



The phrase 'farm to fork' really applies to Redmond hotels.

Located Five miles from our hotel in the parish of Cranford, our farm supplies us with hand reared Angus beef, seasonal vegetables and fresh salads.

All beef in Redmond hotels is supplied by Redmond Family Farm. Hughie, our gardener and Nicky, our farm manager work for the farm and deliver the produce daily to the hotel.

We pick up vegetables and salads in the morning to serve our produce to You.

To beginning with:

Steak tartare

Bone marrow and wild mushroom steak tartare with beef tea

€ 10.00

6, 9,11,12,13

Crab and lobster

*Wexford Crab and lobster crème brulee with pickled ginger
and cucumber, wholegrain melba toast*

€ 12.50

1,2,6,7,9,11

Redmond Farm beef Carpaccio

*Carpaccio of Black Angus beef, dry aged and served with
celeriac remoulade, aged parmesan and truffle and tarragon
vinaigrette, crostini*

€ 10.00

6, 7,12,13

Organic chicken terrine

*Crusted terrine of Regan farm organic chicken and duck foie
grass with roasted onion and confit garlic cream*

€ 10.00

7, 8, 12,13

Autumn salad

Autumn salad of roast beetroot, field pumpkin, grilled goats cheese and toasted pumpkin seeds with mustard vinaigrette

€ 9.50

7,9,13

Our Steaks, Our Angus Beef:

Serving beef of the highest calibre, reared on our own farm, it is dry aged & divine in taste, superb in quality, filled with flavour & cooked to perfection.

8oz Fillet

The fillet is the prized cut, lean, juicy & delicious

€ 31.00

10 oz Pepper Crusted Sirloin

*Royalty states that for its merited, this cut should be knighted
- hence forth Sir-Loin*

€ 29.00

32 oz Ribeye Tomahawk to share

The Chefs choice! Ribeye steaks carry a little more fat than other steaks which keep the steak succulent, tender and add lots of flavour

€ 54.00

16 oz T - Bone

A huge steak that is sirloin on one side of the bone and fillet on the other so, the best of both worlds

€ 34.00

*Our steaks all served with field mushrooms, squash puree,
salt baked celeriac and tarragon béarnaise*

10, 11

Sauces:

Peppercorn & Whiskey

Shallot & Red Wine

Tarragon Béarnaise

The Main Event:

Charred Sea bream

Charred Sea bream with orange, dill and sea vegetable buerre noisette, saffron braise fennel and lobster arancini

€ 24.00

3, 7, 9

Thomas Salters pork belly

Thomas salters pork belly with pot roast shallot, salsa verde and pig cheek lasagne

€ 21.50

6, 7,9,11

Silver hill duck breast

Silver hill duck breast with Chou croute, orange puree and salters black pudding croquette, port wine jus

€ 22.50

6, 7,9,11

Potato gnocchi

*Potato gnocchi with sage and nutmeg, roast farm pumpkin,
baked with aged parmesan served with fancy herbs from our
own farm*

€ 16.50

6, 7, 9

Sides

€ 3.50

Stir fried veg with hollandaise

Tender stem with Caesar dressing

Autumn salad with parmesan

Mash

Pont neuf chips

To finish with:

All € 7.50

Salted Caramel chocolate fondant with Wexford Blackcurrant sorbet and peanut brittle

4, 6,7,11

Coconut and lime iced parfait with pineapple, chilli and beurre noisette tarte tatin

6, 7,9,11

Rum baba with crème Chantilly and berries

6, 7,9,11

Vegan Chocolate brownie with raspberry sorbet and vegan chocolate sauce

**REDMOND
FARM**

EST. 1980

u on the evening.