

REDMOND FARM AT THE IVY BAR

STARTERS

Soup of the Day ^(1, 7, 9) €6.50
Served with Freshly Baked Soda Bread

Irish Seafood Chowder ^(1, 2, 4, 7, 9, 14) €9.00
Light Creamed Broth with Seasonal Vegetables, Fresh & Smoked Fish served with Brown Soda Bread

Roasted Redmond Angus Beef Marrow ^(1, 8, 10) €9.00
Josper Roasted Beef Marrow with Toasted Sourdough, Sauce Vierge

Chicken & Duck Liver Pâté ^(1, 3, 7, 8) €9.50
Mandarin & Whiskey Gelee, Soured Grapes, Sourdough

Chorizo and Prawn Pil Pil ^(1, 2, 12) €12.00
Tomato & Pickled Cucumber Salad, Sourdough

Grilled Irish Mussels ^(1, 14) €9.50
Josper Grilled Irish Mussels deglazed with Cider served with Grilled Sourdough

Goats Cheese ^(1, 3, 7, 8) €9.00
With Kumquat & Pecan Crumble, Truffle Mayonnaise, Melba Bread

Smoked Trout & Apple Suppli ^(1, 3, 4, 7, 9, 10) €10.00
Anise Cauliflower Purée, Samphire Salad

Crispy Chicken Wings ^(1, 6, 7, 9, 10, 11, 12) €10.00
Tossed in Spiced BBQ, Pickled Red Onion, Ranch Sauce

FLAT BREADS

All flat breads are on focaccia bread

Spanish ^(1, 7) €15.00
Spicy Chorizo, Coppa, Mozzarella Cheese, Olives, Vine Cherry Tomatoes, Zucchini, Red Pepper Hummus

Lyonnais ^(1, 7) €13.50
Smoked Bacon, Melted Cheese, Onion Confit, Wild Rocket & Garlic Pesto

Caesar ^(1, 3, 4, 7, 8, 10, 13) €16.00
Lemon & Thyme Chicken, Baby Gem, Parmesan Cheese, Anchovy, Caesar Dressing

Redmond Angus Meat Balls ^(1, 7, 10) €16.00
Spicy Meat Balls Ragout, Vine Cherry Tomato, Peppers, Mozzarella, Horseradish Crème Fraiche

SALADS

Caesar Salad ^(1, 3, 4, 7, 10, 13) Small €9.50 Larger €13.50
Salad of Baby Gem, Bread Croutons, Cured Bacon, Aged Parmesan, Pine Nuts, Caesar Dressing

Beetroot & Feta ⁽⁷⁾ Small €10.00 Larger €13.50
Roasted Pickled Beetroot, Mixed Leaf Salad, Toasted Pumpkin Seeds, Feta Cheese, Grilled Egg Plant, Overnight Tomatoes, Lime & Mint Yoghurt

THE JOSPER

Josper Coal Grill Oven is a Spanish BBQ Grill Oven heating up to 500 degrees Celsius, adding flavour while retaining the natural juiciness. The Josper adds wonderful character to our World Steak Challenge Awarding winning Steaks.

All of 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. 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.

Striploin 225g €28.00 285g €32.00

Fillet 200g €30.00

Chuck Steak 285g €24.00

Ribeye 285g €33.00 340g €38.00

All served with Dressed Redmond Farm Chips ⁽⁷⁾

Choice from Peppercorn Sauce ^(7, 9, 10), Béarnaise ^(3, 7, 12), Garlic Butter ⁽⁷⁾ or Caramelized Bordelaise Sauce ^(7, 12)

Blue - Very red centre, internal temperature 46C

Rare - Cool to warm red centre, tender texture, internal temperature 52C

Medium Rare - Warm red centre, perfect steak texture, internal temperature 57C

Medium - Warm pink centre, slightly firmer texture, internal temperature 63C

Medium Well - Slightly pink centre, firm texture, internal temperature 66C

Well Done - Little or no pink centre, very firm texture & much drier, internal temperature 71C

225g Redmond Angus Burger ^(1, 3, 6, 7, 10, 11, 12) €16.00
Seeded Bun, Caramelized Onion Jam, Cheese, American Mustard Aioli, Dressed Redmond Farm Chips

Ivy 200g Redmond Angus Beef Sandwich ^(1, 7, 11, 12) €19.00
Served on Grilled Sourdough Bread, Horseradish Crème Fraiche Dressing, Rocket & Tomato Salad, Dressed Redmond Farm Chips

Whole 400g Sea Bream on the Bone ^(4, 7) €24.00
Fennel, Caraway & Orange Salsa, Roast Baby Potatoes



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

Head Chef – Andrew O’Gorman

FROM THE PASTURE

Chicken Korma ^(6, 7, 8, 9, 10) €19.00
Slow Braised Chicken in a Light Sweet Curry with Coconut & Almonds Served with Fragrant Rice

Slow Cooked Rosemary & Sea Salt Pork Belly ^(1, 3, 7, 12) €16.50
Black Pudding & Leek Mash, Apple & Red wine Sauce

Korean Style Fried Chicken Bap ^(1, 3, 7, 9, 10) €16.50
Buttermilk fried Chicken Fillet with Gochujang sauce in a Bap, Marinated Cucumber & Tomato Salad, Cheese, Baby Gem, Dressed Redmond Farm Chips

Vegan Coconut Light Curry ^(6, 8, 9, 10) €18.00
Mild Cumin Spiced Coconut Vegetable Curry Served with Fragrant Rice

