

## RUM

Havana Club 3 años	7.5
Bacardi	8
Malibu	7
Ron Zacapa 23yo	16

## LIQUEURS & APERITIFS

Baileys	7
Martini Extra Dry/Rosso	7
Campari	7
Limoncello	6
Lillet Rose	7
Cointreau	6.5
Sambuca	6.5

## COGNAC

Martell VS	10
Hennessy	10

## LIQUEUR COFFEE

Irish Coffee	12
Baileys Coffee	12
French Coffee	12
Calypso Coffee	12

## TEA & COFFEE

Espresso	5.5
Double Espresso	5.5
Americano	5.5
Hot Chocolate	5.5
Latte	5.5
Cappuccino	5.5
Tea	5.5
Herbal Tea	5.5



### Welcome to Cullen's at the Cottage

*"I drink to make other people more interesting."*  
-Ernest Hemmingway

Cullen's at the Cottage has been an iconic landmark of Cong Village for decades. Originally Cong's local cinema, it now stands proudly dedicated to the memory of Peter Cullen – the Maître d' of Ashford Castle for over 35 years.

Within this Beverage List we have chosen the highest quality tipples for you to enjoy. All the drinks tell a tale – one of nature – from seed to stem – from production to bottle – each sip expressing the beauty and nature of its surroundings.

We are here to ensure your comfort & enjoyment. Please let us know if you have any questions regarding our much-loved selection.

**Your menu cover is 100% FSC Certified Wood – For every tree felled two more are planted in its place**

## COTTAGE COCKTAILS

### **Botanical Heaven**

Ashford Castle Gin - Peach Schnapps  
Chambord - Lime - Raspberry - Egg White - Soda  
19

### **Velvet Garden**

Absolut Vodka - Elderflower Liqueur - Grapefruit Syrup  
- Peach Puree - Lemon - Orange Bitters  
18

