

An abstract painting in shades of orange, red, and yellow. The background is a complex, layered composition of brushstrokes and splatters. On the right side, a human face is partially visible, rendered in a painterly style with visible brushwork. The face has a prominent eye with a golden-brown iris, looking towards the left. The overall mood is intense and artistic.

JASPER'S

APPETISERS

SHARE

Explore the taste and textures of our appetisers, by sharing at your table or with each other a selection of three of our dishes **€25 per couple**

- Kilmore crabmeat, avocado & ruby grapefruit salad, honey & grain mustard dressing, crisp tuille (2,7,10,12) **€15**
- “Loch Garman Abú ” north Wexford black angus pulled beef, potato rissole, caramelised onion, purple & gold carrot puree & garlic mayo (1-wheat,3,6,7,10,12) **€12**
- Salt & pepper calamari, lemon & lime crème fraiche (3,4,6,10,12) **€10**
- Chimichurri tempura prawns, mango & pineapple salsa, crisp pancetta (2,3,6,10,12) **€13**
- Meadowfield farm Greek-style goats cheese, Wexford beetroot, pistachio crumble, sherry vinegar dressing (7,8,10,12) **€10**
- Silver hill confit duck leg “bon bon”, celeriac remoulade, ginger spiced rhubarb (3,6,10,12) **€12**
- Lebanese Tabbouleh, sweet falafel, cucumber & mint tzatziki (1-wheat,6,10,11,12) **€10**
- Cream soup of the evening (6,7,9) **€7**

SIGNATURE DISHES

STEAKS

- 4 hour low & slow braised 10oz north Wexford black angus featherblade steak **€26**
- 9oz prime north Wexford black angus rib eye steak, cooked to your liking **€33**
- 8oz prime north Wexford black angus fillet steak, cooked to your liking **€39**
- All served with gratin potato, tender-stem broccoli, caramelised onion, sauce béarnaise & pepper sauce (3,6,7,9,12)

- Duo of Irish 5-spiced pork belly & pork fillet, spinach & grain mustard stuffing, cavolo nero, apple gel, parsnip puree, brandied café au lait sauce (1-wheat,6,7,9,12) **€27**
- Roast Irish chicken supreme, green beans, polenta-basil chips, truffle mayo, roast Jus (3,6,7,9,12) **€24**
- Roast Kilmore cod, broad beans, tomato & beetroot concasse, crisp pancetta, sauce hollandaise (3,4,6,7,12) **€28**
- Kilmore monkfish & scallops tossed through saffron cream sauce with tagliatelle pasta & buttered sea asparagus (1-wheat,2,3,4,6,7,12) **€32**
- Homemade potato gnocchi, Tuscan vegetables & garlic confit, tomato & basil sauce, roast hazelnut pesto & pecorino cheese. Vegetarian or Vegan (1-wheat,6,7,8) **€21**

SIDES

- Skinny parmesan fries **€5.00** Caesar salad **€5.00** Seasonal vegetables **€5.00**

DESSERT

- Greenhill Farm strawberry pavlova, lemon curd, strawberry coulis (3,7) **€8.50**
- Vegan chocolate mousse, Wexford strawberry jelly, vanilla ice cream (6) **€9**
- Crozier blue cheese, cherry syrup, caramelised walnuts, crackers & grapes (1-wheat,7,8,9,12) **€10**
- Sharing desserts for 2 €16**
- Tahitian vanilla bean cheesecake, red berry sorbet, Wexford raspberries & blackberries (1-wheat,3,7)
or
Chocolate moussecake, caramel ice cream, honeycomb crunch (3,7,9)

