

# ROWAN

## STARTERS

**Homemade Soup of the Evening, Selection of Breads**

1-6-7-9-11-12-13

**Irish Farm Goats Cheese Parfait, Beetroot Puree, Candied Walnuts, Radish, Micro Herbs**

1-7-8-12

**Lemon Barley & Smoked Hake Salad**

Pickled Mussels, Kale & Fennel 1-3-4-6-7-9-14

**Slow-Cooked Pork Belly with Tiger Prawns, Redmond Farm Carrot & Ginger Puree,**

Asian Dressing 1-2-4-5-6-7-9-10-12-13

**Chicken Pate with Mushroom Mousse**

Sourdough, Hazelnut Crumb 13-7-9-11-12

## MAIN COURSES

**Braised Daube of Redmond Farm Black Angus (Bourgignon)**

Truffle Mash Potato 1-5-7-8-9-12

**Honey & Miso Spiced Pork Fillet Medallions**

Pickled Carrot, Marinated Kohlrabi, Sesame & Soya Dressing 1-3-6-7-9-12

**Chicken, Mushroom & Prawns Red Wine Velouté Pie**

Radish & Artichoke 1-2-3-7-8-12

**Redmond Farm Steak of the Evening – 1-7-9-12**

**250g Striploin**

Supplement of €15.00

**285g Ribeye Steak**

Supplement of €20.00

All Steaks served with Mushroom, Chips and a choice of Garlic Butter, Red Wine Sauce or Pepper and Brandy Cream Sauce

**Salmon Beetroot Roundel**

Black Garlic Paella, Smoked Salmon & Yellow Pepper Butter 3-4-6-7-12

**Vegetable Vegan Light Curry**

Boiled Fragrant Long Grain Rice 6-8-9-10

Additional Sides €4 – Chips/Onion rings/Fried Corn with Lime Butter Sauce/Garlic Portobello Mushrooms/  
Redmond Farm Vegetable of the day

## DESSERTS

**Steamed Date Pudding with Orange Blossom Carmel, Roasted Banana Ice Cream 1-3-6-7-8**

**Pear Cheesecake, Sable Biscuit, Carmel Poached Pear Salad 1-3-6-7-8**

**Selection of Gourmet Wexford Ice Creams 1-3-5-6-7-8**

**Coconut & Almond Riz au Lait, Meringue 1-3-6-7-8-12**

**Warm Brandy Damson Clafoutis, Barley Ice Cream (Please allow 10 minutes cooking) 1-3-5-6-7-8**

€45 - 3 Courses / €38 - 2 Courses

**Allergens::** 1 Cereals Containing Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybean |  
7 Milk/Dairy | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Mollusca