

A TASTE OF JASPER'S

TASTING PLATE OF

Loch Garman Abu - Wexford rissole, north Wexford black Angus pulled beef, caramelised onion, bearnaise sauce

Chimichurri tempura prawn, mango & pineapple salsa, miso & peanut pesto

Meadowfield Farm goats cheese, spiced pear & caramelised walnut

Confit duck leg bon bons, butternut squash puree ginger spiced plum compote

(contains 1-wheat,3,4,6,7,8,9,10,11,12)

SIGNATURE DISHES

Slow braised Irish pork belly, curly kale, apple gel, black pudding colcannon, Guinness jus *(contains 1-wheat,barley,6,7,9,12)*

Roast Irish chicken supreme, green beans, polenta chips, truffle mayo, roast jus *(contains 3,6,7,9,12) GF*

Roast Kilmore hake, spaghetti vegetables, ruby grapefruit & vermouth butter sauce, crisp pancetta *(contains 4,6,7,12)*

Wild mushroom & spinach risotto, parmesan cheese & truffle oil *(contains 6,7) can be made Vegan GF*

Grilled seabass, fennel, olive, spinach & cherry tomatoes, lime emulsion *(contains 4,12)*

STEAKS

4 hour, low & slow braised 10oz north Wexford black Angus featherblade *Supplement €5*

9oz prime north Wexford black angus rib eye steak, cooked to your liking *Supplement €10*

8oz prime north Wexford black angus fillet steak, cooked to your liking *Supplement €12*

All steaks are served with tender stem broccoli, caramelised onion, chunky Wexford pont neuf potatoes, & Café de Paris butter with sauce bearnaise & pepper sauce *(3,6,7,9,12)*

TASTING PLATE OF DESSERTS

Lemon cheesecake, red berry sorbet

Flourless chocolate mousse cake, honeycomb crunch

Classic crème brulee, brandysnap crisp

Poached pear, cinnamon crumb

(contains 1-wheat,3,6,7,)

€35.00

