



ASHFORD CASTLE



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HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1228



THE
RED CARNATION
HOTEL COLLECTION

Prices are subject to 15% service charge

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 | 14 | 55 |
| Walker Bay, Sauvignon Blanc | 15 | 59 |
| Missionvale, Chardonnay (Oaked) | 25 | 100 |
| Sans Barrique, Chardonnay (Unoaked) | 16 | 63 |
| Crocodile's Lair, Chardonnay (Oaked) | 17 | 66 |

RED WINE

| | | |
|--|------|-----|
| Hannibal, Sangiovese, Syrah | 27.5 | 110 |
| Galpin Peak, Pinot Noir | 28.5 | 114 |
| Tête de Cuvée, Galpin Peak, Pinot Noir 2020 | 75 | 320 |

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DAY MENU

From 12.00 until 18.00

COLD AND HOT BEVERAGES

Liqueur Coffee

Irish, Baileys, Italian or Calypso 12
Coffee Royale 12

Iced Coffee & Tea

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

Pot of Tea 5.5

Choice of Ashford Castle 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

Green Teas

Green Dragon, Jasmine Pearls, Morgentau

Infusions

Pure Camomile, Mint Nana,
Rooibos

Coffees 5.5

Americano, Espresso, Mocha
Cappuccino, Latte and Caramel Macchiato

Valrhona Hot Chocolate 8

Nyangbo 68% Single Origin Chocolate, Toasted
Homemade Marshmallow

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

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DAY MENU


From 12.00 until 18.00


DESSERTS


Sweet Wines available by the glass on request.

Irish Farmhouse Cheese Platter 18.5
Gluten Free Crackers


BEA TOLLMAN'S FAVOURITE DESSERTS

 **Bea's Cheesecake 12.5**
Vanilla Scented Baked Cheesecake –
Mulled Plum Compote

 **Honeycomb Ice Cream 12.5**
Honeycomb Crisp

 **Rice Pudding 12.5**
Salted Caramel Sauce – Caramelised Nuts –
Pecan Nuts – Almond & Pumpkin Seeds

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

 Denotes a favourite signature dish of Mrs Tollman,
our Founder and President

"A LIFE IN FOOD"

MY ALL-TIME FAVOURITE RECIPES

(Available for Sale in the Boutique)

All 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
and all fruits and vegetables are organic.

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CHAMPAGNE & SPARKLING WINE

| | Glass | Bottle |
|---|-------|--------|
| Lanson, Père et Fils Brut NV | 26 | 130 |
| Lanson Rosé, Brut NV | 30 | 150 |
| Bollinger, Special Cuvée | | 180 |
| Dom Pérignon | | 490 |
| Louis Roederer, Cristal | | 695 |
| Perrier Jouët Belle Époque Vintage | | 375 |
| Ruinart Blanc de Blancs | | 295 |
| Billicart – Salmon Rosé | | 235 |
| Perrier Jouët Rosé | | 200 |
| Valdo Millesimato Spumante | 16 | 80 |
| <i>Prosecco Brut NV</i> | | |
| Valdo Marca Oro, Prosecco DOC | 16.5 | 82 |
| <i>Rosé Brut NV</i> | | |

WHITE WINE

| | | |
|---|-------|-----|
| Albariño, Charquina, Spain | 14.5 | 56 |
| Sauvignon Blanc, Domaine Grauzan | 14 | 50 |
| <i>Pays D'Oc, France</i> | | |
| Sancerre, Rossignole | 25 | 100 |
| Pinot Grigio, Il Bucco, Garda, Italy | 12 .5 | 48 |
| Chardonnay, Les Chapelières, | 12 | 45 |
| <i>IGP Côtes de Gascogne, France</i> | | |

ROSÉ WINE

| | | |
|------------------------------------|----|----|
| Gris Blanc, Gérard Bertrand | 13 | 50 |
| <i>Côtes de Provence, France</i> | | |
| Rosé, Château La Coste | 16 | 65 |
| <i>Côtes de Provence, France</i> | | |

RED WINE

| | | |
|--|------|-----|
| Sangiovese, Ziobaffa, Italy | 12 | 45 |
| Tempranillo, Emilio Moro, Spain | 18 | 70 |
| Cabernet Sauvignon, Les Chapelières | 12.5 | 49 |
| <i>IGP Côtes de Gascogne, France</i> | | |
| Cabernet Sauvignon, O'Dwyer | 32.5 | 130 |
| <i>Clare Valley, Australia</i> | | |
| Malbec, Pascual Toso, Argentina | 16.5 | 65 |

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DAY MENU

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Ashford Castle Royal Ossetra Caviar
Caspian Sea Origin 30 grams
Traditional Caviar Garnish 225

SANDWICHES

Garden Beetroot Bruschetta 24
Chickpea – Feta – Balsamic – Smoked Almonds – Rocket
Focaccia – Polenta

Breaded Plaice 28
Cucumber – Lemon – Dill – Tartare Sauce
White Bloomer Bread – Chunky Chips



Mrs Tollman's Club Sandwich 29
Smoked Streaky Bacon – Marinated Tomato – Iceberg
Lettuce – Organic Chicken – Fried Egg – Fries



Slow Cooked Beef Brisket Baguette 28
Martin Jennings' Aged Beef – Wild Mushrooms – Slow
Cooked Shallots – Mustard – Fries

SOUPS

Potato & Leek Soup 16
Autumn Truffle – Chive – Crème Fraîche

Seafood Chowder 19.50
Guinness & Treacle Soda Bread

Mrs Tollman's Chicken Noodle Soup 18
Carrot – Celery – Chicken Parcel

SIDES

Skinny Fries 7
Buttered Garden Vegetables 7
Tomato Salad – Pickled Red Onion – Basil 9
Mash Potato 8
Broccoli – Hazelnut – Lemon 7

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DAY MENU

From 12.00 until 18.00

STARTERS

Roast Pumpkin Tartlet 17
Pickled Red Onion – Watercress – Galway Goats
Cheese – Hawthorn Jelly

Falafel 17
Cucumber – Cayenne – Horseradish – Lovage

Burren House Smoked Salmon 19
Beetroot – Turnip – Estate Honey & Soy

Buttermilk Chicken 21
Deville Sauce – Spring Onion – Coriander

Dooncastle Oysters 3 for 12
Lemon – Shallot Vinegar – Estate Chilli Sauce

Irish Charcuterie Board 25
Pickles – Chutney – Pesto

MAIN COURSE

Garden Carrot Risotto 32
Gremolata – Vadouvan – 40 Month Aged Parmesan

Celeriac Schnitzel 32
Mrs Tollman's Broccoli Slaw – Chunky Chips
Beetroot & Wild Garlic Mayonnaise

Battered Haddock 36
Minted Peas – Tartare Sauce – Lemon – Chunky Chips

Slow Cooked Pork Belly 35
Sesame – Cucumber – Chilli

Chicken Kiev 34
Caesar Salad – Parmesan – Smoked Bacon

Ridgeview Wagyu Beef Burger 42
Tomato – Chunky Chips – Onion

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