

Evening Menu

SIDES

All Sides €5.00

Seasonal Vegetables Allergens: 7,9

Mini Caesar Salad Allergens: 1a,3,4,6,7,9,10,12

Side Salad Allergens: 10

Chunky Chips Allergens: 1a

Skinny Fries Allergens: 1a

Colcannon Mashed Potatoes Allergens: 7

DESSERTS

All Desserts €9.00

Yuzu and lemon posset, pineapple compote, raspberries, mango sorbet Allergens: 6,7 (GF)

Strawberry pannacotta, elder flower jelly, strawberry compote, meringue Allergens: 3,6,7 (GF)

Orange blossom crème brûlée, orange segments, chocolate ice cream, honeycomb Allergens: 3,6,7,12 (GF)

Coconut and chocolate tart, passion fruit gel, chocolate crumb, blackberry sorbet Allergens: 6,8a,8b,8d (V) & (GF)

LOCAL SUPPLIERS

Select Seafood, Glanbia, Ready Chef, Dole, Gahan Meats, Keelings, Iona Farm, The Smoking Butcher



ASHLING HOTEL
DUBLIN

***In the city,
By the park***

ASHLINGHOTEL.IE

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STARTERS

Selection of breads, Irish butter, basil pesto, olive tapenade, sundried tomato pesto
Allergens: 1a, 1b, 1c, 1d, 3, 6, 7, 10 €7.50

Cauliflower and apple velouté, pickled apple, crozier blue cheese mousse, parsley oil served with homemade stout bread
Allergens: 1a, 1d, 3, 7, 9 €9.50

Beetroot and gin cured salmon, smoked beetroot puree, Iona farm baby beetroot, pickled beetroot, aerated horse radish mousse, dill oil
Allergens: 4, 6, 7, 12 €14.50

Heirloom tomatoes, compressed raspberry watermelon, elderflower, bloody Mary gel, lovage, tomato essence dressing
Allergens: 6, 9, 12 (V) €13.00
Add Ardsallagh goat's cheese citrus mousse
Allergen (7)

Pan fried scallops, inch house fresh blood black pudding, mint pea velouté, garden peas, pickled apple, lemon verbena, crispy pancetta
Allergens: 1a, 2, 7, 12, 14 €18.50

Chicken croquette, Caesar emulation, parmesan, romaine lettuce, crispy pancetta
Allergens: 1a, 3, 4, 7, 9, 10, 12 €13.00

**Please allow cooking time as all meals are cooked to order*

** Please inform your server of any dietary*

requirements you may have. Inclusive of 9% VAT

Meat & poultry is 100% Irish, sourced locally & is traceable from farm to fork

ALLERGEN INFORMATION

1. Gluten (**A.** Wheat, **B.** Rye, **C.** Barley, **D.** Oats) **2.** Crustaceans; **3.** Eggs; **4.** Fish; **5.** Peanuts; **6.** Soybeans; **7.** Milk; **8.** Nuts (**A.** Almonds, **B.** Hazelnuts, **C.** Walnuts, **D.** Cashews, **E.** Pecan Nuts, **F.** Brazil nuts, **G.** Pistachio Nuts, **H.** Macadamia/Queensland nut); **9.** Celery;

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MAIN COURSE

Freshly caught fish of the day, tarragon and mint pressed butter potato, smoked butter sauce, courgette, vine cherry tomatoes, garden peas, samphire, asparagus
Allergens: 4, 7, 12 €26.00

Pressed pork belly, colcannon mashed potatoes, apple puree, celeriac remoulade, pickled apple, morteau sausage, kale crisp, jus
Allergens: 1a, 6, 7, 9, 10, 12 €23.00

24 hour slow cooked daube of beef, garlic and almond crumb, caramelized onion puree, shiitake mushroom, grilled asparagus, mint and tarragon pomme anna, mustard and truffle sauce
Allergens: 1a, 6, 7, 8a, 9, 10, 12 €27.00

Supreme of chicken, spiced carrot puree, rainbow carrots, herb gnocchi, red pepper harissa, Gubeen Smoke House ispiní sausage, citrus butter sauce with pea and smoked pancetta lardons
Allergens: 1a, 3, 6, 7, 9, 12 €24.00

Warm confit duck salad, chicory, orange segments, grapefruit segments, fennel, brioche crotons, Ardsallagh goat's cheese, citrus dressing
Allergens: 1a, 3, 7, 12 €24.00

12 oz Himalayan salt aged Angus sirloin, tarragon and mint pressed potatoes, vine cherry tomatoes, portobello mushroom, Alsace bacon and pepper sauce
Allergens: 6, 7, 9, 10, 12 €37.00

Spiced cauliflower steak, burnt aubergine puree, bulgar wheat salad, tomato and herb dressing, charred broccoli, roast hazelnuts
Allergens: 7, 8b, 9, 10 €21.00

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