

The Dungeon

Food Suppliers to The Dungeon

James Mc Geough, Co. Galway.

Frank Burke, Galway City.

Galway Bay Seafoods, Galway.

Gannet Fishmonger, 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



THE LEADING HOTELS
OF THE WORLD

The Dungeon



STARTERS

Winter Salad & Garden Leaves

Pumpkin Seed – Baked Rainbow Beetroot –
Poached Pear – Cashel Blue Cheese – Flaxseeds – Ratte Potato
€ 10.50

Overnight Roast Gammon &
Hegarty’s Farmhouse Cheddar Croquette

Pear & Almond Relish – Smoked Onion Purée
€ 10.50

Line Caught Breaded Rossaveal Baby Squid

Aioli Mayonnaise – Spicy Tomato Relish
€ 10.50

Woodland Mushroom Soup

Donegal Rapeseed Oil
€ 9.00

Baked Crab Mousse

Watercress Coulis – Preserved Cucumber
€ 14.50

Wild Game Terrine “Paysanne”

Plum Gel – Purple Potato “Game Chips” – Pickled Squash
€ 10.50

Fivemiletown Goat Cheese

Crème Brûlée

Cranberry & Walnut Relish – Rye Bread
– Lamb’s Lettuce
€ 11.00

Mrs Tollman’s Billi Bi

Mussel Soup

€ 10.50

MAINS

Irish Stew

Slow Braised Achill Black Face Lamb
– Garden Vegetables
€ 22.50

Confit Lamb Shank

Swede – Potato Purée – Baby Pearl Onion
– Smoked Streaky Bacon – Braising Jus
€ 24.00

Wild Venison “Tourte”

Rich Potato & Celeriac Purée – Roasted Chestnut
– Watercress
€ 24.50

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
€ 20.50

Subject to 15 % Service Charge
Please note all ingredients may contain allergens, however
we always aim to accommodate all dietary requirements.

MAINS

Slow Cooked Marinated

Free Range Chicken

Roasted Sweet Potato – Fine Beans – Devil Sauce
€ 23.50

Seared Scallop &

Kelly’s Black Pudding Croquettes

Roast Apple – Cauliflower Purée
– Cauliflower Crisp – Shiso Cress
€ 25.50

Monkfish & Dried Cured Pork

Saffron & Squid Ink Tagiatelle – Carrot & Leek Julienne
– Coriander Cream
€ 27.50

Marinated Organic Clare Island Salmon

Braised Red Cabbage – Bok Choi
– Duchesse Potato – Cumin & Chili Sauce
€ 24.50

Spelt & Woodland Mushroom

“Risotto”

Smoked Gubbeen Cheese – Jerusalem Artichoke Purée
€ 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

Gubbeen – Crozier Blue – Cooleeney Darú
Fruit Bread – Rye Crisp – Water Biscuit
– Grape & Apple Jelly
€ 11.50

Potted Dessert

Compressed Apple – Jelly – Custard – White Chocolate – Sorbet
€ 8.50

Spiced Orange Cake

Dried Meringue – Yoghurt
€ 8.50

Pear & Cream

Vanilla Cream – Frozen Espuma – Gel – Lemon Curd
€ 8.50

SIDE ORDERS

€ 4.00

Cheesy Chips

Mash Potato with Garlic & Chive

Skinny Chipped Marquee Potatoes

Ashford Mixed Leaves

Mixed Green Vegetables with
Garlic Butter