



THE LODGE

AT ASHFORD CASTLE



WILDE'S MENU

STARTERS

Oysters (Half dozen €22 / dozen €44)

By Dooncastle, Connemara Co. Galway (Choice of Natural or Wilde's Signature)

Lobster Bisque €19

Sauce rouille, fried bread, whiskey foam

Soup of the Evening €15

Classical garnish

Duo of Beetroot-cured Organic Salmon and Burren Smoke House Salmon €19

Blinis, horseradish cream

Pan-Seared Scallops €21

Cauliflower, black pudding 'Putog', black olive caramel

*(*a supplement of €5 applies for our inclusive dinner experience)*

Aran Island Whipped Goat's Cheese €15

Dillisk, beetroot, grilled sourdough

Vegan Garden Buddha Bowl €15

Toasted sourdough

Kelly's White Pudding Scotch Egg €15

Red pepper sauce, gubbeen chorizo

Wild Rabbit Pithivier €19

Sea Buckthorn jelly, carrot & ginger purée, Sauce Robert

MAIN COURSES

All main courses are served with veg and potatoes of the evening

Butter Poached Wild Turbot €45

Bone Marrow Mash, Duck Fat Hollandaise

*(*a supplement of €10 applies for our inclusive dinner experience)*

Market Fish of the Day €PoR

Charred Spring Cabbage €27

Trio of Bean & Vegetable Casserole, Dillisk, Barbeque Sauce

Wild Garlic Risotto €27

Salted Lemon, Garlic Grass Pesto, Parmesan Crisp

Crackled Rack of Pork €37

Ham Hock and Marmalade Stuffed Cabbage, Colcannon Mash, Cider Jus

Organic Forest-Reared Wagyu Beef Fillet €65

wagyu beef cheek, turnip, salsify, cabbage, onion mascarpone

*(*a supplement of €20 applies for our inclusive dinner experience)*

Roast Thornhill Duck to share €50pp

Honey & Soy Glaze, Duck Confit Crispy Roll, Lavender Chasseur Sauce

*(*a supplement of €20 applies for our inclusive dinner experience)*



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GRILLS

All grills are served with one of the following sauces & one of the following sides:

Sauces: Argentinian Chimichurri – Bearnaise – Beef Jus – Pepper Sauce – Garlic and Parsley Butter

All grills are served with beef-dripping fries

250g Rib Eye €45

(a supplement of €10 applies for our inclusive dinner experience)

250g Striploin €45

(a supplement of €10 applies for our inclusive dinner experience)

Additional Sauces €3

PUDDINGS

Crepe Suzette €15

Orange & Cointreau Caramel, Vanilla Ice Cream

Plum Soufflé €15

Spiced Plum, Blood Orange Ice Cream

Chocolate and Guinness €15

Double Chocolate Mousse, Barley Ice Cream, Salted Caramel

Deep-Fried Apple 'Ravioli' €15

Vanilla Ice Cream, Grand Mariner Sauce

Profiterole €15

Almond Tuile, Estate Mint Ice Cream, Mint Chocolate Sauce

Chef Jonathan's Selection of Farmhouse Cheese €20

House Chutney, Seed Crackers

Our Friends in Food

Kellys of Newport - Mayo

The McHale Brothers - Mayo

Mary's Fish - Galway

Andarl Farm - Mayo

Cuinneog Farmhouse - Mayo

Achill Island Sea Salt - Mayo

Gourmet Game - Clare

Velvet Cloud - Mayo

St Tola Goats Cheese - Clare

All our sea vegetables and seaweeds are picked by our chefs, on Old Head, Louisburgh, Co Mayo. All beef, lamb, pork and poultry are 100% Irish. Our dishes may contain traces of allergens.