



### ***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

### ***Estate Hold Up***

Del Maguey Mezcal, Pineapple, Aperol,  
Passionfruit, Lime, Agave  
€19

### ***The Chalet***

Champagne, Bacardi, Orange, Creme De  
Mure  
€29

### ***The Rose Garden***

Jack Daniels, Elderflower, Lemon,  
Rose Syrup, Black Walnut Bitters  
€18

### ***Summer Spritz***

Malfy Blood Orange Gin, Campari,  
Prosecco, Soda, Sugar  
€24

### ***Golden Bay***

Grey Goose, Antica Formula, Fernet  
Branca, Tonic  
€19

---

## TO START

### ***Cullen's Fish Bisque***

Tomato, Saffron, Fennel, Rouille, Croutons  
€15.5

### ***Dressed Doonbeg Crab***

Avocado, Basil, Estate Tomato  
€16.5

### ***Beef Bobotie Spring Roll***

Mrs Ball's Apricot & Peach Chutney  
€15

### ***Soup of The Day***

Guinness Bread  
€13.5

### ***Atlantic Way Fish Cake***

Pea, Chive, & Lemon Butter  
€15.5

### ***Thornhill Duck Confit***

Walnut, Greens, Soy & Ashford Honey  
€15.5

### ***Courgette Roll***

Quinoa, Feta, Sundried Tomato,  
Red Pepper Dressing  
€14.5

### ***Dooncastle Oysters***

Yuzu, Garden Carrot & Coriander  
Or No. 2 Au Natural  
€24

### ***Josper Grilled Octopus***

Nduja, Samphire,  
Wild Garlic & Lemon Aioli  
€15

---

## TO FOLLOW

### ***Dukkah Crusted Irish Trout***

Clams, Sorrel, Asparagus, Lemon Butter  
€33.5

### ***Catch of the Day***

Market Price

### ***Truffle Arancini***

Tomato, Olive, Aubergine, Courgette,  
Garlic, Rocket  
€32

### ***Seafood Linguini***

Prawns, Mussel, Clams  
Samphire,  
Coriander, Chilli & Paprika Cream  
€37.5

### ***Cullen's Seafood Platter for 2***

Lobster, Langoustines, Mussels  
Catch of The Day  
Fries, Seasonal Vegetables  
€130

### ***Organic Peri-Peri Chicken Crown From The Rotisserie***

Mrs Tollman's Broccoli Slaw, Fries  
€30.5

### ***Dublin Bay Langoustine***

Chili, Lemon, Garlic  
French Fries, Mrs Tollman's Broccoli Slaw  
€45

### ***Grilled Connemara Lobster***

Fries, Seasonal Vegetables  
Garlic Parsley Butter  
€100 / KG

### ***Josper Grilled Martin Jennings' 10oz Rib Eye***

Fries, Onion Rings, Summer Greens,  
Peppercorn or Garlic Butter  
€42  
Add Langoustines for €15

### ***Grilled Black Sole***

Garden Herb Brown Butter, New Potatoes  
€49

---

## SIDE DISHES

Mrs Tollman's Broccoli Slaw  
Kimchi Garden Greens  
Cottage Seasonal Salad  
Warm Quinoa & Sundried Tomato  
Roast Carrot with Cumin Yoghurt  
Patatas Bravas, Nduja, Garlic Mayo  
Fries, Truffle Seaweed  
€7 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.

Executive Head Chef: Liam Finnegan / Head Chef: Amélie Le Guennec