early bird menu

served 5pm-6.30pm

2 courses €24 | 3 course €29

to start

HOMEMADE SOUP OF THE DAY
with our in-house baker's Dingle peninsula 'Carraig Dhubh' stout & black treacle soda bread
(1 wheat/oats 4,9,14)

WILD ATLANTIC SEAFOOD CHOWDER
with our in-house baker's Dingle peninsula 'Carraig Dhubh' stout & black treacle soda bread
(1 wheat/oats 4,5,6,8,9,14)

CRISPY CHICKEN WINGS
with a choice of either
Korean sesame glazed BBQ sauce, buttermilk ranch dip
(1 wheat,4,7,9,11,12,14) ***OR***
spicy hot sauce, Cashel blue cheese dip
(4,7,9,11)

SPICY CRISPY FISH TACOS
pickled cabbage, charred lime, smoked chilli mayo
(1 wheat 5,7,8,9,11,14)

main course

ATLANTIC PAN-FRIED PRAWN LINGUINE
spinach, dill & lemon velouté, parmesan garlic bread crumb
(1 wheat,4,5,6,8,9,13,14)

AUTHENTIC CHARCOAL FIRED CHICKEN CURRY
chef's blend of spices with creamy cashew & coconut sauce, baby vegetables & fluffy basmati
(3 cashew 9,11,14) (vegan option available)

WOODLAND MUSHROOM TORTELLINI
winter kale, truffle cream sauce with creamy Cashel cheese
(1 wheat 4,9,13,14)

6OZ PRIME CENTRE CUT KERRY SIRLOIN (€4 SUPPLEMENT)
creamed winter kale, Ardfert rooster triple cooked chips, "Josper' smoked shallot, "Skellig Whiskey' pepper sauce
(1 wheat 4,7,9,11,13,14)

IRISH CRISPY SPICED DUCK
sweet pickled shredded red cabbage, Seville clementine, sticky soy peanut dressing, pink chicory, pomegranate pearls
(1 wheat 2,9,11,13,14)

dessert

FUDGY BAKED TOFFEE & CHOCOLATE GANACHE TART
Dingle sea salt & caramel, peanut brittle, Irish dairy caramel ice cream
(1 wheat 2,4,7,13,14)

BLACK CHERRY CHEESECAKE
dark chocolate soil & Irish dairy vanilla pod ice cream
(1 wheat 4,7,13,14)

SELECTION OF IRISH DAIRY ICE CREAMS & SORBET
(4,13)

Allergen guide
1.Gluten 2.Peanuts 3.Nuts 4.Milk
5.Crustaceans 6.Mollusc 7.Eggs 8.Fish
9.Celery 10.Lupin 11.Mustard 12.Sesame
Seeds 13.Soya 14.Sulphur Dioxide

THE ASHE
HOTEL | TRALEE

EARLY BIRD MENU