

JASPER'S DINNER MENU

STARTERS

Cajun Spiced Calamari 11.40

Louisiana tartare sauce, dressed salad leaves (3,4,6,9,10,12) GF

Jasper's Creamy Seafood Chowder 11.50

With homemade brown bread (1-wheat,oat,2,4,7,9,12,14) GF+ (11)

Bruschetta 10.50

Pesto, Bluebells Farm goats cheese, tomato, red onion and basil on focaccia (1-wheat,oat,7,8-pine nut,10,12) V, GF+ (11)

Buffalo Wings 11.40

Tossed through Jasper's hot sauce OR Kentucky bourbon BBQ sauce and served with blue cheese dip and celery sticks (1-wheat,6,7,9,10,12)

Chimmi Churri Tempura Prawns 14.50

Pineapple Salsa, Smokey Chipotle Honey Sauce (2,3,6,10,12) GF

O'Neills Crispy Pork Belly 11.50

Sriracha peanut and honey hot sauce, asian salad (5,6,10,11,12) GF

Loch Garman Abú 11.90

Wexford inspired potato rissole topped with Redmond Farm beef brisket in a rich roast jus, caramelised red onion & béarnaise sauce (1-wheat,3,6,7,10,11,12)

Jasper's Mezze Plate 11.50

Beetroot hummus, pickled red onion, caramelized figs, flat bread, Killowen Farm salted Greek yogurt labneh, pomegranate molasses dressing (1-wheat,6,7,12,13) V, vegan+

Classic Caesar Salad 10.50

Grilled chicken and smoked bacon lardon, creamy garlic dressing (1-wheat,3,6,10,12) GF+ (11). Mains 15.90 (with prawns - 13.90 / 19.90)

Soup of the Day 7.50

Sourdough croutons, homemade brown bread (1-wheat,oat,6,7,9) GF+ (11),V, vegan+

MAINS

Special of the Evening

Your server will be happy to inform you

Grilled Chicken and Parma Ham 24.00

Crispy potato wedges, buttered green beans, aged parmesan and roast jus (6,7,9,10,12) GF

Crisp Kilmore Lemon Sole Tempura 24.00

Pea puree, tartare sauce and twice cooked chips (3,4,6,10,12) GF

Grilled Kilmore Hake 25.00

Mussel, chorizo, spinach and potato hash, tomato salsa, chive butter sauce (4,6,7,9,10,12,14) GF

Prawn, Mussel and Calamari Linguine 24.00

Sun dried tomatoes, spinach and tomato basil cream sauce, pesto, aged parmesan (1-wheat,2,4,6,7,8-pine nut, 9,12,14)

Slow Roast O'Neills Pork Belly 25.00

Slow cooked O'Neill's pork belly, mash potato, celeriac puree, honey roast carrots & greens, roast jus and apple sauce (6,7,9,12) GF

Jasper's Spiced Italian Sausage and Savoury Beef

Macaroni "au Gratin" 19.90

Garlic bread, dressed salad (1-wheat,6,7,9,12)

Jasper's Spiced Bean and Lentil Macaroni "au Gratin" 19.90

Garlic bread, dressed salad (1-wheat,6,7,9,12) V

Risotto 18.90

Mushroom, spinach, butternut squash, aged Parmesan, truffle oil (6,7) GF, V, V+

SAUCES

Chipotle Honey Mayo (3,6,10,12) GF 2.20

Sriracha Peanut & Honey Hot Sauce (5,12) GF 2.20

Cashel Blue Cheese (3,6,7,12) GF 2.20

Pepper Sauce (6,7,9,10,12) GF 2.20

STEAKS AND BURGERS

10oz Beef Featherblade Steak 28.00

6 hour slow braised

10oz Sirloin Steak 35.00

8oz Beef Fillet Steak 39.00

Redmond Farm Irish Black Angus beef. All steak dishes are garnished with gratin potato OR potato wedges, green beans & mushrooms, and your choice of pepper sauce, béarnaise sauce OR garlic butter (6,7,9,12) GF

The Double Smash Cheese Burger 22.50

with Kentucky bourbon BBQ beef brisket, cheddar and red onion marmalade on a brioche bap, garlic butter parmesan chips (1-wheat,3,6,7,10,12) V+

DESSERTS

Jasper's Two-Bite Sticky Toffee Pudding 6.00

Butterscotch sauce, fresh cream (1-wheat,3,7)

Baileys Upsidedown Cheesecake 7.90

Biscoff crumb, strawberries & chocolate (1-wheat,3,6,7,12)

Warm Apple & Blackberry Crumble 7.90

Vanilla ice-cream (7) GF, vegan+

Classic Vanilla Bean Crème Brulée 7.90

Homemade shortbread (1-wheat,3,6,7) GF+

Chocolate and Hazelnut Fondant 7.90

Iced raspberry sorbet (1-wheat,6,8) vegan

SIDES

Twice Cooked Chips (6) 4.70

Garlic Butter Chips (6,7) 5.20

Green Beans Lyonnaise (7) 4.90

Gratin Potatoes (7) 4.90

Mashed Potatoes (7) 4.00

Cauliflower Cheese (7) 4.90

Dressed Salad (6,10,12) 4.00

Parmesan Chips (6,7) 5.20

Sauté Onions (6) 4.00

V = vegetarian V+ = can be made vegan GF = gluten friendly GF+ = can be made gluten friendly



All foods are prepared in a kitchen with all allergens or traces there of.