



## CULLENS COTTAGE

**Cullen's at the Cottage is seasonal and will be reopening in June 2012**

Dine without formality on the Ashford Estate this year! "Cullen's" is our Cottage Restaurant in the setting of a traditional thatched cottage, a short stroll over the bridge from the castle! Offering an all day menu with a little something for everyone, "Cullen's" is open to Castle residents and non-residents alike and, though reservations are not essential, they are advised to avoid disappointment!

A short stroll across the River Cong, Cullen's at the Cottage, named after the late Peter Cullen, our Maitre D' of the Castle Restaurant for over twenty five years. It is the final piece of the jigsaw as regards the Ashford dining experience, offering a bistro-style menu with a relaxed atmosphere.

Cullen's allows you an informal option outside the castle, whilst still on the Ashford Estate.

**Opening Hours:**

Open 7 days a week.

Lunch at 1pm – 5.30pm

Dinner at 6pm – 10pm last orders

## SAMPLE MENU

### SANDWICHES AND LUNCH SPECIALS

Pannini of Connemara smoked tuna, Mossfield gouda & red onion - € 9.00

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Cullen's Club sandwich of smoked chicken, bacon, cos lettuce and Caesar dressing - € 8.00

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Open Connemara smoked salmon on brown soda bread, a classic - € 9.50

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Sandwich of James' Kasseler with apple stuffing - € 6.50

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Veloute of white onion soup; toasted cheddar and summer berry chutney sandwich - € 9.50

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Cream of roasted vegetable soup; honey glazed ham, mustard and red lettuce sandwich - € 9.50

### SOUPS, STARTER AND SALADS

Cullen's famous seafood chowder of freshly cooked fish and shellfish - **€ 8.00**

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White onion veloute with Hegarty's cheddar - **€ 5.50**

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Cream of roasted vegetable & lemon thyme soup - **€ 5.00**

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Bowl of mussels from the West Coast - **€ 9.00**

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Cooked in New Zealand Sauvignon Blanc and finished with estate garlic grass

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James Mc Geough's artisan meats produce - **€ 12.00**

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Homemade pickled cucumber and cauliflower

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Handful of chilled preparations of oyster from the Galway Bay - **€ 14.00**

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Paul Keane's crumbled fresh goats cheese - **€ 9.50**

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Green olives, soft tomatoes, organic leaves, aged balsamic vinegar

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The smoked chicken Caesar salad, a must have on the menu - **€ 9.50**

## **MAINS**

Fish 'n chips - **€ 18.00**

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Truffled fillet of cod in beer batter, minted peas and tartar sauce

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Grilled organic salmon - **€ 19.00**

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Green asparagus, rocket leaves and summer berries

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Braised thick slices of local lamb shank - **€ 18.50**

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Roast garlic, dried tomatoes, green olives and butter bean crisps

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Burger of Irish beef and roasted peppers - **€ 14.50**

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Melted Irish Brie and sweet pepper relish

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Fresh tagliatelli - **€ 12.50**

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Paul Keane's goats cheese, green asparagus and garlic grass pesto

## DESSERTS

Toasted rock scone, clotted cream and preserve - € 5.00

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Apple crumble with fresh cream - € 6.00

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Rhubarb & white chocolate tart - € 6.50

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Citrus fruit crème brulle, shortbread biscuit - € 6.50

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Irish strawberries in custard, topped with Prosecco - € 8.00

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Cheese plate of Irish farmhouse cheese - € 7.50