



THE HORSE & JOCKEY
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LIGHT BITES

Soup of the Day, Home-made Soda Bread (*on request) — 5.90

Home-made Chicken Liver Pâté, Cumberland Sauce, Sourdough Toast (*on request) — 8.60

Creamy Mushrooms & Sage on Toasted Brioche

Warm Barbequed Chicken Salad, Creme Fraiche Dressing — 7.60

St Tola Goats Cheese Curd, Candied Beetroot, Orange & Hazelnut Crunch, Pomegranate Syrup* — 7.90

Spicy Chicken Wings, Cashel Blue Cheese Mayo * — 8.90

Seared Fillet of Beef Salad, Cashel Blue Cheese Dressing, Golden Fried Onion Rings

THE OLD RELIABLES

Roast Chicken, Sage & Onion Stuffing, Home-cooked Ham, Gravy, Vegetables & Potatoes — 18.20

Deep-fried Fillet of Cod, Crushed Garden Peas, Tartar Sauce & Chips — 17.90

Horse & Jockey Mixed Grill — 21.50

Sausage, Rashers, Minute Steak, Lamb Cutlet, Black & White Pudding, Fried Egg, Mushrooms & Chips

Omelette with Home-baked Ham, Tomato, Feta Cheese, Spinach, Mushrooms & Spring Onion, House Salad & Chips — 16.50

Home-made Steak Burgers: Mature Cheddar & Jockey Burger Sauce or
Cashel Blue Cheese & Red Onion Marmalade, Chunky Chips — 17.50

16oz T Bone Steak — 31.50

10oz Sirloin Steak, Onions, Mushrooms, Creamy Peppercorn Sauce, Chunky Chips* — 28.50

8oz Fillet Steak, Onions, Mushroom, Creamy Peppercorn Sauce, Chunky Chips — 29.00

Our Steaks from Martin O' Dwyer's Butcher, Cashel. Served with Sautéed Onions, Mushrooms & Chunky Chips. Choice of Peppercorn Cream Sauce or Garlic Butter

* THIS PRODUCT HAS NO FLOUR ADDED BUT HAS BEEN PREPARED IN A KITCHEN USING FLOUR, THEREFORE MAY CONTAIN TRACES OF GLUTEN/FLOUR, THERE ARE NUTS USED IN THE KITCHEN



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SEASONAL SPECIALS

Pan Fried Lamb Cutlets, Ballymaloe Mint Jelly, Parsnip Puree, Rosemary Jus * — 24.50

Pan Fried 9oz Crowes Pork Cutlet, Glazed Apple & Puree, Steamed Green Cabbage, Sage Gravy * — 19.90

Baked Fresh Seabass, Savoy Cabbage, Dill & Lemon Cream Sauce

Pan-fried Chicken, Mushroom Sauce

Crispy Roast Silverhill Duck, Braised Red Cabbage, Redcurrant & Wine Jus * — 24.50

Chicken & Roasted Vegetable Indian Curry, Rice, Toasted Almonds * — 18.50

Vegetarian: Tortellini, Black Truffle, Roasted Garlic & Sage Butter, Toasted Walnuts — 16.90

SIDES

Chips — 3.30

Onion Rings — 3.90

Seasonal Vegetables/House Salad — 3.50

YOUNGER GUESTS (U-12'S)

Minute Steak, Sauté Onions & Mushrooms, Chips/Potatoes & Vegetables — 14.00

Chicken Goujons, Chips/Potatoes & Vegetables — 7.90

Una O'Dwyer Sausages, Chips/Potatoes & Vegetables — 7.90

Deep-fried Fillet of Cod, Tartar Sauce, Garden Peas & Chips — 8.50

Pasta, Home-made Tomato Sauce, Parmesan — 7.90

SUPPLIERS

Dromena Foods, Martin O' Dwyer Butchers, Crowe's Farm Dundrum, Limerick Fresh Foods. Moloney Brothers Cashel, Silverhill Duck, Manor Farm Chicken, Templetohy Foods, Comfrey Kitchen Herbs & Spices, Cashel Blue Cheese

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