

SHARE

Sharing for 2 to explore the Tastes & Textures of Jasper's
Choose any 3 Appetisers for €27

APPETISERS

Jackford gin cured salmon & lemon caviar, pickled beetroot, radish & cucumber (4,10,12) (GF)	€13.00
"Loch Garman Abú" north Wexford black angus pulled beef, potato rissole, caramelised onion, purple & gold carrot puree & bearnaise sauce (1-wheat,3,6,7,10,12)	€13.00
Cajun spiced calamari, Louisiana - style remoulade sauce, dressed leaf salad (3,4,6,10,12) (GF)	€12.00
Chimichurri tempura prawns, mango & pineapple salsa, miso & peanut pesto (2,3,6,10,12) (GF)	€13.00
Meadownfield farm goats cheese, spiced pear & caramelised walnut, wholegrain mustard & honey dressing (7,8,10,12) (GF)	€11.50
Confit duck leg "bon bon", butternut squash puree, ginger spiced plum compote (3,6,10,12) (GF)	€13.00
Lebanese Tabbouleh, sweet potato falafel, cucumber, Tunisian fruit compote & mint tzatziki (1-wheat,6,10,11,12)	€11.50
Cream soup of the evening (6,7,9) (GF)	€7.50

STEAKS

4 hour low & slow braised 10oz north Wexford black angus featherblade steak €28
9oz prime north Wexford black angus rib eye steak, cooked to your liking €34
8oz prime north Wexford black angus fillet steak, cooked to your liking €42
All served with grilled courgette, caramelised onion, chunky Wexford pont neuf potatoes & café de Paris butter with sauce bearnaise & pepper sauce (3,6,7,9,12, GF)

SIGNATURE DISHES

Slowly cooked Pat O'Neills pork belly, black pudding colcannon, apple gel, parsnip puree, Guinness jus (1-wheat,Barley,6,7,9,12)	€28
Roast Glin Valley chicken supreme, green beans, polenta-basil chips, truffle mayo, roast jus (3,6,7,9,12) (GF)	€26
Grilled Kilmore hake, spaghetti vegetables, citrus fruit butter sauce, crisp pancetta & kale (4,6,7,12) (GF)	€28
Assiette of Kilmore monkfish, salmon & prawns, with spinach, cherry tomatoes & mussels, garlic butter, gremolata (1-wheat,2,3,4,6,7,9,12)	€32
Roast Barbary Duck Breast, cooked medium rare, curly kale, buttered white radish, caramelised apple, roast jus, orange foam (6,7,9,12) (GF)	€31
Grilled giant Oyster, shiitake & portobello mushroom risotto, spinach & truffle oil (6)	€22.50

- All dishes served with potatoes and seasonal vegetables -

Sides - Fries (6) €5 , Garlic butter fries (6,7) €6 , Vegetables of the evening (7) €5 , Green beans & crispy onions (1-wheat,7) €5 , Gorse Farm organic leaf salad (10,12) €5

DESSERT

Crozier blue cheese, cherry syrup, caramelised walnuts, crackers & grapes (1-wheat,7,8,9,11,12) €12
Baileys crème brulee, shortbread cookie (1-wheat, 3,7,12) €9
Caramelised rhubarb & ginger compote, biscuit & almond crumb, vanilla ice cream, orange foam (1-wheat,8,7) (can be made vegan) €9

Sharing desserts for 2 €17

Lemon cheesecake, red berry sorbet, crushed meringue, raspberry gel (1- wheat, 3,7)
or
Flourless chocolate moussecake, caramel ice-cream, honeycomb (3,7,9)

ABOUT US

With 275km of coastline and our sunny southeast climate, Wexford produces some of the finest food produce. In keeping with the Jasper's ethos we have sourced some of the best Wexford products to enhance the flavour of our dishes and to support local food producers. You can see throughout the menu where Wexford ingredients have been featured into Jasper's dishes.

For a little more detail

check out www.crownquarter.com/jaspers.

