The Rowan Restaurant

Homemade Soup of the Evening, Selection of Breads 6-7-10-11-12-13	€6.90
Meadow field Farm Goats Cheese Parfait, Beetroot Purée, Candied Walnuts, Radish, Micro Herbs 4-5-6-7-8-9-11-12-13-14	€9.00
Chicken & Duck Liver Parfait Millefeuille, Fig & Apple Chutney 1-5-6-7-9-11	€9.50
Pulled Spiced Beef Cheek with Oxtail Spring Roll, Aubergine Parmigiana Ketchup 1-2-3-4-5-6-7-8-9-10-11-12-13-14	€9.00
Slow-Cooked Pork Belly with Tiger Prawns, Redmond Farm Carrot & Ginger Purée, Asian Dressing 1-5-6-9-10-12-13	€10.00
Poached Vodka Cured Salmon with a Horseradish & Dill, Cress Yoghurt, Lime Glazed Pumpkin 3-4-6-7-9-13	€10.00

MAINS

Braised Daube of Redmond Farm Black Angus, Chive Mash Potato, Celeriac & Truffle Cream, Sprout & Smoked Bacon 7-9-10-12 €22.00

Galantine of Chicken Stuffed with Spinach, Goats Cheese & Pine Nuts, Roasted Fondant Potato, Jerusalem Artichoke Cream, Bordelaise Sauce 5-7-8-12-14 €25.00

Ballantine of Stuffed Pork with Goats Cheese & Chorizo wrapped in Smoked Bacon Served with Wild Mushroom Bon Bon, Creamed Potato, Apple Cider Reduction 4-5-6-7-9-11-12-13-14 €22.00

Spiced Salmon Fillet Miso with Pickled Oyster Mushrooms, Udon Noodles 1-3-4-6-7-9-10-11-12 €25.00

Ragout of Roast Vegetables in a Tomato and Cumin Sauce, Spiced Cous Cous, Herb Dressing 1-7-9-10-11-12 €20.00

Grilled 8oz Redmond Farm Black Angus Striploin Steak (€10 supplement for Set Menu****) 1-3-7-9-10 €32.00

All Steaks served with Marinated King Oyster Mushroom, Crispy Onions, Confit Tomato, Redmond Farm Potato, Pepper and Brandy Cream Sauce.

All Main Course Served with Selection of Vegetables & Potatoes

DESSERTS

Tiramisu, Orange Salad, Toffee Ice Cream 1-4-5-6-7-8-9-11	€9.50
Black Forest Gateaux, Raspberry Sorbet 1-4-5-6-7-8-11	€9.50
Warm Chocolate Fondant, Carmel Ice Cream – please allow 15 minutes cooking time 1-4-5-6-7-11	€9.50
Selection of Gourmet Wexford Ice Creams 5- 6- 7-11	€7.50
Orange Rice Au Lait with Fruit Salad, Meringue 4-5-6-7-11	€8.00