

A TASTE OF JASPER'S

Available Wednesday from 5pm-9.30pm
Thursday, Friday & Sunday (excluding Bank Holidays) from 5pm-6pm only.

2 course €35 | 3 course €39

A TASTING PLATE OF JASPER'S APPETISERS

Chimichurri Tempura Prawns, Mango & Pineapple Salsa, Miso Pesto (2,3,6) GF

Meadowfield Farm Goats Cheese, Roast Plum, & Walnut Salad (1-wheat,6,7,8,10,12) GF+, V

O'Neills Sticky Pork Belly, Asian Salad, Peanut Hot Sauce (5,6,10,11,12) GF

'Loch Garman Abu', Redmond Farm Wexford Pulled Beef Brisket & Potato Rissole
(1-wheat,2,3,6,7,7-walnuts,10,12)

SIGNATURE DISHES

Roast Irish Chicken Supreme

Wicklow Brie, Spinach & Hazelnuts, O'Neills Streaky Bacon, Smoked Cauliflower Puree,
Orzo Pasta, Roast Jus (1,6,7,8,9,12)

Low & Slow Braised 10oz Irish Beef Featherblade Steak

served with Sea Salt & Rosemary Crisp Potato, Sauté Mushrooms, Fried Onions & Pepper Sauce
(6,7,9,12) GF add Prawns to your Steak €6

Pan fried Kilmore Quay Cod

Peas a la Francaise, Saffron Potato, Capers & Chive Buerre Blanc (2,4,6,7,12)

Grilled Kilmore Quay Hake

Champ Potato, Burnt Leeks, Mussel Cream Sauce, Spinach Puree (4,6,7,12,14) GF

Homemade Beetroot Gnocchi

Yellow Split Pea Puree, Roast Red Onion, Codd's Chestnut Mushrooms, Cherry Tomatoes, Spinach,
Capers & Parmesan Reggiano (1-wheat,6,7) GF, V+

Roast Rump of Slaney Valley Lamb (best served pink) €8 sup

Roast Parsnip & Thyme Puree, Killiane Castle Honey & Thyme Glazed Baby Carrots, Roast Jus (6,9,12) GF

10oz Irish Ribeye Steak €13 sup

8 oz Irish Fillet Steak €18 sup

all steaks served with Sea Salt & Rosemary Crisp Potato, Sauté Mushrooms, Fried Onions & Pepper Sauce
(6,7,9,12) GF add Prawns to your Steak €6

A TASTING PLATE OF JASPER'S DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce (1-wheat,3)

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

Chocolate Ganache Tart, Caramelized Hazelnuts, Honeycomb Ice Cream (3,6,7,8) GF

V = vegetarian V+ = can be made vegan

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

