

TASTE

Explore the Taste & Textures of Jasper's €14.00

Chimichurri Tempura Prawn, Meadowfield Farm Goats Cheese & Roast Plum, O'Neills Sticky Pork Belly
(contains 1-wheat,2,3, 6,7,8-walnuts,10,12) GF

APPETIZERS

- Cream Soup of the Evening** €7.50
Jasper's Homemade Brown Bread (contains 1-wheat,6,7,9) V, V+, GF+
- Mushroom Risotto** €11.50
Shiitake, Portobello & King Oyster Mushrooms, Spinach & Truffle Oil, Parmesan Reggiano (contains 6,7) V, V+
- Jasper's Mezze Plate** €12.50
Beetroot Hummus, Killowen Farm Yogurt Labneh, Fattoush Salad, Caramelized Figs, Khobez Crisp Bread & Dukkah, Pomegranate Molasses Dressing (contains 1-wheat,6,7,8-almond,hazelnut,pistachio,12) GF+, V+
- Meadowfield Farm Goats Cheese** €12.50
Roast Plums, Caramelized Walnuts, Crostini, Xeres Sherry Vinaigrette (contains 1-wheat,6,7,8,10,12) GF+, V
- O'Neills Crispy Pork Belly** €12.50
Caramel, Chili & Peanut Hot Sauce, Asian Greens & Bean Sprout Salad, Toasted Sesame Seeds (contains 5,6,10,11,12) GF
- "Loch Garman Abú"** €13.00
Redmond Farm Wexford Pulled Beef Brisket, Potato Rissolle, Caramelized Onion, Purple & Gold Carrots, Bearnaise Sauce (contains 1-wheat,3,6,7,9,10,12)
- Chimichurri Tempura Prawns** €14.00
Pineapple, Mango & Chili Salsa, Miso Coriander Pesto (contains 2,3,6) GF

STEAKS

4 hour Low & Slow braised 10oz Irish Beef Featherblade Steak €28

10oz Irish Ribeye Steak €35

8oz Irish Fillet Steak €39

All served with Sea Salt & Rosemary Crisp Potato, Sauté Mushrooms, Fried Onions & Pepper Sauce (contains 6,7,9,12) GF

Add prawns to your steak €6

SIGNATURE DISHES

- Roast Irish Chicken Supreme** €27.00
Wicklow Brie, Spinach & Hazelnuts, O'Neills Streaky Bacon, Smoked Cauliflower Purée, Orzo Pasta, Roast Jus (contains 1-wheat,6,7,8,9,12)
- Grilled Kilmore Quay Hake** €27.00
Champ Potato, Burnt Leeks, Mussel Cream Sauce, Spinach Purée (contains 4,6,7,12,14) GF
- Pan Fried Kilmore Quay Cod** €28.00
Peas a la Francaise, Capers & Chive Buerre Blanc, Saffron Potato (contains 2,4,6,7,12) GF
- Roast Rump of Slaney Valley Lamb (best served pink)** €29.00
Roast Parsnip & Thyme Purée, Killiane Castle Honey & Thyme Glazed Baby Carrots, Roast Jus (contains 6,9,12) GF
- Silver Hill Irish Duck Breast** €30.00
Butternut Squash Tatin, Spinach Purée, Celeriac Crisps, Blackcurrant Gel, Roast Jus (contains 1-wheat,6,9,12) GF+
- Homemade Beetroot Gnocchi** €24.00
Yellow Split Pea Purée, Roast Red Onion, Cods Chestnut Mushrooms, Cherry Tomatoes, Spinach, Capers & Parmesan Reggiano (contains 1-wheat,6,7) V+

- VEGAN & VEGETARIAN MENU AVAILABLE -

Sides Fries (6) €5.00, Garlic Butter Fries (6,7) €6, Vegetables of the Evening (7) €5.00,
Gorse Farm Organic Leaf Salad (10,12) €5.00

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

V = vegetarian V+ = can be made vegan

GF = gluten free GF+ = can be made gluten free



DESSERT

SHARING

Shared Dessert for Two €17

Passionfruit & Mango Cheesecake, Macaroons, Raspberry Sorbet (contains 1-wheat,3,7)

Warm Sticky Toffee Pudding €9.50

Butterscotch Sauce, Vanilla Ice Cream (contains 1-wheat,3)

Passionfruit & Mango Cheesecake €9.50

Macaroon, Raspberry Sorbet (contains 1-wheat,3,7)

Chocolate Ganache Tart €9.50

Caramelized Hazelnuts, Honeycomb Ice Cream (contains 3,6,7,8) GF

Warm Apple & Blackberry Crumble Tart €9.50

Vanilla Ice Cream, Crème Anglaise (contains 1,wheat,3,6,7,8-almond)

Irish Cheese Plate €13.50

Cashel Blue, Knockanore Smoked Cheddar, St. Kevin's Brie, Balsamic Roast Grapes, Wexford Preserve Relish & Crackers (contains 1-wheat,7,8,9,11,12)

TEA & COFFEE

JAVA REPUBLIC PERUVIAN BLEND COFFEE

Americano €3.70

Latte €3.90

Espresso €3.20

(Extra shot) + €1

Chai latte €3.90

Cappuccino €3.90

Flat white €3.90

Iced latte €4.20

Dbl Espresso €4.20

Mocha €4

Flavour syrup + €0.60

Tea €3.20

Herbal Tea €3.70

Irish Coffee €7.80

Brunch Mimosa

€8.50

Dairy Free Milk (Almond, Oat, Coconut & Soya) + €0.70

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