

ROWAN RESTUARANT

STARTERS

Homemade Soup of the Evening, Selection of Breads (6-7-10-11-12-13)

Organic Chicken Liver Pate, Homemade Apple and Mint Chutney, Bread Crisps (4-5-6-7-11-12-13)

Slow Cooked McCarron Pork Belly with Tiger Prawns, Redmond Farm Carrot and Ginger Purée, Asian Dressing
(1-2-3-4-5-6-7-8-9-10-11-12-13-14)

Confit of Silver Hill Duck Leg, Sesame Noodle Salad, Honey Chilli and Lime Dressing, Toasted Peanuts
(4-5-6-7-8-10-11-12-13-14)

Classic Prawn Cocktail, Marie-Rose, Shredded Lettuce, Avocado, Paprika (1-2-3-6-7-9-11-12-13)

MAINS

Braised 8oz Redmond Farm Angus Steak, Champ Potato, Mushroom, Brandy and Black Pepper Sauce (7-8-11-12-13-14)

Grilled Supreme of Glin Valley Chicken, Spring Onion Mash, Coq Au Vin Sauce with Baby Onions, Mushrooms and Smoked
Bacon (7-12-13-14)

Baked Fillet of Kilmore Hake, Wexford Crab and Chorizo Crust, Samphire, Red Pepper Coulis (1-2-3-4-5-6-7-11-12-13-14)

Braised Shank of Wexford Lamb, Pomme Purée, Green Beans, Roast Garlic and Rosemary Jus (7-8-9-12-13-14)

Redmond Farm Cauliflower, Sweet Potato and Chick Pea Curry, Coconut, Cumin and Coriander, Steamed Turmeric Rice
(4-5-6-7-11-12-13)

REDMOND FARM ANGUS STEAKS

Striploin 10oz (6-7-8-9-12-13) **10oz Ribeye** (6-7-8-9-12-13) **€10 supplement**

Surf n Turf any of the above Steaks with Tiger Prawns (1-2-3-6-7-8-9-12-13) **€16 supplement**

All Steaks served with Homemade Onion Rings, Portobello Mushroom, Confit Tomato, Pepper & Brandy Cream Sauce

DESSERTS

Lime Panna Cotta with Wexford Strawberries, Honeycomb, Strawberry Jus (4-5-7-11)

Glazed Lemon Tart, Wexford Raspberry Sorbet, Fresh Raspberry, Meringue (4-5-6-7-11)

Passion Fruit and White Chocolate Cheesecake, Mango Sorbet, Fresh Mango, Passion Fruit Purée (4-5-6-7-11)

Selection of Gourmet Wexford Ice Creams (7-11)

Chocolate Fondant with Scup Salted Caramel Ice Cream (4-5-6-7-11)

Selection of Local Irish Cheeses and Crackers, Homemade Chutney **€5 supplement** (4-5-6-7-9-11-12-13)

SIDES' €4 –

Chips

Onion Rings

Garlic Mushrooms

Gratin Potato

Garden Salad

Grilled Corn

2 COURSE €29 / 3 COURSE €36

ALLERGENS

1. Crustaceans 2. Molluscs 3. Fish 4. Peanuts 5. Nuts 6. Cereals Containing Gluten 7. Milk/Dairy 8. Soya 9. Sulphur
Dioxide & Sulphites 10. Sesame Seeds 11. Eggs 12. Celery/Celery 13. Mustard 14. Lupin

Please be aware we use all allergens ingredients in our kitchen so we cannot guarantee a complete allergen free environment