### **The Chalet**

Champagne - Bacardi - Orange - Creme De Mure  
29

### **Winter Old Fashioned**

Jameson Black Barrel - Winter Spiced Syrup  
Cherry Bitters  
20

### **Snowy Blush**

Absolute Vodka - Kahlua  
Baileys - Gingerbread Syrup  
19

### **The Rose Garden**

Jack Daniels - Elderflower - Lemon  
Rose Syrup - Black Walnut Bitters  
18

### **Estate Hold Up**

Del Maguey Mezcal - Pineapple - Aperol - Passionfruit  
Lime - Agave  
19



## NON-ALCOHOLIC COCKTAILS

### **No-Jito**

The classic Mojito minus the Rum

### **Roy Rogers**

Coca Cola and Grenadine

### **Shirley Temple**

Sprite and Grenadine

### **Arnold Palmer**

Homemade Unsweetened Iced Tea  
topped with White Lemonade

6.5

6.5

6.5

6.5

**PLEASE CONSULT YOUR SERVER SHOULD YOU WISH  
FOR A COCKTAIL NOT LISTED – CLASSICS ARE  
AVAILABLE UPON REQUEST**

## LIQUEURS & SPIRITS

### GIN

#### **Beefeater**

Flavours: Coriander - Orange

7.5

#### **Bombay Sapphire**

Flavours: Almond - Liquorice

7.5

#### **Dingle**

Flavours: Coriander - Rowan Berry - Bog Myrtle

11

#### **Hendricks**

Flavours: Cucumber - Bulgarian Rose

12.5

#### **Malfy**

Choice of Limone Rosa - Con Arancia

9.5

#### **Loch Measc**

Flavours: Wild Irish Countryside

12.5

#### **Method & Madness**

Flavours: Black Lemon - Irish Gorse Flowers

11

#### **Gunpowder**

Flavours: Gunpowder Tea - Meadowsweet

12

#### **Shortcross**

Flavours: Apple - Elderberries

11

#### **Ashford Castle Estate Gin**

Flavours: Gunpowder Tea - Honey

12.5

#### **Monkey 47**

Flavours: Black Pepper - Lingonberry

15

### VODKA

#### **Absolut**

8

#### **Absolut Elyx Vodka**

14

#### **Dingle**

8

#### **Sausage Tree**

12

#### **Loch Measc**

12

#### **Grey Goose**

12

#### **Belvedere**

12



## DRAUGHT BEER

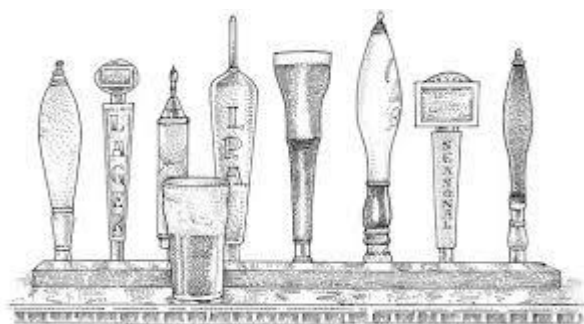
	Glass	Pint
<b>Guinness</b>	4	7
<b>Smithwicks</b>	4	7
<b>Heineken</b>	4.5	7.5
<b>Rockshore Lager</b>	4.5	7.5

## BOTTLED BEER/CIDER

<b>Heineken</b>	7
<b>Corona</b>	7
<b>Peroni</b> Gluten Free	7
<b>Coors Light</b>	7
<b>Bulmers</b>	7
<b>Heineken Zero</b> Non-Alcoholic	7
<b>Erdinger</b> Non-Alcoholic	6.75
<b>Guinness</b> Non-Alcoholic	6.75

## CRAFT BEER

<b>Mescan</b> Triple, Red Ale	7.5
<b>Mescan</b> Saison, Pale Ale	7.5
<b>Mescan</b> Blonde, Golden Ale	7.5
<b>Stonewell</b> Cider	7.5



## MINERALS

<b>Fior Uisce</b> 250ml Sparkling or Still	3
<b>Fior Uisce</b> 750ml Sparkling or Still	5.5
<b>Fever Tree Tonic</b>	4.5
Tonic/Light Tonic/Elderflower Tonic Ginger Ale/Ginger Beer	
<b>Soft Drinks</b>	4.5
Coke/Diet Coke/Sprite/Fanta	
<b>Juices</b>	5.5
Orange/Apple/Pineapple/Cranberry	

## BOUCHARD WINE SELECTION

### WHITE WINE

	Glass (175ml)	Bottle
<b>Riesling Blend, Blanc de Mer</b>	14	55
<i>Light-bodied, yet supple and lusciously textured</i>		
<b>Sauvignon Blanc, Walker Bay</b>	15	59
<i>White peach, lime zest and granny smith apples</i>		
<b>Chardonnay, Sans- Barrique</b>	16	63
<i>Seamless floral and citrus fruit notes</i>		
<b>Chardonnay, Crocodiles Lair</b>	17	66
<i>A core of green apple, subtle pear, and lightly toasted spice</i>		

### RED WINE

	Glass (175ml)	Bottle
<b>Pinot Noir, Galpin Peak</b>	28.5	114
<i>Well-defined and concentrated black olive tapenade and cranberry tart flavours</i>		
<b>Sangiovese Blend, Hannibal</b>	27.5	110
<i>Violet notes, flavours of red cherry, liquorice and rooibos tea</i>		
<b>Pinot Noir, Galpin Peak</b>		295
<b>‘Tête de Cuvée’</b>		
<i>Powerful and opulent, with gorgeous black cherry and blueberry flavours</i>		

### SPARKLING WINE

	Glass (150ml)	Bottle
<b>Valdo, Prosecco</b>	16	80
<i>Veneto, Italy</i>		
<b>Valdo, Marco oro Prosecco DOC</b>	16.5	82
<b>Rose Prosecco</b>		
<i>Veneto, Italy</i>		
<b>Lanson, Champagne</b>	26	130
<i>Reims, France</i>		
<b>Lanson Rose Champagne</b>	30	150
<i>Reims, France</i>		
<b>Charles Heidsieck Brut</b>		160
<i>Reims, France</i>		

