

# ASHTON'S

— GASTRO PUB —

*Set Dinner*

# Set Dinner - €39 pp

## Starter

### **Chef's Seasonal Soup**

Guinness Bread, Glenilen Butter (1a, 4)

### **Chicken Liver Pâté**

House Relish, Brioche Toast (1a, 4, 7, 9, 10, 12, 13)

### **Homemade Fishcakes**

Salmon, Cod & Haddock, Organic Leaves, Lemon Tartare (1a, 4, 8, 9, 12, 13)

### **Five Mile Town Goats Cheese Salad**

Gold River Farm Organic Leaves, Goats Cheese Bonbons,  
Candied Pecans, Honeycomb (1a, 3d, 4, 7, 13)

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## Mains

### **Corn Fed Chicken Supreme**

Creamy Mash, Roast Vegetables, Jus (4, 9, 10)

### **24 Hour Braised Featherblade**

Whipped Potato, Roast Vegetables, Jus (4, 9, 13)

### **Grilled Darne of Clare Island Salmon**

Herb Butter, Roast Vegetables, Colcannon (1a, 4, 10, 12)

### **Parmesan & Sundried Tomatoes Linguine**

Cream sauce, cherry tomatoes, Rocket (1a, 4, 7)

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## Desserts

### **Salted Caramel Cheesecake**

Caramel Sauce, Vanilla Ice Cream (1a, 3 all, 4, 7)

### **Sundae**

Chocolate & Vanilla Ice Cream, Caramel Sauce, Toasted Nuts (3 all, 4)

### **Chocolate Delice**

Hazelnut Crumb, Whipped Baileys Cream, Bitter Chocolate Sauce (1a, 3b, 4, 7)

### **A Summer Mess**

French Meringue, Strawberry Coulis, Whipped Cream, Coconut Sorbet  
& Seasonal Berries (1, 3, 4, 7, 10)

ALLERGENS 1-Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley F-Oats), 2-Peanuts, 3-Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4-Milk, 5-Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6-Mollusc, 7-Eggs, 8-Fish, 9-Celery, 10-Soya, 11-Sesame Seeds, 12-Mustard, 13-Sulphur Dioxide & Sulphites, 14-Lupin