

THIRD COURSE.

STRAWBERRY TARTLET €11.50

white chocolate & vanilla mousse, confit strawberries, orange crème patisserie, bourbon vanilla ice cream. (1a,3,7,8,12,13)

BANANA CHEESECAKE €11.50

crispy banana crumble, mascarpone ice cream, chocolate pearls. (3,7,12)

CARROT CAKE €11.50

coconut & cream cheese frosting, carrot crisp jelly, white chocolate ice cream, roasted coconut shavings. (1a,3,7,8c,12,13)

SELECTION OF IRISH CHEESE €14.50

quince jelly, bread crackers, bread sticks, grapes, chutney. (1a,3,6,7,10,11,12,13)

TO END

ESPRESSO MARTINI €15

Istil 38 Vodka, Tia Maria, Dublin roast espresso

IRISH COFFEE €9.50

Jameson whiskey, Dublin roast espresso, Jersey cream

BAILEYS COFFEE €9.50

Baileys Irish Cream, Dublin roast espresso, Jersey cream

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, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs

All prices are inclusive of VAT (13.5%)



ASHLING HOTEL
DUBLIN

IN THE CITY, BY THE PARK

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CHESTERFIELD BRASSERIE

Wifi "CONNECT1"

Welcome to CHESTERFIELDS BRASSERIE, where we invite you to escape the city's hustle and indulge in a culinary experience crafted from the finest local produce our region has to offer.

Our Ethos We are passionately dedicated to seasonality, using only the finest ingredients to create our dishes. We proudly highlight our partner suppliers in each selection of courses for your enjoyment along with our recommend wine pairing all of which are available by the glass

We prioritize doing what's right, ensuring all our seafood is sustainably fished and our beef is exclusively of Irish origin.

Our commitment to sustainability extends beyond the plate—our electricity is 100% sourced from Irish wind farms, reducing our carbon footprint and supporting renewable energy.

Supplier Highlight

Harford Farm, Lusk Co. Dublin

Harford is a family run business that harvests crops on 200 acres of land in the heartland of North County Dublin. Run by three brothers Ger, Denis and Lorcan Harford, they farm and harvest crops such as cauliflower, broccoli, leek, spinach, beetroot, celeriac, celery and parsnips.

Joe Gorman Organic Farm, Co. Offaly

Garry Hinch Wood Exotic is a long-standing family run farm by Joe & Dolores Gorman. Their organic farm is located on the banks of the river Barrow on the borders of counties Laois and Offaly. They have been in mushroom farming for over 30 years supplying appetising and nutritious mushrooms for restaurants and farmers markets across Ireland.

Durrus Cheese, Bantry, Co. Cork

Keeling's, Co. Dublin

Gubbeen Farmhouse Co. Cory

Milleens Cheese Co. Cork

TO START

STRAWBERRY BASIL GIN SMASH €14

Mór Gin, Strawberries, Basil, Lemon Juice, Egg Whites.

BERRY NEGRONI €14

Gunpowder Gin, Campari, Sweet Vermouth, Muddled Strawberries

FIRST COURSE...

BEETROOT CURED SALMON €17.50

beetroot cured smoked salmon, herb crème fraiche, fennel & cucumber, black caviar.

(4,7,9,10,12) [St Laurier Picpoul de Pinet, Italy €9]

ROASTED TOMATO & PEPPER SOUP €12.50

heirloom tomato & sweet pepper tartar, crème fraiche jelly, crisp basil leaves, tomato

and fennel bread crackers. (1a,6,7,9,10,12,13)

[Tenuta Giglio Montepulciano, Spain, €9]

BUFFALO MILK BURRATA €17.00

heirloom tomato, pine nuts, basil pesto, root vegetable crisps. (1a,6,7,8,9,12)

[Bosco Prosecco, Italy €10]

DUCK LIVER FOIE GRAS PARFAIT €18.50

mandarin jelly, dry fruits & hazelnut salsa, sourdough toast. (1a,7,8b,12,13)

[Puy de Dome Pinot Noir & Herbe Sainte Merlot, France €9]

WALDORF SALAD €16.50

baby gem lettuce, crisp pear, celery, Cashel blue cheese mousse, caramelized walnut crumble, walnut dressing, green grapes, walnut & raisin bread croutons.

(1a,6,7,8c,9,10,12,13) [Lucci Pinot Grigio, Italy €8]



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SECOND COURSE

SLANE VALLEY ROLLED LAMB CHEST €29.00

fondant potato, sweet potato & carrot puree, caramelized carrots, grilled spring onion, lamb & mint jus. (7,9,10,12)

[Cuna Del Sol Cabernet Sauvigno, Chile €8]

PAN FRIED FILLET OF COD €28.00

house smoked haddock chowder, crayfish, brown shrimp, crab meat, root vegetables, bisque foam. (2,4,7,9,10,12,14)

[Pa Road Sauvignon Blanc, New Zealand €10]

PUMPKIN RAVIOLI €23.00

squash puree, pickled squash, brioche & sage croutons, parmesan. (1a,3,7,9,10,12,13)

[Herbe Sainte Chardonnay, France €8]

IRISH HERFORD BEEF FEATHER BLADE €32.00

caramelized beetroot, chestnut, celeriac puree, crispy parsnip, red wine veal jus.

(1a,7,9,10,12,13) [Madrigal Malbec & Mileto Crianza, Spain €10]

WILD MUSHROOMS RISOTTO €23.00

truffle & ricotta curd, dry parmesan crisp, mixed herbs. (1a,7,9,12)

[Baron de Ley Club Privado, Spain €10]

CORNFED CHICKEN SUPREME €27.00

roasted aubergine, grilled artichoke, baby confit potato, crispy kale, truffle chicken jus. (7,9,10,12)

[Etra Albarino, Spain €11]

SIDES €6

Seasonal Vegetables,

Pomme Purée,

Home Fries,

House Green Salad

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