

# JASPER'S DINNER MENU

## STARTERS

Homemade Brown Bread and Italian Flat Bread €6.00  
Red Pepper Tapenade, Olive Oil and Sea Salt (for 2)  
(1-wheat,oats,6,7) V

O'Neills Crispy Pork Belly €11.00  
Sriracha Peanut and Honey Hot Sauce, Asian Salad  
(5,6,10,11,12) GF

Classic Caesar Salad €10.00  
Grilled Chicken and Smoked Bacon Lardon, Creamy Garlic Dressing  
(1-wheat,3,6,10,12) GF+  
Mains €15 (with Prawns - €13/€19)

Jasper's Creamy Seafood Chowder €11.00  
With Homemade Brown Bread (1-wheat,2,4,7,9,12,14) GF+

Bruschetta €10.00  
Pesto, Meadowfield Farm Goats Cheese, Tomato, Red Onion  
and Basil on Focaccia (1-wheat,7,8-pine nut,10,12) V, GF+

Cajun Spiced Calamari €11.00  
Louisiana Tartare Sauce, Dressed Salad Leaves (3,4,6,9,10,11) GF

Buffalo Wings €11.00  
Tossed through Jasper's Hot Sauce OR Kentucky Bourbon BBQ  
Sauce and served with Blue Cheese Dip & Celery Sticks  
(6,7,9,10,12) GF

Soup of the Day €7.00  
Sourdough Croutons, Homemade Brown Bread  
(1-wheat,6,7,9) GF+,V,V+

Pulled Beef Brisket and Cheddar Croquette €11.00  
Caramelized Red Onion, Bearnaise Sauce (1-wheat,3,6,7,10,12)

Prawns, Mussels and Chorizo €13.50  
Chimichurri Butter, Flat Bread, Chipotle Honey Aioli  
(1-wheat,2,3,6,10,12) GF+

Jasper's Mezze Plate €11.00  
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, V+

## STEAKS AND BURGERS

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,  
Bearnaise Sauce OR Garlic Butter (6,7,9,12) GF

10oz Beef Featherblade Steak €25.00  
6 Hour Slow Braised

10oz Sirloin Steak €32.00

8oz Beef Fillet Steak €39.00

The Double Smash Cheese Burger €22.00  
With Kentucky Bourbon BBQ Beef Brisket, Smoked Applewood Cheddar,  
Red Onion Marmalade on a Brioche Bap, Garlic Butter and Parmesan Chips  
(1-wheat,6,7,10,12) GF+,V+

## SAUCES

Chipotle Honey Mayo (3,6,10,12) GF €2.00

Sriracha Peanut & Honey Hot Sauce (5,12) GF €2.00

Cashel Blue Cheese (3,6,7,12) GF €2.00

Pepper Sauce (6,7,9,10,12) GF €2.00

## DESSERTS

Rhubarb and Gooseberry Buttery Crumble €7.50  
Vanilla Ice-Cream (1-wheat,3,7,8-almond)

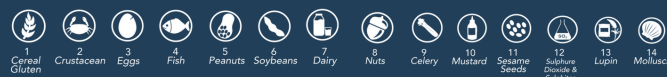
Jasper's Sticky Toffee Pudding €8.50  
Salted Caramel Ice-Cream, Butterscotch Sauce (1-wheat,3,7)

Lemon and Raspberry Cheesecake €7.50  
Summer Berries, Crushed Meringue (1-wheat,3,7)

Wexford Strawberries €7.50  
Cream and Meringue 'Eton Mess' (3,7) GF

Chocolate and Hazelnut Fondant €7.50  
Iced Raspberry Sorbet (1-wheat,6,8) Vegan

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



## MAINS

Prawn, Mussel and Calamari Linguine €23.00  
Sun Dried Tomatoes, Spinach and Tomato Basil Cream Sauce, Pesto,  
Aged Parmesan (1-wheat,2,4,6,7,8-Pine Nut, 9,12,13)

Chicken, Caramelized Leek and Mushroom Pie €22.00  
Buttered Greens, Mashed Potatoes (1-wheat,7,9,12) GF+

Jasper's Spiced Italian Sausage and Savoury Beef Macaroni  
"au Gratin" €19.00  
Garlic Bread, Rocket Salad (1-wheat,6,7,9,12) V

Jasper's Spiced Bean and Lentil Macaroni "au Gratin" €19.00  
Garlic Bread, Rocket Salad (1-wheat,6,7,9,12) V

Risotto €18.00  
Mushroom, Spinach and Butternut Squash, Aged Parmesan, Truffle Oil (6,7)  
GF, V, V+

Grilled Chicken and Parma Ham €22.00  
Crispy Potato Wedges, Buttered Green Beans, Aged Parmesan and  
Roast Jus (6,7,9,10,12) GF

Crisp Kilmore Lemon Sole Tempura €22.00  
Pea Puree, Tartare Sauce and Twice Cooked Chips  
(1-wheat,7,9,12) GF

Grilled Kilmore Hake €23.00  
Mussel, Chorizo, Spinach and Potato Hash, Tomato Salsa,  
Chive Butter Sauce (4,6,7,9,10,12,13) GF

Special of the Evening  
Your server will be happy to inform you

## SIDES

Twice Cooked Chips (6) €4.50

Garlic Butter Chips (6,7) €5.00

Green Beans Lyonnaise (7) €4.50

Gratin Potatoes (7) €4.50

Mashed Potatoes (7) €4.00

Cauliflower Cheese (7) €4.50

Dressed Salad (6,10,12) €4.00

Parmesan Chips (6,7) €5.00

Sauté Onions (6) €4.50