



*Cullen's is dedicated to the
memory of Peter Cullen.*

**Food Suppliers to
Cullen's at the Cottage**

Artisan Meat Products

*Connemara Fine Foods by James Mc Geough,
Oughterard, Co. Galway
Gourmet Game, Co. Clare*

Dairy Products

*Arrabawn Dairies,
Ballinasloe, Co. Galway
Corrib Free Range Eggs, Co. Galway*

Speciality Foods

*La Rousse Foods, Co. Dublin
Odaios Foods, Co. Dublin
Pallas Foods, Co. Clare
Redmond Fine Foods, Co. Kildare*

Fish & Seafood

*Connemara Smokehouse,
Ballyconneely, Co. Galway
Gannet Fishmonger, Co. Galway*

Fruit & Vegetables

Frank Burke & Sons, Co. Galway

*All meat served in Cullen's at the Cottage
is of Irish Origin*

Cullen's AT THE COTTAGE



ASHFORD CASTLE
HOTEL & COUNTRY ESTATE
EXCELLENCE SINCE 1228

THE
RED CARNATION
HOTEL COLLECTION

THE LEADING HOTELS
OF THE WORLD®

An exciting dining venue inspired by Beatrice Tollman's
favourite dishes from around the world

Starters

Smoked Haddock Soup	€ 9.90
<i>Smoked Haddock – Onions – Bacon – Sweetcorn – Ashford Brown Bread</i>	
Ashford Classic Caesar Salad	€ 9.50
<i>Crisp Baby Gem Lettuce – Parmesan – Anchovy – Mrs Tollman's Caesar Dressing</i>	
With Roast Irish Chicken Breast	€ 11.50
Bobotie Spring Rolls	€ 9.50
<i>Beef Spring Rolls – Apricot – Raisins – Garlic – Curry – Mrs Ball's Chutney</i>	
Chicken Meatballs	€ 10.50
<i>Chicken – Garlic – Sage – Tomato Sauce – Cocoa Beans – Genoa Basil</i>	
Wild Prawns & Local Lobster Cocktail	€ 17.00
<i>Wild Prawns – Lobster – Iceberg Lettuce – Marie Rose Sauce – Paprika</i>	
Tiger Prawns & Chilli Linguini	€ 15.50
<i>Ashford Estate Red Chilli Oil – Linguini Pasta – Rocket Leaves</i>	
Half Dozen Gigas Oysters	€ 14.50
<i>Mignonette Sauce – Lemon – Ashford Brown Bread</i>	
Ceviche of Fresh Irish Seafood	€ 14.50
<i>Lime – Capers – Chillies – Onions – Gherkins – Ginger – Soya Sauce – Olive Oil</i>	
Sharing Platter	€ 15.50
<i>Bobotie Spring Rolls – Gigas Oysters – Wild Prawns & Lobster – Chicken Meatballs</i>	
Mains	
Fish Curry	€ 21.50
<i>Poppadom – Rice – Tomato Based Curry</i> <i>A Recipe by Kevin Joseph, Oyster Box, South Africa</i>	
Fish 'n' Chips	€ 20.50
<i>Fillet of Wild Hake in Beer Batter – Mushy Peas – Skinny Fries</i>	
Catch of the Day	€ 24.50
<i>Following the Season & Market</i>	
Seared Scallops & Wild Prawn Risotto	€ 26.00
<i>Coriander Risotto & Parmesan – Peas – Scallops – Prawns Flambéed with Pastis</i>	
Wild Prawn Stroganoff	€ 22.50
<i>Paprika – Tomato – Jasmine Rice</i>	
Spaghetti Pomodoro	€ 16.50
<i>Heirloom Cherry Tomatoes – Genoa Basil – Garlic Oil</i>	
Parmesan Chicken Schnitzel	€ 18.50
<i>Chicken Breast Breaded with Herbs & Parmesan – Creamed Potatoes – Broccoli Slaw</i>	

From the Rotisserie Oven

Peri-Peri Poussin	€ 21.50
<i>Spit Roasted Baby Chicken – Peri-Peri Sauce – Skinny Fries – Broccoli Slaw</i>	

From the Charcoal Oven

Short Rib of Beef	€ 20.50
<i>Ale & Onion Jam – Broccoli Slaw – Sweet Potato Wedges</i>	

Angus Beef Burger	€ 19.50
<i>Caramelised Red Onions – Grain Mustard – Tomato Relish – Rocket – Blue Cheese</i>	

Rib Eye Steak	€ 26.50
<i>Spicy Cauliflower Fritters – Potato Wedges – Mixed Greens</i>	

Achill Island Lamb & Merguez Kebab	€ 24.50
<i>Spicy Couscous – Mint Yoghurt – Apricot Chutney</i>	

Fresh Lobster	€ 70 per kg
<i>Lemon Butter – Lobster Roe Sauce – Baby Spinach – Ratte Potato – Charcoal Green Asparagus</i> <i>Choose Your Lobster from the Tank.</i>	

Sides

<i>Skinny Fries, Creamed Potatoes, Buttered Ratte Potato</i>	
<i>Tomato & Red Onion Salad, Organic Leaves with Parmesan & Roasted Seeds</i>	
<i>Green Beans & Garlic Butter, Grilled Vegetables, Creamed Spinach</i>	

Desserts

Rice Pudding	€ 10.50
<i>Salted Caramel Sauce – Caramelised Nuts – Almonds – Pumpkin Seeds</i>	

Bea Tollman's Cheesecake	€ 8.50
<i>Vanilla Scented Baked Cheesecake</i>	

Honeycomb Ice Cream	€ 8.00
<i>Honeycomb Crisp – Toffee Sauce</i>	

Chocolate Sundae	€ 9.50
<i>Dark Chocolate Brownie – Vanilla Bean Ice Cream – Almond Crisp</i>	

Red Berry Sundae	€ 9.50
<i>Raspberry Sorbet – Lemon Curd – Meringue – Strawberry</i>	

Selection of Homemade Ice Creams & Sorbet	€ 8.00
<i>Vanilla – Chocolate – White Coffee – Passion Fruit Sorbet – Strawberry Sorbet</i> <i>With Toffee Sauce & Chocolate Sauce</i>	

Irish Farmhouse Cheese

<i>Cooleeny Irish Camembert</i>	
<i>Cashel Blue Cheese</i>	
<i>Ardsallagh Goats Log</i>	
<i>Knockanore Oak Smoked Cheddar</i>	
<i>Sourdough Crisp – Seed Crackers – Apple Chutney</i>	

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



“A Life In Food”

Beatrice Tollman, Founder and
President of the Red Carnation Hotel
Collection, has published a cookbook

that is her memoir of
“A Life in Food”.

This book is a celebration of recipes
that have either been passed down
in the family or discovered while
travelling, and all have been perfected
from her own personal experience and
expertise in the kitchen.

Available for purchase in
Mrs Teas Boutique & Bakery