

SET MENU

3 Courses €44.95 per person

2 Courses €39.95 per person

(+€10 to add Steak Supplement)

STARTER

Chef's Seasonal Soup

Brown Bread, Glenilen Butter (1A, 4)

Chicken Wings

Blue Cheese Dip, Celery (4, 9, 11, 13)

Whipped Chicken Liver Pâté

Sherry Caramel, Salted Pistachios (1A, 3F, 4, 7, 9, 13)

Tempura Prawns

With Mango Salsa, Baby Gem, Lime (1A, 5D, 7, 9, 12)

MAINS

Classic Ashton's Cheese Burger

Char Grilled Irish Beef, American Cheese, Smoked Bacon,
House Pickles, Burger Sauce, Hand Cut Triple Chips (1A, 4, 7, 13)

Corn Fed Chicken Supreme

Fondant Potato, Seasonal Vegetables, Black Pudding Cream & Red Wine Jus (1A, 1D, 4, 9, 10)

Grilled Darne of Clare Island Salmon

Crushed Potato, Tender Stem Broccoli & Tarragon Butter (4, 7, 8, 13)

24 Hour Braised Featherblade

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

Gnocchi

Crispy Basil & Parmesan Cream (1A, 4)

Caesar Salad

Baby Gem, Parmesan Shavings, Crispy Bacon, Chicken, Garlic Croutons (1A, 4, 7, 13)

DESSERTS

Chocolate Brownie

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

Sundae

Vanilla Ice Cream, Caramel Sauce (4, 7)

Cheesecake

(1A, 4, 7)

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