



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 Tommy 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 | Killowen Yogurt
La Rousse Food | Kish Fish | Cullens | Tirlán | Sylvester Burkes' Eggs | Italicatessen*



STARTERS

Josper Chorizo & Prawn Pil Pil (AC) ^(1 Wheat, 2, 7, 12) €12.50
Tomato & Pickled Cucumber, Grilled Sourdough

Crispy Chicken Wings ^(1 Wheat, 6, 7, 9, 10, 11, 12) €10.00
Tossed in Spiced BBQ, Pickled Red Onion, Ranch Sauce

Local Ballyhack Barbecued Smoked Salmon (AC) ^(1 Wheat, 3, 4, 6, 7, 9, 10) €12.00
Celeriac, Horseradish & Gherkin Cream Cheese, Treacle Guinness Bread

Redmond Farm Beef Gyoza ^(1 Wheat, 3, 4, 6, 9, 10, 11, 12) €9.50
Steamed Miso Spiced Beef Gyoza served with Celeriac & Red Cabbage, Ponzu Sauce

Grilled Irish Mussels (AC) ^(1 Wheat, 7, 14) €9.50
Josper Grilled Irish Mussels deglazed with Cider & Fennel, Served with Grilled Sourdough

Goats Cheese (AC) (V) ^(1 Wheat, 6, 7, 8, 12) €9.00
Whipped Goats Cheese with Roasted Pear, Candied Walnuts, Baked Balsamic Beetroot and Oat Shortbread

Irish Seafood Chowder (AC) ^(1 Wheat/Oats, 2 Prawn, 4, 7, 9, 14) €9.00
Light Creamed Broth with Seasonal Vegetables, Fresh & Smoked Fish served with Brown Soda Bread

Soup of the Day (AC) (V) ^(1 Wheat/Oats, 7, 9) €6.50
Served with Freshly Baked Soda Bread

SALADS

Caesar Salad (AC) ^(1 Wheat, 3, 4, 7, 8, 10, 13)
Salad of Baby Gem, Bread Croutons, Cured Bacon, Aged Parmesan, Pine Nuts, Caesar Dressing

Small €9.00 / Larger €12.50
Josper Grilled Chicken Fillet €5.50
Grilled Josper Prawns €7.50

Roast Pepper, Goats Cheese, Walnut (AC) (V) ^(1 Wheat, 6, 8, 11, 12, 13)
Josper Grilled Red Bell Peppers, Candied Walnut Praline, Chicory & Mixed leaf Salad, Irish Goats Cheese, Sourdough Croutons, Lemon & Rosemary Oil Dressing
Small €9.50 / Larger €12.50

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.

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| 340g = 12oz / 283g = 10oz / 227g = 8oz / 198g = 7oz | |
| Grilled Ribeye | 10oz €38.00 / 12oz €46.00 |
| Striploin | 8oz €31.00 / 10oz €38.00 |
| Fillet | 7oz €35.00 |
| Rump Steak | 7oz €22.00 |
| ADD to your Steak | Prawns €7.50 / Foie Gras €9.00 |

Steak Garnishes (GF): All served with dressed Redmond Farm Chips, Confit of King Oyster Mushroom ⁽⁷⁾, Baked Vine Tomato
Choice from: Peppercorn Sauce ^(7, 9, 10), Garlic Butter ⁽⁷⁾, Caramelized Bordelaise Sauce ^(6, 7, 9, 10, 12) or Cashel Blue Cream ^(6, 7, 9, 12)

Whole 400g Sea Bass on the Bone (GF) ^(1 Wheat, 4, 8, 9, 11, 12, 13) €24.00
Pickled Vegetables, Crushed Baked Baby Potatoes, Lemon Pesto

Ivy Redmond Angus Beef Sandwich 7oz (AC) ^(1 Wheat, 6, 7, 10, 11, 12) €21.00
Served on Grilled Sourdough Bread, Red Onion Marmalade, Marinated Mushroom Salad, Peppercorn Sauce, Dressed Redmond Farm Chips

Redmond Angus Burger 8oz (AC) ^(1 Wheat, 3, 6, 7, 10, 11, 12) €17.50
Seeded Bun, Caramelized Onion Confit, Cheese, American Mustard Aioli, Dressed Redmond Farm Chips

