



THE ASHE HOTEL

DINNER MENU



TO START

HOMEMADE SEASONAL SOUP OF THE DAY

Guinness & treacle brown bread €7.50
(1,4,9,14) (gf on request)

CREAMY WILD ATLANTIC SEAFOOD CHOWDER

Guinness & treacle brown bread €12
(1,4,5,6,8,9,14) (gf on request)

PIL PIL ATLANTIC PRAWNS

Sizzled in olive oil with garlic & finely sliced fresh chilli served with toasted sourdough €17
(1,4,5,14) (gf on request)

BUFFALO MOZZARELLA & TOMATO BRUSCHETTA

Creamy mozzarella, ripe tomatoes with a basil & pine nut pesto on charred sourdough, finished with a drizzle of balsamic glaze €13
(1,3,4,14)

COLCANNON ARANCINI BALLS

Golden fried arancini balls served with a rich parsley cream sauce €12
(1,4,11,14)

FETA & SHALLOT TARTE TATIN

Caramelised shallot & feta tarte tatin, glazed with honey, served warm with chive sour cream & dressed rocket salad €13
(1,4,7,14)

FISH TACOS

Crispy fish fillets in warm soft tortillas with pickled red cabbage, shredded baby gem, cherry tomatoes & cucumber, served with house hot sauce & lime-infused sour cream €14
(1,4,8,14)

HOT OR NOT CRISPY CHICKEN WINGS

Golden crispy chicken wings in your choice of house hot sauce or sticky BBQ glaze, served with blue cheese dip & celery sticks €13
(4,7,14) (gluten free)

FRESH SALADS

CLASSIC CAESAR SALAD

Crisp romaine lettuce, shaved parmesan, pancetta & golden sourdough croutons, tossed in a classic Caesar dressing
Starter €11 / Main €15
(1,4,7,14)

Add lemon, thyme & honey grilled chicken +€5

DINGLE GOAT'S CHEESE SALAD

Dingle goat's cheese with roasted beetroot, mixed leaves, fresh pear & red onion, finished with toasted walnuts, mixed seeds & a balsamic dressing
Starter €15 / Main €21
(3,4,11,14) (gluten free)

SNACKS & SIDES

Ardfert Rooster mash

€5.50
(4,14)

Triple cooked Ardfert chunky chips

€5.50
(14)

Triple cooked Ardfert chips with truffle aioli & shaved Parmesan

€7.50
(7,4,9,11,14)

Confit garlic focaccia bread with garlic aioli

€5
(1 wheat, 4,13,14)

Mini Caesar salad

€7
(1 wheat, 4,7,8,11,14)

House slaw

€5
(7,11,14)

Panfried local greens

€5
(4,14)

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





MAIN COURSE



BURGER SPECIALS

THE ASHE HOUSE BURGER

8oz Prime Irish beef burger, with smoked Applewood cheddar, crispy smoked bacon, baby gem, sliced beef tomato, red onion & pickles, finished with Dijon mayo in a brioche bun, with skin on fries & house slaw €23
(1,4,7,11,14) (gf on request)

THE ASHE GARDEN BURGER

Vegan beetroot & feta burger with baby gem, red onion & cucumber, finished with vegan raita in a toasted vegan bun, with skin on fries €19
(1,13,14) (gf on request)

STACKED 4OZ BURGER WITH PULLED PORK

4 oz Prime Irish beef burger topped with BBQ pulled pork, smoked applewood cheddar, shredded baby gem lettuce, sliced beef tomato & pickled red onion, in a seeded brioche bun, with skin on fries €21
(1,4,7,12,14)

THE ASHE BUTTERMILK CHICKEN BURGER

Tender buttermilk chicken with baby gem lettuce, beef tomato & smoked cheddar cheese, finished with roasted garlic aioli in a toasted sesame brioche bun, with skin on fries €22
(1,4,7,14)

SEARED LION'S MANE MUSHROOM STEAK

Thick cut lion's mane mushroom, seared until golden, served with roasted baby potatoes, grilled tenderstem broccoli, fine beans & smoky romesco sauce €21
(3)

RIGATONI ARRABBIATA

Tossed in a tomato & basil sauce with fresh cherry tomatoes, torn basil & grated Parmesan €19
(1,4,7,14)

FISH DISH OF THE WEEK

PLEASE ASK YOUR SERVER FOR DETAILS

Served with seasonal vegetables & new potatoes

CLASSICS & FAVOURITES

BEER BATTERED FISH & CHIPS

Crisp & golden with chunky chips, tartar sauce & minted pea purée €23
(1,4,8,14) (gluten free)

GOLDEN FRIED SCAMPI

Fresh side salad, lemon aioli & chunky chips €23
(1,4,7,14)

CHICKEN CURRY

Tender chicken & roasted vegetables in our chef's blend of spices, with basmati rice & a crisp poppadom €20
(1,3,14) (gf on request)

8OZ SIRLOIN STEAK

Prime Irish steak, chargrilled to your liking with roasted Portobello mushrooms, tenderstem broccoli, crispy onion rings, chunky chips & peppercorn sauce (market price)
(1,4,9,11,14)

CLASSIC LASAGNE

Slowly cooked bolognese layered with lasagne sheets & creamy béchamel sauce, served with garlic focaccia & a fresh side salad €19
(1,4,7,9,14)

SLOW ROASTED PORK RIBS

Tender slow roasted pork ribs, glazed in a sticky BBQ sauce, served with crisp apple & celeriac slaw, chunky chips & dressed salad leaves €22
(1,4,9,11,14)

GOLDEN CHICKEN SCHNITZEL

Served with crushed baby potatoes with pancetta & tenderstem broccoli, finished with a garlic & parsley butter €22
(1,4,7,14)



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PLANNING A SPECIAL MEAL OR PARTY?
TALK TO US ABOUT OUR SPECIAL
CELEBRATION MENUS

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