

JASPER'S LUNCH MENU

from 12pm-3pm

STARTERS

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)

Jasper's Creamy Seafood Chowder 11.50

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

Bruschetta 11.50

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

Buffalo Wings 11.40

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

Soup of the Day 7.50

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

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+

Buttermilk House Chicken Tender Bap 16.50

Maple chipotle sauce, ranch dressing, twice cooked chips (1-wheat,3,6,7,9,10,12) GF+ (11), V+

The Smash Cheese Burger 16.50

Sauté onions, crispy bacon, ketchup and mayo, twice cooked chips (1-wheat,3,6,7,9,10,12)

MAINS

Today's Special

Your server will be happy to inform you

Jasper's Spiced Italian Sausage and Savoury Beef Macaroni "au Gratin" 16.90

(1-wheat,6,7,9,12)

Jasper's Spiced Bean and Lentil Macaroni "au Gratin" 16.90

(1-wheat,6,7,9,12) V

Chicken, Chorizo & Mushroom Vol au Vent 17.00

Tomato cream sauce, dressed salad and twice cooked chips (1-wheat,6,7,9,10,12)

Smokey BBQ Beef Brisket Benedict 14.50

Poached eggs, chipotle hollandaise, toasted sourdough (1-wheat,3,6,7,12) GF+ (11)

Tornado Eggs 14.50

Crispy pork belly bites, sriracha sauce and black sesame on toasted sourdough (1-wheat,3,6,7,10,11,12) GF+ (11)

Chicken, Brie and Bacon Wrap 11.00

Dressed baby leaf salad and crisps (1-wheat,3,6,7,12)
add a cup of soup OR twice cooked chips for €3

Jasper's Toasted Special 10.00

Ham, cheddar, onion, and tomato with dressed baby leaf salad and crisps (1-wheat,6,7,10,12) add a cup of soup OR twice cooked chips for €3

SIDES

Twice Cooked Chips (6) 4.70 , Garlic Butter Chips (6,7) 5.20
Green Beans Lyonnaise (7) 4.90, Dressed Salad (6,10,12) 4.50

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



Crisp Kilmore Lemon Sole Tempura 19.50

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

Prawn, Mussel and Calamari Linguine 19.50

Sun dried tomatoes, spinach and tomato basil cream sauce, pesto, aged parmesan (1-wheat,2,6,7,8-pine nut,9,12,13)

DESSERTS

Baileys Upside Down Cheesecake 7.90

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

Chocolate and Hazelnut Fondant 7.90

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

CAKES

Belgian Chocolate Brownie (1-wheat,3,6,7) GF+ 3.50

Raspberry Bakewell Slice (1-wheat,3,6,7,8-almond) 3.50

Rocky Road Slice (1-wheat,3,6,7) 3.50

SUNDAY ROAST

Sundays
from 12pm-3pm

All Sunday Roasts served with cauliflower cheese, green beans, roast vegetables (1-wheat,3,6,7,9,12) GF+ (11)

Roast Top Rib of Redmond Farm Irish Beef 21.00

Yorkies, roast potatoes and roast gravy (1-wheat,3,6,7,9,12) GF+ (11)

Roast Irish Chicken 18.60

Sage and onion stuffing, roast potatoes and roast gravy (1-wheat,6,7,9,12) GF+ (11)

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