

# REDMOND FARM AT THE IVY BAR

## FROM THE FARM

### REDMOND FARM BURGERS

<b>Smokey – 8oz Angus Burger</b> <i>Oak Smoked Cheddar, Buttered Onions, Lettuce, Tomato, Smoked Bacon, Smokey BBQ Sauce, Seed Bun</i>	<b>€16.50</b>
<b>Mexican - 8oz Angus Burger</b> <i>Jalapeños, Guacamole, Spicy Salsa, Lettuce, Cheese, Sour Cream, Seed Bun</i>	<b>€15.95</b>
<b>Gourmet – 8oz Angus Burger</b> <i>Portobello Mushroom, Brie Cheese, Red Onion Chutney, Rocket, Seed Bun</i>	<b>€16.50</b>
<b>Classic – 8oz Angus Burger</b> <i>Bacon, Lettuce, Tomato, Cheese, Mustard Mayo, Seed Bun</i>	<b>€15.50</b>

All Burgers are Served with One Side Order

All our Farm burgers are minced in-house daily by our chefs using a combination of Redmond Farm Angus beef chuck and brisket. This mix gives the perfect fat to meat ratio so our burgers stay moist and juicy. They are then mixed with our house secret seasoning and shaped by hand.

We then sear them on a very hot grill to form a crust to seal in all the juices and then finish them in a hot oven for 8-10 minutes until cooked.

### REDMOND FARM STEAKS

<b>Grilled 10oz Striploin</b>	<b>€28</b>
<b>Grilled 12oz Ribeye</b>	<b>€32</b>
<b>Grilled Medallions Of Fillet</b>	<b>€30</b>
<b>Surf and Turf – Add 5 Jumbo Prawns to any Steak</b>	<b>€8</b>
<b>Grilled 28oz Mohawk Steak For 2</b> <i>(Ribeye Steak on the Bone) Includes 2 Sides and 2 Sauces Please Allow Minimum 40 Minutes Cooking Time for Mohawk Steak in Order that it Becomes Succulent and Juicy it Also Needs to Rest</i>	<b>€58</b>
<b>Our Steaks are Served with</b> <i>Garlic Mushrooms, Grilled Tomato and Dressed Watercress and One Side Order</i>	
<b>Sauces:</b> <i>Pepper Sauce   Garlic Butter   Mushroom and Whiskey Sauce</i>	
<b>Grilled Redmond Farm Angus Steak Sandwich</b> <i>Soft Ciabatta, Caramelised Red Onion, Wicklow Brie, Plum Tomato, Rocket, Mustard Mayo, Redmond Farm Chips</i>	<b>€17.95</b>
<b>Roast Prime Rib of Redmond Farm Angus Beef</b> <i>(Club Cut) Redmond Farm Vegetables and Potatoes of the Day, Yorkshire Pudding and Thyme Roast Gravy</i>	<b>€17.95</b>
<b>Redmond Farm Pulled Beef Taco</b> <i>Guacamole, Salsa, Sour Cream, Wicklow Cheddar, Shredded Lettuce</i>	<b>€11.50</b>

## FROM THE SEA

<b>Roast Fillet of Kilmore Hake</b> <i>Café De Paris Butter, Crab Claws and Jumbo Prawns</i>	<b>€25.50</b>
<b>Golden Fried Fillet of Kilmore Whiting</b> <i>In a Light Ale Batter, Citrus Crème Fraiche, Mushy Peas and Lemon</i>	<b>€15.95</b>
<b>Baked Pave of Atlantic Salmon</b> <i>Miso Honey Glaze, Warm Noodle Salad, Redmond Farm Spring Onion, Coriander and Chilli Dressing</i>	<b>€19.95</b>
<b>Kilmore Monkfish Scampi</b> <i>In a Lemon and Paprika Crumb, Dressed Redmond Farm Leaves, Curry Mayonnaise</i>	<b>€24.95</b>

All Seafood Dishes are Served with One Side

### SMALL PLATES / SHARING PLATES

<b>Homemade Chicken Liver Parfait</b> <i>Apple and Mint Chutney, Dee's Bread Crisps</i>	Small <b>€7.50</b> Sharing <b>€13</b>
<b>Glin Valley Chicken Wings</b> <i>In a Piri Piri Seasoning, Garlic and Chilli Butter, Lime Crème Fraiche</i>	Small <b>€7.50</b> Sharing <b>€13</b>
<b>Fresh Kilmore Quay Seafood Chowder</b> <i>In A Saffron and Fennel Cream</i>	Mug <b>€5.95</b> Bowl <b>€8</b>
<b>Homemade Soup of the Day</b> <i>With a Selection of Dee's Homemade Breads</i>	Mug <b>€4.50</b> Bowl <b>€5.95</b>
<b>Grilled Jumbo Prawns with Garlic</b> <i>Chilli and Sundried Tomatoes, Homemade Tomato Bread</i>	Small <b>€9</b> Sharing <b>€16</b>
<b>House Salad</b> <i>Of Crisp Cos Lettuce, Croutons, Parmesan, Crispy Bacon and Light Caesar Dressing</i>	<b>€7.95</b>
<b>Selection of Homemade Breads and Dips</b>	Small <b>€3.50</b> Sharing <b>€6</b>
<b>Warm Kilmore Quay Crab Claws</b> <i>In A Spiced Butter With Garlic And Herb Bread</i>	Small <b>€10</b> Sharing <b>€18</b>
<b>Marinated Olives</b> <i>Sun-Blushed Tomatoes and Feta Cheese, Warm Bread</i>	Small <b>€4</b> Sharing <b>€7</b>

