

Our Cheeses

Durrus Cheese, Bantry, Co. Cork

Gubbeen Farmhouse Co. Cory

Milleens Cheese Co. Cork

Cashel Blue Cheese, Cashel, Co. Tipperary

ALLERGEN INFORMATION

1 Gluten (a. wheat, b. rye, c. barley, d. oats),
2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts,
6 Soybeans, 7 Milk, 8 Nuts (a. almonds,
b. hazelnuts, c. walnuts, d. cashews, e. pecan
nuts, f. Brazil nuts, g. pistachio nuts,
h. macadamia/Queensland nut)
9 Celery, 10 Mustard, 11 Sesame Seeds,
12 Sulphur Dioxide, 13 Lupin, 14 Molluscs

All prices are inclusive of Vat at 13.5%

THIRD COURSE .

Warm Chestnut Soup €11.50

Caramelised chocolate mousse, hazelnut ice cream, hazelnut milk jelly, meringue
(3,6,7,8B,12)

Baileys Chocolate Mousse €11.50

Coffee cremeux, chocolate sponge, raspberry sorbet
(1A,3,6,7,12)

Luxe Pistachio €11.50

White chocolate & pistachio mouse, dulce de leche caramel, pistachio ice cream, salted caramel pearls, crispy katafi
(1A,3,6,7,8A,12)

Selection of Irish Cheese €16.50

Quince jelly, bread crackers, bread sticks, grapes, chutney
(1A,3,6,7,10,11,12,13)

Welcome to Chesterfield Brasserie, where we invite you to escape the city's hustle and bustle and indulge in a culinary experience crafted from the finest local produce our region has to offer.

Our Ethos:

“We embrace seasonality, crafting each dish with only the finest ingredients. Our menu proudly showcases our trusted partner suppliers, ensuring exceptional quality in every course. We are honoured to serve only Irish-origin beef and lamb”

Our commitment to sustainability extends beyond the plate—our electricity is 100% certified, sourced from Irish wind farms, reducing our carbon footprint and supporting renewable energy.

Our aim is to become carbon neutral.



CHESTERFIELDS
brasserie



FIRST COURSE ...

Smoked Salmon Roulade €17.50

Smoked haddock, crab meat, cream cheese, pickled cucumber, citrus dressing, black caviar

(2,4,7,12,14)

Crispy Duck Croquette €16.50

Caramelized plum & fig, burnt apple puree, puff pastry stick

(1A,3,7,10,11,12,13)

Celeriac Coddle Soup €12.50

Root vegetables, Toulouse sausage, crispy potato cake

(1A,3,7,9,10,12,13)

Ashling Warm Winter Salad €16.50

Caramelised carrot, beetroot, kale, goats cheese, hazelnut crumble

(7,8H,9,10,11,12)

Confit Chicken Terrine €14.50

Clonakilty black pudding, potato, heirloom carrot, celeriac remoulade, mushroom ketchup, toasted sourdough

(1A,1D,3,7,9,10,12,13)



Supplier Highlight

Harford Farm, Lusk Co. Dublin

Harford is a family run business that harvests crops on 200 acres of land in the heartland of North County Dublin.

Run by three brothers Ger, Denis and Lorcan Harford, they farm and harvest crops such as cauliflower, broccoli, leek, spinach, beetroot, celeriac, celery and parsnips.

SECOND COURSE ...

Short Rib €32.00

Irish short rib of beef, purple potato & smoked bacon terrine, celeriac purée, baby vegetables, red wine & veal jus

(1a,3,7,9,10,12,13)

Pressed Braised Leg of Lamb €29.50

Rosti potato, baby vegetables, mint lamb jus

(,3,7,9,10,12)

Stuffed Yellow Courgette €23.00

Quinoa, mushroom, spinach, grilled tofu, tomato fondue

(6,9,10,12)

Grilled Fillet of Sea Trout €28.00

Sesame filo, Thai broth, selection of vegetables

(1A,4,6,7,9,10,11,12,13,14)

Roasted Stuffed Chicken Roulade €27.00

Chestnut & wild mushroom, winter vegetable stew, squash, sweet potato, red pepper, crispy kale

(3,6,7,9,10,12,13)

Mushroom Tortellini €23.00

Creamy mushroom & truffle sauce, wild mushrooms, herb oil, parmesan

(1A,3,6,7,9)

Sides €6

Pomme Purée (7,12)

Chunky Chips (1A,12)

Seasonal Vegetables

Mixed Leaf Salad, balsamic & parmesan (7)



Supplier Highlight

Robinson Meats, Chapelizod

Located less than 5 kilometres from Ashling Hotel, Robinson Meats has been one of our closest and most trusted partners. They supply much of our pork, chicken, and beef, ensuring we serve only the freshest, highest-quality meats.

By sourcing locally, we reduce our environmental impact, support local jobs, and strengthen our community.

Their dedication to quality and sustainability aligns perfectly with our commitment to great food and responsible sourcing