



ASHBURN

SINCE | HOTEL | 1974



Evening
MENU

Starters

CHEF'S HOMEMADE SOUP £5.00

Choice of Two Freshly Prepared Soups.
Served with Toasted Ciabatta.



SOURDOUGH BRUSCHETTA £6.00

Seared Mushrooms, Sundried Tomato & Spinach Bruschetta with Vegan Cajun Mayo, Balsamic Salad.



BABY BACK RIBS £7.00

Magners Irish Cider Marinated Ribs with a Smokey BBQ Sauce.



GARLIC MUSHROOMS £5.00

Button Mushrooms Coated in a Crisp Breadcrumb, Garlic Mayonnaise.



GARLIC SCENTED CIABATTA £6.00

Smothered in Cheese, Served with Tossed Salad, Garlic Aioli and Ballymaloe Dips.



Ashburn Classics

VEGAN HOT POT £12.50

Chick Peas, Cannelloni Beans, Sno Peas, Bell Peppers, Tender Stem Broccoli, Spinach & Herbs, Enchilada Broth, Onion & Rosemary Focaccia.



VEGETABLE LASAGNE £14.00

Tossed Salad, Chef's Slaw, Garlic Scented Ciabatta. (with a Choice of Side).



CHICKEN GOUJONS £14.00

Breaded Chicken with a Choice of Mayo, Garlic, Marie Rose, Sweet Chilli or BBQ Dip. (with a Choice of Side).



CHICKEN STACK £15.00

Layers of Southern Fried Chicken on a Bed of Sautéed Mushrooms, Pepper Sauce & Tobacco, Onions (with a Choice of Side).



SUPREME OF CHICKEN £15.50

Garlic Parmesan Cheddar, Chive & Bell Pepper Stuffed Supreme, Spinach & Tomato Cream, Tempura Sundried Tomato. (with a Choice of Side).



CHICKEN & BACON CARBONARA £14.00

Penne Pasta, Mushroom & Onions in a White Wine & Cream Sauce with Shaved Parmesan Topping.



BEEF LASAGNE £15.00

Homemade Ashburn Classic, Tossed Salad, Chef's Slaw, Garlic Scented Ciabatta. (with a Choice of Side).



CHICKEN MELT £15.00

Grilled Chicken Fillet Served on Ciabatta Bread Topped with Melted Cheese & a Choice of Sweet Chilli, Cajun or BBQ Sauce. (with a Choice of Side).



HOMEMADE CHICKEN MADRAS £15.00

Pilau Rice, Onion Bhaji, Mango Chutney, Garlic Scented Pitta.



CELERY



GLUTEN



CRUSTACEANS



EGG



FISH



LUPIN



LACTOSE



MOLLUSCS



MUSTARD



NUTS



PEANUTS



SESAME SEEDS



SOY



SULPHITES

Salad Bar

CHEF'S VEGAN SUPER SALAD £13.50
Spinach, Baby Gem, Chick Peas, Blueberries, Radish, Vine & Sundried Tomatoes, Bell Peppers, Cucumber, Maldon's Sea Salt & Black Pepper, Rustic Beet & Pomegranate Vinaigrette.



CHARRED CHICKEN & FIG SALAD £14.50
Rocket Spinach, Cucumber & Parmesan Salad, Charred Chicken, Pineapple, Fig, Salsa Verde & Turmeric Aioli.



Butchers Block

(All Served with a Choice Of Side)

COUNTY ARMAGH GAMMON STEAK £16.00
Grilled & Served with Fried Egg, Peas & Onion Rings.



STEAK CIABATTA £20.00
6oz Rump Steak, Baby Gem, Beef Tomato, Onion Rings, Rustic Ciabatta, Creamy Peppercorn Sauce.



80Z GRILLED SIRLOIN £25.00
Grilled Tomato, Onion Rings, Creamy Peppercorn Sauce.



Gourmet Burgers

All Burgers are a Choice of Southern Fried Chicken or Steak and are Served in a Buttermilk Bap with Beef Tomato, Baby Gem, Onion Rings, with a Choice of Side.

VEGAN £12.50
Sourdough Cob, Baby Gem, Beef Tomato, Tobacco Onions & Tomato Relish.



CLASSIC £13.50
Cheddar, Mayo & Tomato Relish.



SMOKEY JOE £14.00
Smoked Bacon, Cheese & BBQ Sauce.



Seafood

BEER BATTERED COD £16.00
Golden Battered Cod, Mushy Marrowfat Peas, Tartar Sauce, Chive'd Lemon with a Choice of Side.



THYME & BLACK PEPPER ROASTED SALMON £22.00
Tender Stem Broccoli, Sno Peas, Chantenay Carrots, Sundried Tomato & Pea Veloute with a Choice of Side.



PAN SEARED SEABASS £22.00
Chive Mash, Wilted Greens, Smoked Bacon & Tomato Cream.



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EGG



FISH



LUPIN



LACTOSE



MOLLUSCS



MUSTARD



NUTS



PEANUTS



SESAME SEEDS



SOY



SULPHITES

Sides

£4.50 EACH

CHIPS/SKINNY FRIES/GARLIC CHIPS/CREAMY MASH/CHAMP/GARLIC POTATOES/TOBACCO ONIONS/SWEET POTATO FRIES/PILAU RICE/LYONNAISE POTATOES/BUTTERED MUSHROOMS/FRENCH FRIED ONIONS/SIDE SALAD/COLESLAW



Sauces

GRAVY
DIANE SAUCE

£2.00

£4.00

PEPPERED SAUCE
CREAMY GARLIC SAUCE

£4.00

£4.00



Dips

£1.00 EACH

SWEET CHILLI, MAYONNAISE, GARLIC MAYO, BBQ, MARIE-ROSE



Desserts

£6.00 EACH

STRAWBERRY PAVLOVA

Homemade Creamy Pavlova, Fresh Cream & Strawberries.



STICKY TOFFEE PUDDING

Homemade Warmed Sticky Toffee Pudding, Fresh Cream or Ice-Cream.



HOMEMADE CHEESECAKE OF THE DAY

Please Ask Your Server for Today's Option, Fresh Cream or Ice-Cream.

STICKY CHOCOLATE & ORANGE GATEAUX

Delicious Warm or Cold, Fresh Cream or Ice-Cream.



TRIO OF ICE-CREAM

3 Scoops of Draynes Farm Ice-Cream, Choose From Vanilla, Strawberry, Chocolate, Salted Caramel, Honeycomb, Bubblegum or Mint Chocolate Chip.



BRAMLEY APPLE PIE

Warm Deep Pan Bramley Apple Pie, Served with Custard.



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SESAME SEEDS



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SULPHITES



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