

the Dungeon

STARTERS

<ul style="list-style-type: none"> • Skeaghanore Duck Confit & Smoked Duck Salad €14.95 Baked Celeriac & Mushroom Vinaigrette – Celeriac Puree • Ashford Seasonal Salad €11.00 Quail Eggs – Pickled Vegetables – Home Granola - Elderflower Dressing • Andarl Farm Free Range Pork Cheeks €11.00 Fresh Black Pudding – Smoked Barley – Granny Smith Apple • Marinated Beef Carpaccio €28.50 Italian Truffle – Reggiano Parmesan • French Foie Gras & Wild Game Terrine €17.50 Ashford Chutney – Brioche Toast – Chestnut 	<ul style="list-style-type: none"> • Soft Shell Crab € 20.50 Marie Rose Aioli – Confit Chilli • Dooncastle Oysters, N.2 3 Oysters, €10.00 6 Oysters, €18.00 12 Oysters, €36.00 • Mrs Bea Tollman's Billi Bi Mussel Soup €10.50 • Celeriac & Watercress Soup €9.00 Cumin & Honey Scented Sour Cream
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MAINS - Steaks

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

<p>All served with Hand Cut Chips, Grilled Mushroom, Slow Roast Tomato & Sauce of your Choice</p> <ul style="list-style-type: none"> • 10oz Striploin €30.00 • 8oz Fillet €36.00 • 14oz T-Bone €37.50 • 18oz Chateaubriand for 2 €74.00 <p>ADD 70gr Perigord Foie Gras to Your Main Course € 20.50</p>	<p>Sauces</p> <ul style="list-style-type: none"> • Béarnaise • Garlic Butter • Red Wine Jus • Pommery Mustard • Peppercorn • Blue Cheese • Maitre D'Hotel Butter
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MAINS – The Rest

<ul style="list-style-type: none"> • Marinated Free Range Chicken €24.50 Roasted Roots – Coco Beans Fermented Salami – Parsley • Lamb Neck "Irish Stew" €28.00 Potato – Carrots – Celery • Achill Lamb Rack Fennel Puree – Aubergine Caponnata €35.00 	<ul style="list-style-type: none"> • 6oz Hand-Chopped Fillet Steak Burger €29.00 Red Onion – Little Gem – Tomato – Hand Cut Chips <i>Option:</i> Hegarty's Cheddar & Streaky Bacon • Corned Irish Wagyu Beef €27.50 Mash Potato – Leeks From the Josper – Mustard 	<ul style="list-style-type: none"> • Catch of the Day €29.00 • Marinated Clare Island Organic Salmon Tender Stem Broccoli – Almond Crumb Braised Red Cabbage €27.00 • Potato Gnocchi €20.50 Mushroom Fricassee – Aged Cheddar Organic Kale
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<p>Sides €4.95</p> <ul style="list-style-type: none"> • Creamed Spinach • Sautéed Onions • Chantenay Carrots • York Cabbage • Field Mushroom • Green Salad • Slow Roasted Tomato • Handcut Chips • Mash Potato • Gratin Dauphinois • Winter Truffle Mash Potato €12.00


ASHFORD CASTLE
HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1928

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OUR PROUD SUPPLIERS

Gannet Fishmonger, Co. Galway
 Andarl Farm Free Range Pork, Co. Mayo
 Calvey's Achill Black Face Lamb, Co. Mayo
 Frank Burke Vegetables, Co. Galway
 Dooncastle Oysters, Co. Galway
 Martin Jennings Beef, Co. Mayo
 Skeghanore Free Range Duck, Co. Cork

” Executive Head Chef Philippe Farineau – “French Heart – Irish Produce”

Head Chef Barry Lynch

Executive Pastry Chef Paula Stakelum

Restaurant Manager Ivan Sevcik

Prices are subject to 15% Service Charge

“If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you“