

THE DUNGEON

Cocktails

BASILLE BIJOU

Greenspot Whiskey – Lillet Rouge
Green Chartreuse – Lavender Bitters
16.00

THE RESISTANCE

Elyx Vodka – Sherry
Rhubarb Liqueur
17.00

A DAME'S CRUSADE

Beefeater 24 Gin – Lychee Liqueur
Grapefruit – Fresh Free Range Egg White
17.00

THE OLD SAXON

Method & Madness Gin – Cynar
Antica Formula – Irish Hedgerow
17.00

THE LOST YEAR

Jameson Black Barrel Whiskey
Buffalo Trace – Absinthe – Lillet Rose
19.00

QUARTER DAYS

Absolut Vodka – Elderflower Liqueur
Lemongrass – Apple Juice
16.00

Starters

MARTIN JENNING'S BONE MARROW "PROVENCAL"

Shallot, Caper & Parsley Persillade Sauce
Young Buck Cheese
12.50

FERMENTED GUBBEEN SALAMI SCOTCH EGG

Organic Red Pepper & Gubbeen Chorizo
Bitter Leaves
14.50

PRESSED SKEGHANORE FARM CONFIT DUCK WITH FOIE GRAS

Fennel Salad, Citrus Jam & Pastry Crisps
15.00

DOONCASTLE OYSTERS

No.2 Au Natural or Rockefeller
3 for 9.00 / 6 for 18.00

THE DUNGEON STEAK TARTARE

Made at the Table
14.00

VEGAN ORGANIC CARROT TARTARE

Vandouvan – Crsipy Organic Carrot
Ashford Estate Leaves
12.50

DUO OF TARTARE

Organic Salmon – Sustainable Tuna
Organic Aubergine Salsa
14.00

VEGAN WILD NETTLE LEEK & POTATO SOUP

Wild Garlic Pesto
12.50

Main Courses

We use South African Mopani Charcoal in our Josper Oven. These coals can reach temperatures of 400°C which gives the meat a distinct "Braai"/Barbeque flavour served with a choice of one side and one sauce

"MARTIN JENNINGS" RIBEYE 250G

38.00

"MARTIN JENNING'S" COTE DE BOEUF FOR TWO 800G TO 900G

80.00

"MARTIN JENNING'S" ANGUS BEEF FILLET 220G

40.00

"MICHAEL TWOMEY'S" WAGYU RIBEYE 200G

50.00

MARTIN JENNING'S MARJORAM MARINATED ONGLET 160G

33.00

Having less grain, the Onglet has three times as much flavour as a fillet and considered best eaten medium rare to fully appreciate this cut

Sauces

Brown Butter Béarnaise
Café De Paris Butter
Chimichurri
Cabernet Wine
Green Peppercorn
Beef Bone Marrow Butter
Additional Sauces At 3.50

COD & CONNEMARA SHELLFISH

Sea Vegetables & Samphire Risotto
Organic Spinach & Cuiinneog Beurre Noisette
34.00

ORGANIC BEET BURGER

Vegetable Chorizo, Smoked Yoghurt
Mint & Turmeric Pickled Organic Cucumber
Confit Organic Tomato – Charcoal Cos
34.00

ORGANIC VEGETABLE LASAGNE

Basil – Garlic Bread – Organic Salad
32.00

TRADITIONAL IRISH LAMB STEW

Potato, Organic Carrots – Celery and Leek
34.00

ASHFORD BEEF BURGER

Kylemore Cheese – Smoked Bacon Jam
Soused Cucumber – Griddled Baby Gem
34.00

GLAZED CLARE ISLAND ORGANIC SALMON

Pressed Organic Cucumber's – Horseradish
Clotted Cream – Confit Tomato – Herb Oil
36.00

RING'S ORGANIC CHICKEN

Organic Asparagus – Kale – Pomme Purée
Smoked Streaky Bacon – Caesar Dressing
34.00

Sides

Organic Chips – Organic Pomme Purée – Gratin Dauphinois

Grilled Organic Stem Broccoli with Chilli, Lemon & Garlic
Josper Grilled Organic Carrots
Glazed Organic Asparagus
5.95 each

Feta Cheese & Organic Tomato Salad
Wild Wood Elderflower & Lemon Dressing
7.50 each

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. Do note that prices are subject to a 15% service charge.