Fish "N" Chips ^(1, 3, 4, 7, 9, 10) €18.50
Fresh Haddock Fillet in a Light Batter, Ashdown Salad, Crushed Buttered Peas, Chunky Caper & Gherkin Tartare Sauce, Dressed Redmond Farm Chips

Pan Seared Hake ^(4, 7, 8, 10) €23.00
Paella of Pea & Smoked Bacon, Pecan Crumble, Mint & Lime Yoghurt

Egg Conchiglioni Pasta ^(1, 2, 7, 9, 12) €19.50
Chorizo & Prawn in a Roast Plum Tomato Sauce, Rocket & Feta Cheese Salad

SIDES

Tossed House Salad ⁽⁹⁾	€4.00	Bourke's Farm Buttered Corn n Cob ⁽⁷⁾	€4.00
Dressed Redmond Farm Chips ⁽¹²⁾	€4.00	Mashed Creamed Potato ⁽⁷⁾	€4.00
Honey & Garlic Roasted Redmond Farm Carrots & Leeks ⁽⁷⁾	€4.00	Garlic Sautéed Onion ^(1, 3, 7)	€4.00
Redmond Farm Baked Potatoes Dressed with Crème Fraiche ⁽⁷⁾	€4.00	Sautéed Button Mushrooms	€4.50
		Sauce on the Side (Pepper Sauce, Bordelaise Sauce, or Béarnaise Sauce)	€1.50

DESSERTS

Vanilla Crème Brûlée ^(1, 3, 7, 8) €8.00
With Churro

Warm Chocolate Coulant ^(1, 3, 6, 7, 8) €8.50
With Vanilla Ice Cream

Pavlova ^(1, 3, 7, 8) €8.00
Poached & Marinated Fruits with Pistachio Crumble

Dressed Selection of local Ice Creams ^(1, 3, 6, 7, 8) €8.00

Peach Melba ^(1, 3, 7, 8) €8.50
Poached Peaches served with Vanilla Ice Cream & Raspberry Coulis

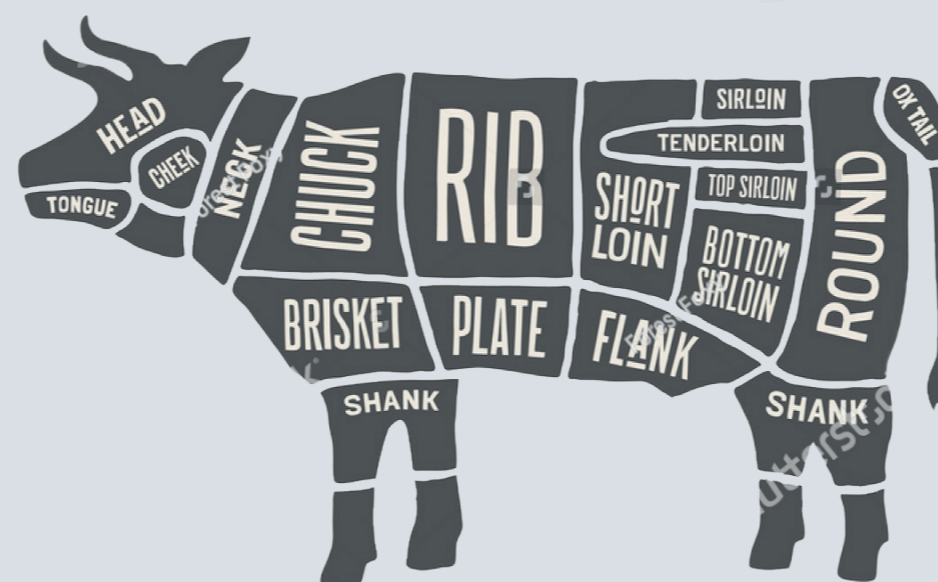
Pineapple Confit & Coconut Eton Mess ^(1, 3, 7, 8) €8.00
Grilled Pineapple with Pineapple gel, Crushed Meringue, Coconut Cream Chantilly, Amaretti Crumble

Wexford Strawberries ^(1, 3, 7, 8) €8.00
Millfeuille of Puff Pastry, Fresh Strawberries, Strawberry Coulis, Exotic Crème Patisserie



ASHDOWN PARK

HOTEL
★ ★ ★ ★



FOOD PHILOSOPHY

The Hotel Owners Local Redmond Family Farm in Craanford is approximately five miles outside the market town of Gorey and supplies all our "Aberdeen Black Angus" Beef and much of the salads and vegetables that are used in the Ashdown Park Hotel under the watchful eye of Our Farm Manager Michael "Rooster" Rossiter, our Horticulturalist Andrea McCann and Our Head Chef Andrew O'Gorman.

On the farmland in the parish of Craanford, over 900 head of grass fed Angus Beef Cattle are being reared. "For us, provenance is key", says Tommy Redmond. "Customers need to know the origin of the excellent quality of food we have on offer". On a field scale, we grow Rooster Potatoes, Carrots and Parsnips, Swede Turnips, Broccoli, Cauliflower, Brussels Sprouts, Romanesco Cauliflower, Purple Sprouting Broccoli and Celeriac. Indoors we grow Salads and Herbs, Peas, Beans and some less common veg e.g. Kohl Rabi. During the months where our own crops are just growing on, we are lucky to have access to excellent produce grown locally. It's an exciting project and one we are very proud of.

SUPPLIERS

*Redmond Farm Beef & Vegetables | Pat O'Neill Pork & Bacon | Meylers Wexford Town Fish | Fancy Fungi Mushrooms | Killowen Yogurt
La Rousse Food | Kish Fish | Cullens | Tirlán | Sylvester Burkes' Eggs | Italicatessen | Tindal Wines*

