

the Dungeon

STARTERS

<ul style="list-style-type: none"> • Skeaghanore Duck Confit & Smoked Duck Salad €14.95 Baked Celeriac & Mushroom Vinaigrette – Celeriac Puree • St Tola Goat's Curd & Grilled Vegetable Roulade €11.00 Pickled Vegetables – Nut Brittle – Balsamic Dressing • Andarl Farm Free Range Pork Cheeks €11.00 Fresh Black Pudding – Smoked Barley – Granny Smith Apple • The Dungeon Beef Tartare €20.50 Mustard – Capers – Egg Yolk – Pumpkin Oil – Shallots – Cider Vinegar • French Foie Gras & Chicken Terrine €17.50 Ashford Chutney – Brioche Toast – Chestnut 	<ul style="list-style-type: none"> • Crab Claws € 20.50 Wild Garlic – Chive – White Wine Cream Sauce • Dooncastle Oysters, N.2 3 Oysters, €10.00 6 Oysters, €18.00 12 Oysters, €36.00 • Mrs Bea Tollman's Billi Bi Mussel Soup €13.50 • Cream of Artichoke Soup €9.00 Lemon - Gubbeen Salami & Wild Garlic
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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"> • 6oz Hanger (Cooked Medium Rare Only) €24.00 • 8oz 21 Day Dry Aged Prime Irish Hereford Striploin €34.50 • 8oz Fillet €37.50 • 8oz Irish Wagyu Beef Ribeye €45.00 (supl. of €20 for guest in package) • 34oz 28 Day Dry Aged Angus Porterhouse for 2 €85.00 	<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 Avocado – Confit Tomato – Pressed Cucumber – Chilli Salsa • Lamb Neck "Irish Stew" €28.00 Potato – Carrots – Celery • Lamb Rump €35.00 Fennel Puree – Aubergine Caponata 	<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 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 Egg Noodles – Almond Crumb – Stir Fried Vegetables €27.00 • Potato Gnocchi €20.50 Mushroom Fricassee – Aged Cheddar – Organic Kale
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ASHFORD CASTLE
HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1228



The Dungeon at Ashford Castle,
Cong, County Mayo, F31 CA48, Ireland.
T: + 353 (0)94 954 6003
E: ashford@ashfordcastle.com

<p>Sides €4.95</p> <ul style="list-style-type: none"> • Creamed Spinach • Sautéed Onions • Chantenay Carrots • Asparagus • Field Mushroom • Green Salad • Slow Roasted Tomato • Handcut Chips • Mash Potato • Gratin Dauphinois • Truffle Mash Potato €12.00

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
Skeaghanore Free Range Duck, Co. Cork

” Executive Head Chef Philippe Farineau – “French Heart – Irish Produce”
Head Chef Barry Lynch
Executive Pastry Chef Paula Stakelum

Prices are subject to 15% Service Charge