

# THE DUNGEON MENU

## COCKTAILS

### Bastille Bijou 16

Greenspot Whiskey – Lillet Rouge  
Green Chartreuse – Lavender Bitters

### The Old Saxon 17

Method & Madness Gin – Cynar  
Antica Formula – Irish Hedgerow

### Bourbon Sweetheart 17

Woodford Reserve Bourbon – Cranberry Juice  
Lemon & Lime, Sugar Syrup

### The Lost Year 19

Jameson Black Barrel Whiskey  
Buffalo Trace – Absinthe – Lillet Rose

### A Dame's Crusade 17

Beefeater 24 Gin – Lychee Liqueur  
Grapefruit – Organic Egg White Foam

### Quarter Days 16

Absolut Vodka – Elderflower Liqueur  
Lemongrass – Apple Juice

## STARTERS

### Prawn and Crab Cocktail 19.50

Celeriac, Apple, Ginger, Gem

### Crispy Calamari 15.50

Tartare Sauce, Lemon, Garden Leaves

### Spiced Carrot & Parsnip Soup 12.50

Chilli Oil, Crème Fraiche, Pumpkin Seed Granola

### The Dungeon Steak Tartare 16

Made Tableside

### Confit Duck Leg 17

Spiced Red Cabbage, Pickled Raisin,  
Soy, Coriander

### Confit Chicken and Ham Hock 15.50

Piccaililli, Land Cress, Sourdough

### Dooncastle Oysters

No.2 Au Natural – 3 for 12 / 6 for 24  
Kilpatrick – 3 for 15 / 6 for 30

### Burrata Cheese 16

Beetroot, Radish, Walnut, Chicory

### Organic Carrot Tartare 12.50

Vadouvan, Carrot Crisp, Ashford Estate Leaves

## 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. All served with a choice of one side and one sauce.

### Martin Jennings Striploin 38

250g

### Martin Jennings' Angus Beef Fillet 48

220g

### Michael Twomey's Wagyu Striploin 65

200g

### Michael Twomey's Irish Wagyu Ribeye 65

200g

### Martin Jennings' Chateaubriand for Two 96

Minimum weight 450g

### Haunch of Venison 42

200g

**Sauces:** Brown Butter Béarnaise, Café De Paris Butter, Chimichurri, Cabernet Jus, Green Peppercorn, Blue Cheese

### Monkfish 38

Herb Brown Butter, Creamed Spinach,  
Saphire, New Potatoes

### Wild Cod From Josper Oven 38

Truffled Leeks, Potato Rosti

### Traditional Beef & Guinness Stew 34

Potato, Organic Carrots, Onion, Celery,  
Horseradish & Scallion Mash

### Roast Chicken Supreme 34

Chicken Pie, Carrot, Tarragon,  
Wholegrain Mustard

### Ashford Beef Burger 34

Dozio Cheese, Smoked Bacon,  
Soused Cucumber, Baby Gem

### Organic Beetroot Burger 34

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

### Penne Primavera 34

Organic Vegetables, Tomato Sauce, Garlic Bread

## SIDES


### Josper Grilled Cabbage, Sesame, Ginger & Spring Onion 7.50

Grilled Root Vegetables,  
Yoghurt & Tarragon 7.50

### Chips / Gratin Dauphinois / Potato Puree 7.50

Sprout, Hazelnut, Bacon  
& Cranberry 7.50

### Dungeon Winter Salad 7.50

Mrs T'S Caesar Salad 7.50 

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

 Denotes a plant-based and organic dish

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.