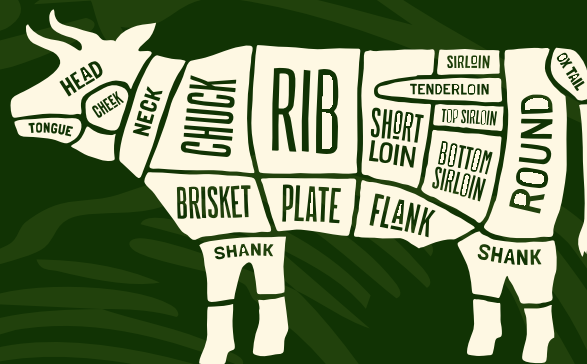




food philosophy

The Hotel Owners Local Redmond Family Farm in Craanford is approximately five miles outside the market town of Gorey and supplies all our “Aberdeen Black Angus” Beef and much of the salads and vegetables that are used in the Ashdown Park Hotel under the watchful eye of Our Farm Manager Michael “Rooster” Rossiter, our Horticulturalist Andrea McCann and Our Head Chef Andrew O’Gorman.

On the farmland in the parish of Craanford, over 900 head of grass fed Angus Beef Cattle are being reared. “For us, provenance is key”, says Paddy Redmond. “Customers need to know the origin of the excellent quality of food we have on offer”. On a field scale, we grow Rooster Potatoes, Carrots and Parsnips, Swede Turnips, Broccoli, Cauliflower, Brussels Sprouts, Romanesco Cauliflower, Purple Sprouting Broccoli and Celeriac.

Indoors we grow Salads and Herbs, Peas, Beans and some less common veg e.g. Kohl Rabi. During the months where our own crops are just growing on, we are lucky to have access to excellent produce grown locally. It’s an exciting project and one we are very proud of.

suppliers

Redmond Farm Beef & Vegetables ♦ Pat O’Neill Pork & Bacon ♦ Fancy Fungi Mushrooms ♦ Kish Fish ♦ Killowen Yogurt ♦ La Rousse Food ♦ Cullens ♦ Tirlán ♦ Sylvester Burkes’ Eggs ♦ Italicatessen

The Ivy BAR

À La Carte Menu



ASHDOWN PARK

HOTEL
★ ★ ★ ★



ASHDOWN PARK

HOTEL
★ ★ ★ ★

starters

Chicken, Smoked Ham & Wild Mushroom Pie 12
Warm smoked ham, chicken & wild mushroom puff pastry pie, peppered parsley dressing
Allergens: 1 Wheat, 3, 7, 12

Crispy Chicken Wings (AC) 12 small 16 large
Tossed in spiced BBQ, Siracha mayonnaise
Allergens: 1 Wheat, 6, 7, 9, 10, 11, 12

Stuffed Mushrooms (AC) 10
Belly bacon & blue cheese stuffed Chestnut mushrooms, Walnut aioli, pepper & rocket salad, walnut crumble
Allergens: 1 Wheat/Oats, 3, 7, 8 Almonds, 10

Calamari (GF) 10.50
Braised squid stuffed with chorizo rice, tomato fondue, pickled fennel
Allergens: 3, 7, 12

Feta Cheese (AC) 10
Feta mousse with tomato passata, Coppa ham, rocket emulsion, olive crumble
Allergens: 1 Wheat, 6 7, 8, 12

Soup of the Day (AC) (V) 7.50
Served with daily baked homemade soda bread.
Allergens: 1 Wheat/Oats, 7, 9

Caesar Salad (AC) 10.50 small 14.50 large
Salad of baby gem, croutons, egg, smoked bacon, Parmesan shaving, light Caesar dressing
Allergens: 1 Wheat, 3, 4, 7, 8, 10, 13

Add Josper Grilled Chicken 6
Add Grilled Josper Prawns 7.50

Head Chef: Andrew O’Gorman

ALLERGY ADVICE / DIETARY REQUIREMENTS:
We make every effort to be sensitive, accommodate lifestyle choice, understand dietary requirements & highlight them on our menu, just let us know & we will help you through your choices. With that in mind, we can’t get to a flour-free environment it is simply not possible for us to guarantee that our busy kitchen is 100% allergen free.

V (Vegetarian), **GF** (Gluten Free), **AC** (Adaptable for Coeliac), **VV** (Vegan & Vegetarian).

ALLERGEN LIST
1 Cereals containing Gluten - Wheat such as Spelt, Kharasan Wheat, Rye, Barley and Oats, **2** Crustaceans, **3** Eggs, **4** Fish, **5** Peanuts, **6** Soybean, **7** Milk, **8** Nuts, **9** Celery, **10** Mustard, **11** Sesame Seeds, **12** Sulphites, **13** Lupin, **14** Mollusca.

the josper

Josper Coal Grill Oven is a Spanish BBQ Grill Oven heating up to 500 degrees Celsius, adding flavour while retaining the natural juiciness making mouthwatering goodness from the finest embers of the food. The Josper adds character to our Best Steak Challenge Awarding Steaks.

