

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 Ashdown

STARTERS

Farmhouse goats cheese parfait (1 Wheat-3-4-6-7-8 Walnut-12 (AC)) <i>Red onion Pissaladière, radish, walnut, pickled beetroot, grapefruit & rosemary dressing</i>	€10.00
Chicken pate with pickled mushroom mousse (1Wheat-3-7-8 Hazelnuts-9-11-12 (AC)) <i>Green grape relish</i>	€11.00
Atlantic prawn Bisque (2-3-4-7-9-12) <i>Atlantic crab rillettes, fennel confit</i>	€10.50
Homemade soup of the evening (6-7-9-11)	€7.00
Ashdown Ceasar Salad (1 Wheat-3-4-6-7-8 Pine-12 (AC)) <i>Baby gem, Parmesan, grilled bacon belly lardons, sourdough fried egg, light Ceasar dressing</i>	€10.00
Seared Scallops (3-7-12-14) <i>Roast apple, potato & cauliflower hash, pancetta</i>	€15.00
Redmond Black Angus Beef Fillet Carpaccio (10-12) <i>Wild Mushrooms pickle, hazelnut, artichoke cream, aged Mimolette cheese</i>	€14.50
Ceviche of Monkfish (4-6-7-10-12) <i>Chilli, mint, pea & lime, horseradish crème</i>	€13.00

MAINS

Pot Roast Guinea Fowl (6-7-8-10-12) <i>Slow cooked breast, pistachio, lentil stuffed thigh, crushed potato, wild mushroom sauce</i>	€24.00
Butter Poached Salmon (3-4-6-7-12 (GF)) <i>Pea & Asparagus risotto, crispy chorizo, aged parmesan</i>	€24.00
Braised daube of Black Angus beef (7-9-10-12 (GF)) <i>Pistou of smoked pork belly, chorizo, beans, vegetables</i>	€25.00
Ratatouille (6-8-9-10 (GF) (VV)) <i>Josper grilled aubergine filled with peppers courgettes , tomato and rice</i>	€20.00
Slow-cooked pork belly (3-7-8-10 (GF)) <i>Black pudding scotch quail egg, roast parsnip, black berry & juniper berry dressing</i>	€22.00

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	€42.00
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		
Chateaubriand	510g / 18oz	€80.00		

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

DAILY SPECIALS

MARKET Fish (1 Wheat-3-4-6-7-8-9-10-11 (AC)) <i>Please ask your server for today's special</i>	€ market price
Chef’s Signature Dish (1 Wheat-3-6-7-9-10-12 (AC)) <i>Please ask your server for today's special</i>	€ market price

SIDES €6.00

- Truffled beef dripping chips ⁽⁶⁾
- Sauteed Alsacienne potato ⁽⁷⁻⁹⁻¹⁰⁻¹²⁾
- Creamed potato mash ⁽⁷⁾
- Confit of Portobello mushrooms in Crème fraiche & hazelnuts ^(6-7- 8-9 Hazelnuts)
- Buttered kale & raisins with pine nuts ^(7-8 Pine Nuts)
- Baby Ceasar salad ^(1 Wheat-3-4-6-7-8 Pine-9-10-12)
- Honey crushed parsnip & carrot ⁽⁶⁻⁷⁾
- Cheesy Cauliflower ⁽⁷⁾
- Smoked baked beans in tomato ⁽⁶⁻⁷⁻⁸⁾

ALLERGENT LIST

1 Cereal 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.

GF gluten free / AC adaptable for coeliac / V vegetarian / VV vegan