

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

Starters

Smoked Haddock Soup	€ 9.90
Smoked Haddock – Onion – Bacon – Sweetcorn – Ashford Brown Bread <i>Recommended Wine: Chardonnay, Pichon Claude Michel, Loire Valley, France €8.50gls/€32btl</i>	
Bobotie Spring Rolls	€ 9.50
Beef Spring Rolls – Apricot – Raisins – Garlic – Curry – Mrs Ball's Chutney <i>Recommended Beer: Hop Lager, Hop House 13, St James Gate, Guinness, Dublin €2.70gls/€5.20pt</i>	
Wild Prawns & Local Lobster Cocktail	€ 17.00
Wild Prawns – Lobster – Iceberg Lettuce – Marie Rose Sauce – Paprika <i>Recommended Wine: Riesling & Viognier Blend, 'Blanc de Mer' by Bouchard Finlayson, Hermanus, South Africa €9gls/€35btl</i>	
Waldorf Salad	€ 9.50
Celery – Walnut – Green Apple – Mint <i>Recommended Wine: Sauvignon Blanc, Brisa, Valle Central, Chile €8gls/€30btl</i>	
Fish Frikkadelle	€ 10.50
Spiced Fish Cake – Rocket Leaves – Lemon Dressing <i>Recommended Wine: Albariño, Eidosela, Rías Baixas, Spain €10.75gls/€42btl</i>	
Half dozen "Dooncastle" Oysters	€ 16.50
Hot or Cold, as you like them <i>Recommended Wine: Champagne, Lanson, Reims, France €19.50gls/€95btl</i>	
Organic Quinoa Salad	€ 9.50
Toasted Seeds – Cucumber – Roasted Peppers Olive Oil – Lemon – Organic Leaves <i>Recommended Wine: Pinot Grigio, Zagalía, Sicily, Italy €8.50gls/€32btl</i>	
Sesame Chicken Wings	€ 9.50
Seasonal Chutney <i>Recommended Wine: Tempranillo, Conde Valdemar, Rioja, Spain €10.75gls/€42btl</i>	
Ashford Castle Caviar – 30g	€ 120.00
Traditional Garnish: Eggs – Parsley – Shallots – Lemon – Melba Toast – Sour Cream <i>Recommended Vodka: Dankowskie Rye Vodka, Belvedere, Quadruple Distilled, Poland €9.00</i>	
Platter for Two	€ 22.50
Oyster – Fish Frikkadelle – Sesame Chicken Wings – Bobotie <i>Recommended Wine: Albariño, Eidosela, Rías Baixas, Spain €10.75gls/€42btl</i>	

Mains

Fish Curry	€ 21.50	Rib Eye Steak	€ 26.50
Poppadum – Rice – Tomato Based Curry A Recipe by Kevin Joseph, Oyster Box, South Africa <i>Recommended Wine: Sangiovese, Chianti, Castello Banfi, Tuscany, Italy €12gls/€45btl</i>		Spicy Cauliflower Fritters – Potato Wedges Mixed Greens <i>Recommended Wine: Sangiovese, Shiraz & Pinot Noir Blend, 'Hannibal' by Bouchard Finlayson, Hermanus, South Africa €16.50gls/€65btl</i>	
Fish 'n' Chips	€ 20.50	Achill Island Lamb & Merguez Kebab	€ 25.50
Fillet of Wild Hake in Beer Batter – Mushy Peas Skinny Fries <i>Recommended Wine: Sauvignon Blanc, Three Woolly Sheep, Marlborough, New Zealand, €10.75gls/€42btl</i>		Spicy Couscous – Mint Yoghurt Apricot Chutney <i>Recommended Wine: Sangiovese, Chianti, Castello Banfi, Tuscany, Italy €12gls/€45btl</i>	
Catch of the Day	€ 25.50	Mrs Tollman's Chicken Burger	€ 21.50
Following the Season & Market <i>Recommended Wine: Changes Daily, Please Consult your Server</i>		Mango Chutney – Harvest of the Day <i>Recommended Wine: Pinot Grigio, Zagalía, Sicily, Italy €8.50gls / €32btl</i>	
Pan-Fried Donegal Squid	€ 20.50	From the Rotisserie Oven	
Roasted Yellow Cherry Tomato Parsley & Garlic Risotto <i>Recommended Wine: Oaked Chardonnay, 'Missionvale' by Bouchard Finlayson, Hermanus, South Africa €13.50gls/€50btl</i>		Peri-Peri Poussin	€ 21.50
Seared Scallops	€ 28.50	Spit Roasted Baby Chicken – Peri-Peri Sauce Skinny Fries – Broccoli Slaw <i>Recommended Wine: Merlot, Kavin, Valle Central, Chile €8gls/€30btl</i>	
Grapefruit Jelly – Sautéed Vegetables <i>Recommended Wine: Sauvignon Blanc, 'Walker Bay' by Bouchard Finlayson, Hermanus, South Africa €12.50gls/€49btl</i>		Sharing Platters	
Mrs Tollman's Shrimp Stroganoff	€ 22.50	Off the Sea to Share	€ 58.00
Sour Cream – Wild Rice <i>Recommended Wine: Oaked Chardonnay, 'Crocodiles Lair' by Bouchard Finlayson, Hermanus, South Africa €12.50gls/€49btl</i>		Fish Frikkadelle – Local Mussels Pan-Fried Squid – Langoustine Catch of the Day – Wild Rice <i>Recommended Wine: Chardonnay, Chablis, Albert Pic, Burgundy, France €65btl</i>	
Fresh Lobster	€ 80 per kg	Off the Land to Share	€ 58.00
Lemon Butter – Lobster Roe Sauce Mesclun Leaves – Potato of your choice Charcoal Green Asparagus. Choose Your Lobster from the Tank. <i>Recommended Wine: Albariño, Eidosela, Rías Baixas, Spain €10.75gls / €42btl</i>		Rib of Beef – Chicken Wings – Lamb Kebab Roasted Baby Potatoes <i>Recommended Wine: Cabernet Sauvignon, Château Musar, Bekaa Valley, Lebanon €85btl</i>	
From the Charcoal Oven		Side Dishes All € 4.50	
Short Rib of Beef	€ 22.50	Skinny Fries, Creamed Potatoes, Tomato & Red Onion Salad, Organic Leaves with Parmesan & Roasted Seeds, Grilled Vegetables, Creamed Spinach	
Ale & Onion Jam – Broccoli Slaw Sweet Potato Wedges <i>Recommended Wine: Malbec, Piedra Negra, Mendoza, Argentina €9.50gls/€36btl</i>			



"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