## WINE SELECTION

### WHITE WINE

	Glass (175ml)	Bottle
<b>Riesling, O'Dwyer, Australia</b> <i>Bright lime and mineral notes</i>	11	45
<b>Pinot Grigio, Il Bucco, Italy</b> <i>Citrus and green fruits</i>	12.5	48
<b>Muscadet «Clos du Ferre», France</b> <i>Notes of apple and peach</i>	13.5	55
<b>Albarino, Charquino, Spain</b> <i>Refreshing, lime blossom with hints of tropical and citrus fruits</i>	14.5	56
<b>Sancerre, Rossignole, France</b> <i>Refreshing flavours of exotic fruits, distinctive mineral overtones</i>	25	100
<b>Chablis, William Fevre, France</b> <i>The mouth is fresh, and supple underscored by minerality</i>	26.5	105
<b>Soave Classico, Pieropan, Italy</b> <i>Juicy grapefruit, white peach and lemon drop</i>		64
<b>Gruner Vetliner, Sepp Moser, Von den Terrassen, Austria</b> <i>Tropical nuances paired with creamy elegance; long, mineral finish</i>		58
<b>Chablis 1er Cru, Laurence Race, France</b> <i>A wine full of finesse and elegance, with a touch of minerality</i>		125
<b>Sauvignon Blanc, Cakebread Cellars, USA</b> <i>Light-bodied and elegant on the palate</i>		135
<b>Puligny Montrachet, Sylvain Bzikot, France</b> <i>Peach, honeysuckle and fresh citrus fruit flavours with buttery and hazelnut notes</i>		260

### ROSE WINE

	Glass(175ml)	Bottle
<b>Grenache, Domaine Peirière Languedoc, France</b> <i>Soft red fruits with a spicy peppery finish</i>	11.5	45
<b>Shiraz/Cinsault/Grenache Chateau La Coste, Bellugue France</b> <i>Complex bouquet combining citrus fruits, peach, pear and exotic fruits</i>	16	65

### RED WINE

	Glass(175ml)	Bottle
<b>Cabernet Sauvignon Vistamar Reserve, Chile</b> <i>Black fruity flavours with black chocolate and coffee</i>	12	47
<b>Bordeaux, Sup Haut Colas Nouet France,</b> <i>Plums, blackcurrants, and red fruit supported by balanced tannins</i>	13	50
<b>Negroamaro, Tormaresca Nepica Puglia IGT, Italy</b> <i>Soft and elegant, the tannins offer much finesse</i>	13.5	55
<b>Côtes du Rhône, Baudet, France</b> <i>Raspberry jam and soft spices, soft on the palate</i>	13.5	55
<b>Malbec, Pascual Toso, Argentina</b> <i>Rich, ripe fruit, with plum, bramble, and anise on the palate</i>	16.5	65
<b>Saumur Champigny, Domaine Roche Neuves France</b> <i>Beautiful nose of blackfruit and floral</i>		60
<b>Esporao “Colheita” Reserve Organic DOC Alentejo, Portugal</b> <i>Blackberry aromas. cocoa, dark chocolate, liquorice and a hint of black pepper</i>		70
<b>Pinot Noir, Schug Carneros, California</b> <i>A rich, spicy texture and a long silky finish</i>		95
<b>Barolo Silvano Bolmida Bussia Piedmont, Italy</b> <i>Elegant tannins and remarkable complexity and balance</i>		135
<b>Château Musar, Lebanon</b> <i>Kirsch and plums with blackcurrant and chocolate</i>		145

<b>Echo de Lynch Bages, Pauillac, Bordeaux France</b> <i>Redcurrant jelly and baked blackcurrants</i>	175
<b>La Rioja Alta, Gran Reserva, Spain</b> <i>Intense and complex aromas, dominated by blackberry jam, raspberries, and orange zest</i>	205

