE

Domaine Grauzan Sauvignon Blanc Pays D’Oc, France 9 37

Les Chapelieres, Chardonnay IGP Côtes de Gascogne, France 9.5 38

Il Bucco, Pinot Grigio, Garda, Italy 9.5 39

ROSE WINE

Gerard Bertrand, Gris Blanc Côtes de Provence, France 11 45

Château La Coste, Rosé, Côtes de Provence, France 15 60

Domaine Ott, Clos Mireille Côtes de Provence, France 25 100

RED WINE

Ziobaffa Sangiovese Toscana IGT, Italy 9 37

Les Chapelieres, Cabernet Sauvignon IGP Côtes de Gascogne, France 9.5 38

Pascual Toso, Selected Vine, Malbec, Argentina 15 60

O’Dwyer, Cabernet Sauvignon, Clare Valley, Australia 32 125

Prices are subject to 15% service charge
DAY MENU
Served from 12.00 until 18.00

Ashford Castle Royal Caviar, Caspian Sea Origin
30 Grams Served with Traditional Caviar Garnish
135
Charles Heidsieck, Brut Réserve NV, Btl 145

A TASTE OF THE IRISH COAST

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

Doomcastle Oysters, N.2
3 Oysters 9
6 Oysters 18
Sans Barrique, Chardonnay (Un oak ed) Gls 14

Connemara Lobster Spaghetti
48
Goatbridge Seatrout Caviar
Walker Bay, Sauvignon Blanc Gls 12.5

Aran Island Crab Meat
20
Bruschetta Style
Blanc de Mer, Riesling Blend Gls 11

West Coast Fish & Chips
25
Beer Batter – Seaweed Tartare Sauce
Crocodile’s Lair, Chardonnay (Oaked) Gls 15

Royal Platter for Two
90
½ Lobster – 6 Oysters
8 Galway Prawns – Aran Island Crab Meat
Domaine William Febvre, Chablis Gls 18

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

Prices are subject to 15% service charge