

The Dungeon

Food Suppliers to The Dungeon

James Mc Geough, Co. Galway
Frank Burke, Galway City
Galway Bay Seafoods, Co. Galway
Gannet Fishmonger, Co. Galway
La Rousse Foods, Dublin
Pallas Foods, Newcastle West
Arrabawn Dairies, Co. Galway

All meat served in
The Dungeon
is of Irish origin.



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1928



THE
RED CARNATION
HOTEL COLLECTION



EST. 1928
THE LEADING HOTELS
OF THE WORLD

The Dungeon



STARTERS

Irish Mozzarella & Heirloom Tomato Salad

Mixed Roasted Seeds – Mizuna Leaves – Red Basil

€ 10.50

Slow Braised Pork Belly

Caramelised Apple & Oregano Purée – Craft Cider Sauce

€ 10.50

Organic Salmon Carpaccio

Chilli – Lime – Coriander – Capers – Red Onion

€ 10.50

Green Asparagus & Spinach Soup

Irish Whiskey Cream

€ 10.50

Skeghanore Duck Leg Confit

Pineapple & Chilli Relish – Celeriac Slaw

€ 10.50

Local Seafood Platter

Crab Claw – Smoked Tuna – Smoked Salmon

Oyster – Fish Rillettes

Estate Wild Garlic Mayonnaise – Pickled Cucumber

€ 16.50

Fivemiletown Goat Cheese Terrine

Roasted Sweet Pepper – Aubergine – Courgette

Black Garlic – Tapenade

€ 11.00

Mrs Tollman's Billi Bi Mussel Soup

€ 10.50

MAINS

Irish Stew

Slow Braised Neck of Lamb – Garden Vegetables

€ 22.50

Marinated Lamb T-bone

Fine Ratatouille – Roast Potato

Goat Cheese & Rosemary Jus

€ 25.00

Brett Tollman's Slow Braised

Wagyu Corned Beef

Poached Sliced Apple – Puréed Caraway Seed & Mustard

€ 34.50

Angus Beef Fillet

Creamed Garden Spinach – Wild Mushroom Gratin

Red Wine Sabayon – Confit Potato

€ 32.00

Chopped Angus Beef Fillet Burger

Crisp Brioche Bun – Melted Cheddar – Smoked Bacon

Mustard Mayonnaise – Tomato

€ 25.00

Stuffed Supreme of Chicken

Black Lard – Apricot & Onion – Potato Gratin

Oyster Mushrooms – Asparagus

€ 23.50

Subject to 15 % Service Charge

MAINS

Seared Scallop &

Kelly's Black Pudding

Cauliflower Textures; Purée – Sauté – Beignet

Sisho Cress – Grapefruit Gel – Lovage Oil

€ 27.50

Baked Wild Hake

Herb Crushed Potato – Baby Leek &

Haricot Vert Cassolette – Truffle Velouté

€ 23.50

Seared Crusted Irish Tuna

Couscous – Raz el Hanout Dressing – Roasted Pepper

€ 29.50

Marinated Irish Salmon Fillet

Sautéed Vegetable Tagliatelli – Croquette Potato

Cumin & Chili Sauce

€ 24.50

Arborio Risotto & Parsley Root

Smoked Gubbeen Cheese – Chervil Oil

Chervil Sponge

€ 17.50

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



DESSERTS

Traditional Fruit Crumble

Stewed Fruit – Almond – Ice-Cream

€ 8.50

Bread & Butter Pudding

Dark Chocolate – Brioche – Vanilla

€ 8.50

Irish Farmhouse Cheese

Irish Brie: Cow's Milk Cheese

Mossfield Gouda: Cow's Milk Cheese

Gubbeen: Cow's Milk Cheese

Crozier Blue: Blue Mould Sheep's Milk Cheese

Fruit Bread – Rye Crisp – Grape Jelly

€ 15.00

Strawberries & Cream

Vanilla Cream – Strawberry Jelly – Lemon Curd

Strawberry Sorbet

€ 9.50

White Chocolate & Raspberry Millefeuille

Raspberry Gel – Raspberry Sorbet

Whipped White Chocolate Ganache

€ 12.50

SIDE ORDERS

€ 4.00

Cheesy Chips

Chunky Potatoes with Cheddar

Mash Potato & Garlic

Skinny Chipped Marquee Potato

Ashford Mixed Leaves

Yellow Cherry Tomato & Red Onion

Mixed Greens Tossed with Garlic Butter