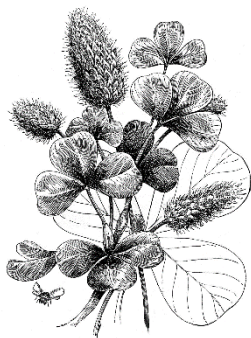
### Non-Alcoholic Wine

<b>Fritz Muller Sparkling, Germany</b> <i>Fresh, fruity aromas of green apple and grapefruit</i>	12	38
<b>Kolonne Null Riesling, Germany</b> <i>Intense aromas of green apple, fresh lemons and stone fruits</i>	10.5	42
<b>Kolonne Null Cuvee Rouge, Spain</b> <i>Notes of pepper, dark fruit and berry aromas</i>	12	48

## SEASONALITY & FORAGING

Lord and Lady Ardilaun's passion for gardens and trees has created one of Ireland's most outstanding and unique botanical displays.

Comprised of 350 acres, Ashford Castle's grounds delight the garden enthusiast and botanist alike with the variety of trees, shrubs and rare plants which assault your senses at every turn of the path and create a kaleidoscope of colour all year round. Towering over the grounds is an outstanding variety of native and imported trees.



The giant Redwoods grow alongside Californian Monterey Pines, Spanish Chestnut and the Bishops Pine. While Lawson and Golden Cypress combine with the fruity scented Western Red Cedar.



An international botanical collection has matured within the Ashford grounds with trees such as the English Yew growing alongside Japanese Cedar and Maples, Algerian Firs, Norwegian Maple, European Larch and Metasequoia (or Dawn Redwood thought to be extinct until 1944).



## CLASSIC COCKTAILS



### **Martini**

Beefeater Gin - Noilly Prat - Olives, or Lemon Twist  
19

### **Negroni**

Beefeater Gin, Antica Formula, Campari  
19

### **Cosmopolitan**

Absolut Vodka - Cointreau, Freshly Squeezed Lime Juice - Cranberry Juice  
19

### **Old Fashioned**

Buffalo Trace Bourbon - Sugar - Angostura Bitters  
19

### **Manhattan**

Woodford Reserve Rye - Antica Formula - Angostura Bitters - Maraschino  
20

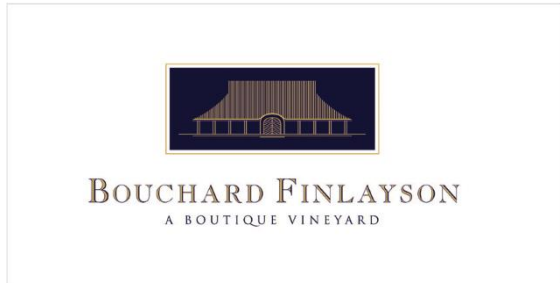
### **Moscow Mule**

Absolut Vodka - Fresh Lime Juice - Ginger Beer  
19

### **Bellini**

Peach Puree - Peach Liqueur - Valdo Prosecco  
20





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.

Bouchard Finlayson is globally acclaimed for producing the best Pinot Noir in South Africa, as well as exceptional Chardonnays and Sauvignon Blancs. The vineyards are surrounded by an indigenous floral conservancy alive with birdsong and wildflowers and the promise of the unique terroir is harnessed by winemaker Peter Finlayson in slow-ripened, flavour-rich wines of exceptional quality.

## WHISKEY

### IRISH

<b>Jameson</b>	8
<b>Jameson Black Barrell</b>	12
<b>Green Spot</b>	12.5
<b>Yellow Spot</b>	17
<b>Connemara</b> 12-Year-Old	14
<b>Powers John Lane</b> 12-Year-Old	15
<b>Redbreast</b> 12-Year-Old	15
<b>Redbreast</b> 15-Year-Old	25
<b>Redbreast</b> 21-Year-Old	45
<b>Midleton Barry Crockett</b>	65
<b>Midleton Very Rare</b>	85
<b>Midleton Ashford Castle</b>	175



### SCOTCH

<b>Glenmorangie</b> 10-Year-Old	13
<b>Scapa</b>	20

### BOURBON

<b>Jack Daniels</b>	8
<b>Buffalo Trace</b>	9
<b>Woodford Reserve</b>	10
<b>Maker's Mark</b>	10