All of the Redmond Farm Black Angus Beef we use in the Ashdown Park comes from our own farm in Craanford, just 10 minutes’ drive from Gorey. All our Redmond Farm Angus Beef is aged in house for minimum of 21 days. Some cuts aged up to 30 days like the ribeye for steak and prime rib for roasting. This gives us full control of our beef and we won’t use it until it is perfectly aged so it becomes tender and full of flavour.

Grilled Ribeye 285g 38
Striploin 240g 31
Rump Steak 200g 22
Add Prawn to your steak 7.50

Steak Garnishes (GF)
All served with home cut chips, balsamic overnight tomato & rocket salad with a choice of sauce from: peppercorn sauce (7, 9, 10), garlic butter (7) or cowboy butter (7, 10, 12)

Blue
Very red centre, internal temp 46 °C.
Rare
Cool to warm red centre, tender texture, internal temp 52 °C.
Medium Rare
Warm red centre, perfect steak texture, internal temp 57 °C.
Medium
Warm pink centre, slightly firmer texture, internal temp 63 °C.
Medium Well
Slightly pink centre, firm texture, internal temp 66 °C.
Well Done
Little or no pink centre, very firm texture & drier, internal temp 71 °C.

Grilled Fillet Sea Bass (GF) 25
Roasted courgette & artichoke risotto, salted fennel
Allergens: 4, 8, 9, 11, 12, 13

Ivy Redmond Angus Beef Sandwich (AC) 200g 23
Served on grilled garlic sourdough bread, spiced mushroom puree, crisp onions, rocket & burrata salad, home cut chips
Allergens: 1 Wheat, 6, 7, 10, 11, 12

Redmond Angus Burger (AC) 230g 20
Toasted bun, caramelized onion confit, fresh tomato ketchup, cheese, baby gem lettuce, home cut chips
Allergens: 1 Wheat, 3, 6, 7, 10, 11, 12

Grilled Chicken (GF) 19
Jopser grilled 1/2 chicken with warm smoked bacon, baby potato, tomato & scallion salad
Allergens: 6, 7, 9, 10, 12

Josper Grilled Cajun Chicken Bap (AC) 19
Grilled Cajun chicken fillet, toasted bap, chili mayonnaise, red cabbage & celeriac slaw, cheese, home cut chips
Allergens: 1 Wheat, 3, 6, 7, 9, 10

something more

Redmond Beef Cottage Pie (GF) 20
Slow cooked savoury Redmond Angus beef & vegetable topped with a Duchess potato with roast vegetables
Allergens: 3, 4, 6, 7, 9, 12

Market Fish of the Day Market Price - please ask your server
Fish of the day accompanied with vegetables & potato
Allergens: 4, 6, 7, 9, 12

Fish & Chips 22
Fresh Hake fillet in a light batter, crushed minted peas, caper & gherkin Tartare sauce with home cut chips
Allergens: 1 Wheat/Barley, 3, 4, 7, 9, 10

Beef Ragu of Pappardelle 21
Slow cooked beef stew tossed in wide egg ribbon pasta with cabbage, sauce verte
Allergens: 1 Wheat, 3, 8, 9, 10, 12

Gartin of Artichoke & Spinach Gnocchi 19
Baked in a garlic cream velouté topped with cream cheese, pecan crumble
Allergens: 1 Wheat, 3, 6, 7, 8 Pecan, 9, 10, 12

flat breads

Caprese 16
Assorted heirloom tomatoes with burrata, basil, rocket olive oil & balsamic
Allergens: 1 Wheat, 6, 7, 13

Redmond Angus Meat Balls 16
Redmond Angus meat balls, tomato sauce, vine cherry tomato, peppers, mushrooms, mozzarella, rocket
Allergens: 1 Wheat, 7, 10

Spiced Capriccioso 15
Coppa, Martelli, mozzarella cheese, olives, vine cherry tomatoes, mushrooms, artichokes
Allergens: 1 Wheat, 7, 12

Lyonnaise 13.50
Smoked bacon, Emmental cheese, burrata, onion marmalade, rocket & chili mayonnaise
Allergens: 1 Wheat/Oats, 3, 7, 8 Almonds, 10.

extras

Fried Onion Rings (1 Wheat, 3, 7) 6
Baked Mushrooms with Creamed Cheese (6, 7) 6
Mac & Smoked Cheese (1, 3, 6, 7, 12) 7.50
Redmond Farm Home Cut Chips (12) 5.50
Glazed Seasonal Vegetables 5
Mashed Creamed Potato (7) 4.50
Tossed Salad (9) 4.50
Bread & Butter (1 Wheat, 3, 7, 8) 4
Sauce on the Side 2