

## Our Story

*Provenance is key & we at The Steakhouse at Rowan tick all the boxes because we are a moving part of Redmond farm, we only serve beef from our Prime Angus cattle, the beef is dry aged in our Himalayan salt chamber at The Ashdown Park, it is divine in taste, superb in quality, filled with flavour and cooked to perfection. Year after year The 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.*

*Naturally, on our menu the beef takes centre stage but if you fancy something a little different, we do have something for everyone.*

*Redmond Farm in Craanford is only five miles outside of Gorey and supplies all our Prime Angus Beef. On the farmland, over 900 head of grass-fed Angus Beef Cattle are reared, we grow Marquise potatoes, all our root vegetables, fantastic hardy and tender greens. In our poly tunnels we grow soft salads and delicate delights & to complete the circle of life we fertilise our soil with our compost produced in our biodigester in the hotel, 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, keeping it local, Irish & only sourcing from the best.*

*The Steakhouse at Rowan & The Redmond Farm is an incredibly exciting farmgate to restaurant plate project & something 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

Early Bird Menu from 5.30pm to 7pm.

2 Course €32 / 3 Course €39

# STARTERS

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

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

Farmhouse goats cheese parfait <sup>(1Wheat-3-4-6-7-8 Walnut-12)</sup>  
Red onion Pissaladière, radish, pickled beetroot,  
grapefruit & rosemary dressing

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

Ashdown Ceasar Salad <sup>(1 Wheat-3-4-6-7-8 Pine-12 (AC))</sup>  
Baby gem, Parmesan, grilled bacon belly lardons, sourdough,  
fried egg, light Ceasar dressing

# MAINS

Braised daube of Black Angus beef <sup>(7-9-10-12 (GF))</sup>  
Mustard grain mash potato, smoked bacon, broccoli

Coq au Vin <sup>(3-7-8-12 (GF))</sup>  
Succulent chicken slow cooked in red wine with onions, mushrooms,  
carrots & bacon, Chorizo mash potato

Poached Salmon <sup>(3-4-6-7-12 (GF))</sup>  
Beetroot marinated roundel of salmon, potato Rosti, asparagus,  
truffled poached egg, Hollandaise

Vegan Dahl curry <sup>(6-8-9-10 (GF))</sup>  
Boiled fragrant long grain rice

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

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

## ALLERGENT 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.

## 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	€12.00 Supplement
Striploin	227g/8oz	€10.00 Supplement
Rump	225g/8oz	

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

# SIDES

Truffled beef dripping chips <sup>(6)</sup>	€5.00
Redmond beef potato Boulangère <sup>(9-10-12)</sup>	€6.00
Creamed potato mash <sup>(7)</sup>	€4.00
Confit of creamed Chestnut & Portobello mushrooms <sup>(6-7)</sup>	€6.00
Thyme stewed onion <sup>(7)</sup>	€5.00
Baby Ceasar salad <sup>(1Wheat-3-4-6-7-8 Pine-9-10-12)</sup>	€5.00
Grilled corn with lime & parsley butter <sup>(6-7)</sup>	€ 5.00
Asparagus, Kale, creamed cheese & Hazelnuts <sup>(6-7-8 Hazelnuts)</sup>	€6.00

# DESSERTS

Sticky date pudding <sup>(1Wheat -3-5-6-7-8)</sup>  
Orange caramel butterscotch, vanilla ice cream

Dressed selection of gourmet Wexford ice creams <sup>(1Wheat / Barley-3-5-6-7-8 Hazelnuts / Almonds)</sup>

Riz au lait <sup>(1Wheat -3-5-7-8Almond / Hazelnut)</sup>  
Coconut & lime rice pudding, pineapple confit, almond tuile, meringue

Dessert of the day <sup>(1Wheat-3-6-7-8-12)</sup>  
Please ask your server for today’s dessert