

JASPER'S DINNER MENU

STARTERS

Homemade Brown Bread and Italian Flat Bread €6.50
Red Pepper Tapenade, Olive Oil and Sea Salt (for 2)
(1-wheat,oats,6,7) V

O'Neills Crispy Pork Belly €11.50
Sriracha Peanut and Honey Hot Sauce, Asian Salad
(5,6,10,11,12) GF

Classic Caesar Salad €10.50
Grilled Chicken and Smoked Bacon Lardon, Creamy Garlic Dressing
(1-wheat,3,6,10,12) GF+
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+

Bruschetta €10.50
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 €11.40
Louisiana Tartare Sauce, Dressed Salad Leaves (3,4,6,9,10,11) GF

Buffalo Wings €11.40
Tossed through Jasper's Hot Sauce OR Kentucky Bourbon BBQ
Sauce and served with Blue Cheese Dip & Celery Sticks
(1-wheat,6,7,9,10,12)

Soup of the Day €7.50
Sourdough Croutons, Homemade Brown Bread
(1-wheat,6,7,9) GF+,V,V+

Pulled Beef Brisket and Cheddar Croquette €11.40
Caramelized Red Onion, Bearnaise Sauce (1-wheat,3,6,7,10,12)

Prawns, Mussels and Chorizo €14.50
Chimichurri Butter, Flat Bread, Chipotle Honey Aioli
(1-wheat,2,3,6,10,12) GF+

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, 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 €27.00
6 Hour Slow Braised

10oz Sirloin Steak €34.00

8oz Beef Fillet Steak €40.00

The Double Smash Cheese Burger €22.50
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 €2.20

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

DESSERTS

Apple and Blackberry Buttery Crumble €7.90
Vanilla Ice-Cream (3,7,8-almond) GF, Vegan+

Jasper's Sticky Toffee Pudding €8.90
Salted Caramel Ice-Cream, Butterscotch Sauce (1-wheat,3,7)

Lemon and Raspberry Cheesecake €7.90
Berries & Crushed Meringue (1-wheat,3,7)

Classic Tiramisu €7.90
Chocolate Shavings & Berries (1-wheat,3,6,7,12)

Chocolate and Hazelnut Fondant €7.90
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 €24.00
Sun Dried Tomatoes, Spinach and Tomato Basil Cream Sauce, Pesto,
Aged Parmesan (1-wheat,2,4,6,7,8-Pine Nut, 9,12,13)

Slow Roast O'Neills Pork Belly €24.90
Slow cooked O'Neills Pork Belly, Mash Potato, Celeriac Puree, Honey
Roast Carrots & Greens, Roast Jus & Apple Sauce (6,7,9,12)

Jasper's Spiced Italian Sausage and Savoury Beef
Macaroni "au Gratin" €19.90
Garlic Bread, Rocket Salad (1-wheat,6,7,9,12)

Jasper's Spiced Bean and Lentil Macaroni "au Gratin" €19.90
Garlic Bread, Rocket Salad (1-wheat,6,7,9,12) V

Risotto €18.90
Mushroom, Spinach and Butternut Squash, Aged Parmesan,
Truffle Oil (6,7) GF, V, V+

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 €23.50
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 (4,6,7,9,10,12,13) GF

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

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