

JASPER'S DINNER MENU

STARTERS

- Cajun Spiced Calamari** 11.70
Louisiana tartare sauce, dressed salad leaves (3,4,6,9,10,12) GF, vegan+

Jasper's Creamy Seafood Chowder 11.70
with homemade brown bread (1-wheat,oat,2,4,7,9,12,14) GF+ (11)

Bruschetta 10.90
tomato, red onion and feta cheese on grilled focaccia with basil and pinenut pesto (1-wheat,7,8-pine nut,10,12) V, GF+, vegan+

Buffalo Wings 11.70
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)

Jasper's Mezze Plate 11.70
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+

- O'Neills Crispy Pork Belly** 11.70
sriracha peanut and honey hot sauce, asian salad (5,6,10,12) GF

Loch Garman Abú 11.90
Wexford inspired potato rissole topped with Redmond Farm beef brisket in a rich roast jus, caramelised red onion and béarnaise sauce (1-wheat,3,6,7,10,11,12)

Chimmi Churri Tempura Prawns 14.70
pineapple salsa, smokey chipotle honey sauce (2,3,6,10,12) GF

- Classic Caesar Salad** 10.70
grilled chicken, smoked bacon lardon, parmesan, crouton and creamy garlic dressing (1-w,6,7,10,12) GF+ (11).
Mains 15.90 (with prawns (2)- 14.00 / 20.50)

- 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** 24.50
crispy potato wedges, buttered green beans, aged parmesan and roast jus (6,7,9,10,12) GF
- Crisp Kilmore Lemon Sole Tempura** 24.50
pea puree, tartare sauce and twice cooked chips (3,4,6,10,12) GF
- Grilled Kilmore Hake** 26.00
chorizo mash, carrot and vanilla puree, chive butter sauce (4,6,7,12) GF
- Prawn, Mussel and Calamari Linguine** 26.00
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** 25.90
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) GF
- Jasper's Spiced Italian Sausage and Savoury Beef Macaroni "au Gratin"** 20.90
garlic bread, dressed salad (1-wheat,6,7,9,12)

- Jasper's Spiced Bean and Lentil Macaroni "au Gratin"** 20.90
garlic bread, dressed salad (1-wheat,6,7,9,12) V

- Risotto** 19.50
mushroom, spinach, butternut squash, aged Parmesan, truffle oil (6,7) GF, V, vegan+

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 36.00

8oz Beef Fillet Steak 40.00

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

The Double Smash Cheese Burger 22.90
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) vegan+

DESSERTS

- Dessert of the Day**
your server will be happy to inform you
- Peanut & Caramel "Snickers" Cheesecake** 8.20
chocolate sauce (1-6,7,8) GF+
- Warm Apple & Blackberry Crumble** 8.20
vanilla ice-cream (7) GF, vegan+
- Classic Vanilla Bean Crème Brulée** 8.20
homemade shortbread (1-wheat,3,6,7) GF+
- Chocolate and Hazelnut Fondant** 8.20
iced raspberry sorbet (1-wheat,6,8) vegan

SIDES

- Twice Cooked Chips (6) 4.90

Garlic Butter Chips (6,7) 5.40

Green Beans Lyonnaise (7) 5.00

Gratin Potatoes (7) 5.00

Mashed Potatoes (7) 4.20
- Cauliflower Cheese (7) 5.20

Dressed Salad (6,10,12) 4.20

Parmesan Chips (6,7) 5.40

Sauté Onions (6) 4.50

V = vegetarian Vegan+ = 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.