

Ladies Night AT JASPERS

A TASTING PLATE OF JASPER'S APPETISERS

O'Neills Sticky Pork Belly, Asian salad, peanut hot sauce (5,6,10,11,12) GF

Pulled Beef Brisket Rissole, caramelized red onion, bearnaise sauce (1-wheat,3,6,7,10,12)

Bluebell Falls Goats Cheese, Tomato and Red Onion Bruschetta (1-wheat,7,8-pine nut,10,12) V, GF+ (11)

Cajun Spiced Calamari, Louisiana tartare sauce (3,4,6,9,10,11) GF

SIGNATURE DISHES

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

Grilled Chicken and Parma Ham, crispy potato wedges, buttered green beans, aged parmesan and roast jus (6,7,9,10,12) GF

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

Risotto, mushroom, spinach and butternut squash, truffle oil (6,7) GF, V, V+

Jasper's Spiced Italian Sausage and Savoury Beef Macaroni "au Gratin", garlic bread, dressed salad (1-wheat,6,7,9,12)

STEAKS

Redmond Farm Irish Black Angus Beef

10oz Beef Featherblade Steak €8 sup

10oz Sirloin Steak €12 sup

8oz Beef Fillet Steak €17 sup

All steak dishes are garnished with gratin potato or potato wedges, green beans and mushrooms, your choice of pepper sauce, béarnaise sauce or garlic butter (6,7,9,12) GF

A TASTING PLATE OF JASPER'S DESSERTS

Sticky Toffee Pudding, butterscotch sauce (1-w,7)

Upside Down Baileys Cheesecake, biscoff crumb (1-w,3,6,7,12)

Rum & Chocolate Ganache, raspberry coulis (6,7)

€36 per person for 2-courses, €42 per person for 3-course *complimentary glass of wine*



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

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