ADD to your Burger Thick cut Grilled Bacon Rasher €2.00
Grilled Mushroom ⁽⁷⁾ €1.50

Grilled Chicken Supreme (GF) ^(6, 7, 9, 12) €19.00
Grilled Chicken Supreme with Crushed Potatoes, Seasonal Buttered Vegetables, Red Wine Sauce

Blue - Very red centre, internal temperature 46 °C

Rare - Cool to warm red centre, tender texture, internal temperature 52 °C

Medium Rare - Warm red centre, perfect steak texture, internal temperature 57 °C

Medium - Warm pink centre, slightly firmer texture, internal temperature 63 °C

Medium Well - Slightly pink centre, firm texture, internal temperature 66 °C

Well Done - Little or no pink centre, very firm texture & much drier, internal temperature 71 °C

FROM THE LARDER

Mediterranean Hake ^(1 Wheat, 3, 4, 6, 7, 8 Pecan, 9, 12) €22.50
Pan Fried Hake on a black garlic & Irish kale rice pilaf with Yellow Pepper Aoili

Grilled Fish of the day (GF) ^(4, 6, 7, 9, 12) €22.50
Grilled Fillet of the Day with Crushed Potatoes, Seasonal Buttered Vegetables

Braised Redmond Beef Guinness Casserole ^(1 Barley, 6, 7, 8, 9, 10, 12) €21.00
Whipped Creamed Potatoes, Hazelnut Dressed Broccoli

Fish “N” Chips ^(1 Wheat/Barley, 3, 4, 7, 9, 10) €18.50
Fresh Hake Fillet in a Light Batter, Ashdown Salad, Crushed Buttered Peas, Chunky Caper & Gherkin Tartare Sauce, Dressed Redmond Farm Chips

Chicken Tikka Masala (AC) ^(1 Wheat, 3, 6, 7, 8 Almond/Cashew, 9, 10, 12) €18.00
Buttermilk Tender Chicken Pieces in an Indian Spiced Tomato Sauce Served with Rice & Naan Bread

Korean Style Fried Chicken Bap ^(1 Wheat, 3, 7, 6, 9, 10) €17.50
Buttermilk fried Gochujang Chicken Fillet with Gochujang Mayonnaise, Rye Bap, Marinated Cucumber & Tomato Salsa, Cheese, Baby Gem, Dressed Redmond Farm Chips

Vegan Korma (VV) ^(6, 8 Almond, 9, 10) €17.50
Mild Cumin Spiced Coconut Vegetable Curry Served with Boiled Rice

FLAT BREADS

All flat breads are on focaccia bread

Redmond Angus Meat Balls ^(1 Wheat, 7, 10) €16.00
Redmond Angus Meat Balls, Tomato Sauce, Vine Cherry Tomato, Peppers, Mozzarella, Rocket Salad

Tomato & Mozzarella (V) ^(1 Wheat, 6, 7, 8 Pine Nuts, 13) €16.00
Assorted Heirloom Tomatoes with Mozzarella, Parmesan, Gruyere, Basil Pesto

Spanish ^(1 Wheat, 7, 12) €15.00
Spicy Chorizo, Coppa, Mozzarella Cheese, Olives, Vine Cherry Tomatoes, Zucchini, Red Pepper Hummus

Lyonnaise ^(1 Wheat, 7, 8 Pine Nuts) €13.50
Smoked Bacon, Melted Cheese, Onion Confit, Wild Rocket & Garlic Pesto

EXTRAS

Mac & Cheese ^(1, 3, 6, 7, 12) €7.50
Fried Onion Rings ^(1 Wheat, 3, 7) €6.00
Grilled Mushrooms ⁽⁷⁾ €4.50
Smashed Honey Buttered Redmond Farm Root Vegetables ⁽⁷⁾ €4.50
Dressed Redmond Farm Chips ⁽¹²⁾ €4.00
Bread & Butter ^(1 Wheat, 3, 7, 8) €4.00
Lime Buttered Grilled Corn n Cob ⁽⁷⁾ €4.00
Mashed Creamed Potato ⁽⁷⁾ €4.00
Tossed House Salad ⁽⁹⁾ €4.00
Sauce on the Side (Pepper Sauce or Bordelaise Sauce) €1.50