

## Our Story

*For us, provenance is key, you need to know the origin of the excellent quality food we bring to your plate. Redmond Farm is the home of The Steakhouse at Rowan located in Craanford, approximately five miles away from us here in Gorey. We only serve beef from our Prime Angus herd. The beef is dry aged in our Himalayan salt chamber at The Ashdown Park, making it divine in taste, superb in quality, filled with flavour and cooked to perfection.*

*Year after year Redmond Farm has been awarded with Silver, Bronze & Gold Medals in the prestigious World Steak Challenge Awards. These awards are the gold standard in beef quality on a global platform.*

*On the farmland, not only do we have over 900 head of grass-fed Angus Beef Cattle, we grow Marquise potatoes, root vegetables, and fantastic hardy and tender greens. In our poly tunnels we grow soft salads and delicate delights. What makes this experience even more special is we fertilise our soil with compost produced in our very own biodigester, this is all under the watchful eyes of our farm manager Michael Rossiter, Horticulturalist Andrea McCann and Head Chef Andrew O’Gorman.*

*We are dedicated to reducing our carbon footprint, sourcing local, Irish & from the best producers.*

*The Steakhouse at Rowan & our Redmond Family Farm is an incredibly exciting farmgate, to restaurant plate project. One we are very proud of.*

Our handpicked supply chain:

From Wexford

Redmond Farm – Beef, Vegetables, Salads & Herbs

Cullens – Fruit, Vegetables & Herbs

Pat O’Neill – Pork & Bacon

Tirlan – Dairy

Scup gelato – ice cream

Ballyhack – smoked fish

From Wicklow & Dublin

Sylvester Burke – free range Eggs

La Rousse Food Specialist – Specialized foods

Kish Fish – Fish



The  
**Steakhouse**  
at Rowan

## STARTERS

**Kebab of Redmond beef cheek with oxtail** (6-7-8 Cashew-12 (GF)) €10.50  
Tahini, Sumac onion, minted yogurt dressing, roasted Cashew's

**Slow-cooked pork belly Waldorf** <sup>(3-7-8 Walnuts-10 (GF))</sup> €10.50  
Apple, walnuts, celeriac

**Chicken pate with pickled mushroom mousse** <sup>(±Wheat-3-7-8 Hazelnuts-9-11-12 (AC))</sup> **€10.00**  
*Sourdough, hazelnut crumb, green grape relish*

**Lemon barley & smoked Hake salad** <sup>(1Barley-3-4-6-7-9-14)</sup> €12.00  
*Pickled mussels, kale & fennel*

**Farmhouse goats cheese parfait** (1Wheat-3-4-6-7-8 Walnut-12) € 9.50  
*Red onion Pissaladière, radish, pickled beetroot,  
 grapefruit & rosemary dressing*

**Homemade soup of the evening** <sup>(6-7-9-11)</sup> €6.90

<b>Ashtdown Caesar Salad</b>	<small>(1 Wheat-3-4-6-7-8 Pine-12 (AC))</small>	<b>€10.00</b>
<i>Baby gem, Parmesan, grilled bacon belly lardons, sourdough, fried egg, light Caesar dressing</i>		

## OUR BEEF

All the Redmond Farm Black Angus Beef we use in the Ashdown Park comes from our own farm in Craanford, just 10 minutes' drive from Gorey. All our Redmond Farm Angus Beef is aged in house for minimum of 21 days in our Himalayan salt age chamber, some cuts aged up to 30 days like the ribeye for steak and prime rib for roasting. This gives us a full control of our beef and we won't use it until it is perfectly aged, so it becomes tender and full of flavour.



## STEAKS

Fillet Steak	170g/6oz	€32.00	227g/8oz	€41.00
Striploin	227g/8oz	€31.00	340g/12oz	€40.00
Rib-eye	284g/10oz	€36.00	396g/14oz	€47.00
Rump	225g/8oz	€25.00		
T Bone Steak	454g/16oz	€40.00		
Cowboy Steak for 2 sharing	907g/32oz	€80.00		

*Add: Prawns €9, Foie Gras €12*

**All Steaks served with a choice of one side dish with one sauce on the side**  
*Brandy roasted pink peppercorn sauce / Bearnaise / Roquefort cream / red wine gravy*

**Steak of the day** (1Wheat-3-6-7-9-10-12) €26.00  
*Please ask your server for today's steak special*

## MAINS

**Braised daube of Black Angus beef** (7-9-10-12 (GF)) **€21.00**  
Mustard grain mash potato, smoked bacon, broccoli

<p><b>Coq au Vin</b> (3-7-8-12 (GF))</p> <p><i>Succulent chicken slow cooked in red wine with onions, mushrooms, carrots &amp; bacon, Chorizo mash potato</i></p>	<p><b>€22.00</b></p>
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<b>Poached Salmon</b>	(3-4-6-7-12 (GF))	<b>€24.00</b>
<i>Beetroot marinated roundel of salmon, potato Rosti, asparagus, truffled poached egg, Hollandaise</i>		

<b>Vegan Dahl curry</b> <small>(6-8-9-10 (GF))</small>	<b>€21.00</b>
<i>Boiled fragrant long grain rice</i>	

<b>225g/8oz Redmond Angus beef steak burger</b>	<small>(1 Wheat-3-6-7-10-11-12 (AC))</small>	<b>€18.00</b>
<i>O'Neill's cured bacon, Wexford Cheddar, onion confit, sourdough bun, Rowan burger sauce &amp; beef dripping chips</i>		

**Grilled fish of day** (1Wheat-3-4-6-7-8-9-10-11) **€25.00**  
*Baba ganoush, roast pepper piperade, potato croquette*

## SIDES

<b>Truffled beef dripping chips <sup>(6)</sup></b>	<b>€5.00</b>
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**Redmond beef potato Boulangère** <sup>(9-10-12)</sup> €6.00

<b>Creamed potato mash <sup>(7)</sup></b>	<b>€4.00</b>
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<b>Confit of creamed Chestnut &amp; Portobello mushrooms</b> <sup>(6-7)</sup>	<b>€6.00</b>
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<b>Thyme stewed onion <sup>(7)</sup></b>	<b>€5.00</b>
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**Baby Ceasar salad** *(1Wheat-3-4-6-7-8 Pine-9-10-12)* €5.00

**Grilled corn with lime & parsley butter <sup>(6-7)</sup>** €5.00

**Asparagus, Kale, creamed cheese & Hazelnuts** (6-7-8 Hazelnuts) **€6.00**

GF (Gluten Free) AC (Adaptable for Coeliac) V (Vegetarian) VV (Vegan & Vegetarian).

## ALLERGEN LIST

1 Cereal Containing Gluten 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybean 7 Milk 8 Nuts  
9 Celery 10 Mustard 11 Sesame Seeds 12 Sulphites 13 Lupin 14 Mollusca.

\*\*\*€10 Supplement Addition for the Steak to the 3 Courses Package.