### PLATTERS FOR 2

<b>Selection of Local Irish Cheeses</b> <i>Homemade Chutney and Crackers from Isle of Crackers</i>	<b>€15.95</b>
<b>Seafood Platter</b> <i>Kilmore Crab Claws, Jumbo Prawns, Kilmore Monkfish Scampi and Meylers Smoked Salmon with Breads and Dips</i>	<b>€28</b>
<b>Sticky Platter</b> <i>Piri Piri Chicken Wings, BBQ Baby Pork Ribs, Homemade Onion Rings, Redmond Farm Chips</i>	<b>€15.95</b>

## FROM THE PASTURE

<b>Slaney Valley Bangers and Mash</b> <i>2 4oz Wexford Lamb Sausages, Redmond Farm Spring Onion Mash, Red Onion Chutney, Rosemary Gravy</i>	<b>€13.95</b>
<b>Full Rack of Baby Back Irish Pork Ribs</b> <i>3 Cabbage Slaw, BBQ Glaze, Roasted Corn and 1 Side</i>	<b>€22.95</b>
<b>Chicken "Parmigiana" with Parma Ham</b> <i>Macroom Mozzarella, Marinara Sauce, Basil Pesto and 1 Side</i>	<b>€18.50</b>
<b>Stir-Fried Vegetables with Egg Noodles (V)</b> <i>Rosie's Asian Dressing, Toasted Peanuts</i>	<b>€15.50</b>

### SIDES

€3.50 Each or Three for €9

Redmond Farm Chips	Redmond Farm Vegetables
Homemade Onion Rings	Redmond Farm Spring Onion Mash
Garlic Mushroom	3 Cabbage Slaw
Garden Salad	Roasted Corn

### DESSERTS

<b>"Jaffa Cake" Cheesecake</b> <i>Covered in Belgian Chocolate, Orange and Choc Chip Ice Cream</i>	<b>€6.50</b>
<b>Lemon and Lime Parfait</b> <i>Hazelnut Cookie Crumb</i>	<b>€6.50</b>
<b>Warm Chocolate Fudge Cake</b> <i>Honeycomb Ice Cream, Honeycomb Shards, Caramel Sauce</i>	<b>€6.50</b>
<b>Sticky Toffee Apple Pudding</b> <i>Toffee Anglaise, Vanilla Ice Cream</i>	<b>€6.50</b>
<b>Selection Of Ice Creams</b> <i>In a Wafer Basket with Fresh Fruit</i>	<b>€5.95</b>
<b>Dessert of the Day Please Ask Server</b>	<b>€5.95</b>

All of the Angus beef we use in the Ashdown Park comes from our own farm in Craanford, just 10 minutes drive away.

All our Redmond Farm Angus Beef is aged in-house for minimum of 21 days. Some cuts are aged up to 30 days like the ribeye for steaks and prime rib for roasting. This gives us full control of our beef and we won't use it until it is perfectly aged so it becomes tender and full of flavour.





## ASHDOWN PARK

HOTEL

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### FOOD PHILOSOPHY

*The Local Redmond Family Farm in Craanford is approximately five miles outside the market town of Gorey and supplies all the "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 Horticulturist Andrea MacCann, Our Farm Manager Michael "Rooster" Rossiter and Our Head Chef Val Murphy.*

*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. The fruit of our efforts paid off in 2016 when Redmond Farm won The Bord Bia Sustainability Award for our Beef after being shortlisted from over 17,000 farms across the country.*

*Head Chef Val Murphy has his agenda mapped out. "Quality across the board is vitally important", he said. Menu variety, using less popular cuts and nose to tail in so far as possible, premium flavours, and allowing the ingredients and meal to speak for themselves are key for us. Whether its freshly picked leaves, herbs, seasonal vegetables or our award winning Angus Beef, every plate should emphasise the quality and freshness of the produce and ingredients from our farm.*

### SUPPLIERS

*Redmond Farm Beef & Vegetables | Pat O'Neill Pork & Bacon | Meylers Wexford Town Fish | Pallas Foods  
Mighty Greens Mixed Herbs | Fancy Fungi Mushrooms | Slaney Valley Lamb | Isle of Crackers | Silver Hill Duck  
Killowen Yogurt | Glanbia | La Rousse Food*