



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE  
EXCELLENCE SINCE 1928



# GEORGE V DINNER MENU

## TO BEGIN

Ashford Castle Royal Ossetra Caviar Caspian Sea Origin 30g **€195**

*Traditional Caviar Garnish*

## STARTERS

**St Tola Ash Goats Cheese €36**

*Strawberry – Alexander Seed – Pickled Walnut*

**Girolles Mushroom €36.50**

*Gubbeen – Broad Bean – Sorrel – Hazelnut*

**Cured Organic Salmon €36.50**

*Cucumber – Horseradish – Honey & Soy*

**Seared Scallops €38**

*Spiced Red Pepper – Smoked Pork Belly – Marjoram*

**Confit Rabbit Ravioli €38**

*Peas – Gem – Lovage*

**Thornhill Duck & Foie Gras €38**

*Cherry – Chicory – Brioche*

## MIDDLE COURSES

**Tomato Soup €20.50**

*Summer Truffle – Rocket – Pine Nut*

**Champagne Sorbet €20.50**

*Lime – Cucumber*

**Rossaveel Lobster €25**

*Elderflower – Spring Onion – Pepper Dulse*

*Prices are subject to 15% service charge*

*We kindly ask gentlemen to honour the elegance of the George V Dining Room by wearing a jacket for dinner.*

*If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to assist you.*



# GEORGE V DINNER MENU

## MAIN COURSES

**Martin Jennings's 28-day Dry Aged Chateaubriand & Braised Cheek €130**

*From the Trolley (For Two People)*

*Truffle Polenta – Seasonal Vegetables – Cabernet Jus – Salsa Verde*

**Potato Gnocchi €59**

*Broccoli – Radish – Rocket*

**Roast Garden Carrot €59**

*Chickpea – Hummus – Harissa*

**Turbot €62**

*Langoustine – Fennel – Sea Beet*

**Wild Cod €60**

*Crab – Courgette – Basil – Garlic Scape*

**Tamworth Pork €60**

*Apple – Cabbage – Almond*

**Kinvara Lamb Loin & Slow Cooked Shoulder €62**

*Mint – Pea – Velvet Cloud Yoghurt*

**Supplement Charge Side Dishes €7.50 each**

**Potato Puree**

**Carrot, Tarragon, Pine Nut**

**Kale, Beetroot, Radish**

**Seasonal Vegetables**

**Truffled Polenta, Sour Cream €15.50**

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**Executive Head Chef: Liam Finnegan**

**Restaurant Manager: Robert Bowe**

**Head Sommelier: Paul Fogerty**

**Five-Course Table d'Hôte €140**

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