



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1928

“Orelys” Blond Chocolate Cream € 16.00

Wild Raspberry – Caramel

Strawberry Wine, Móinéir, Wicklow, Ireland, €10.00 per glass

This Strawberry Wine is created from hand-picked Irish strawberries, with around one hundred and fifty small strawberries in each bottle. Dancing with the aromas of summer, a hint of sweetness gives way to full-bodied flavour, which tapers to a crisp finish

Peanut Butter Parfait € 16.00

Bahibe – Salted Peanut – Banana

Sauvignon/Semillon, Castelneau, Sauternes, France, 2013, Glass € 15.00

*Subtle and sweet, this elegant blend of Sauvignon
And Semillon grapes from Sauternes in Bordeaux is the perfect digestive to end a meal*

Apricot Soufflé € 16.00

St Tola Goats Cheese – Apricot – Juniper – Shortcross Gin

Riesling (Noble Late Harvest), Paul Cluver, Elgin, South Africa, 2013, €16.00 per gls

*Packed with apricot, spice and honey characteristics on the nose.
The mouth feel is full and impressively rich but with superb balance, the result of elegant Riesling acidity. The aftertaste seems to linger forever*



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1928

Guanaja 70 % Chocolate Bavarois € 16.00

Estate Wood Sorrel – Cocoa Nib – Pine “2017”

Corvina, Zenato, Recioto, Valpolicella Classico, Italy, 2009, Glass €15.00

Italy’s answer to port, this harmonious sweet red wine has rich aromatic character, a perfect pair with milk and dark chocolate.

Velvet Cloud Sheep’s Yoghurt & Estate Elderflower € 16.00

Irish Cherry

Muscata, M.Chapoutier, Beaumes de Venise, Rhone, France, 2015, €15.00 per glass

Using the Muscat Petit Grains grape, the wine is delightfully sweet with notes of candied fruits and flowers. A golden colour in the glass, the fruit is picked at its optimum ripeness.

Selection of Irish Farmhouse Cheese € 22.50

Served from our Cheese Trolley

Supplement Of € 5.00 from the TDH menu

Grahams Late Bottled Vintage Port, 2009, Glass € 10.00

Prices are Subject to 15% Service Charge