

À LA CARTE MENU



THE HORSE & JOCKEY



LIGHT BITES

SOUP OF THE DAY, HOME MADE BROWN SCONE (1-Wheat, 3, 7, 9)	7.00
HOME-MADE CHICKEN LIVER PÂTÉ CUMBERLAND SAUCE, SOURDOUGH TOAST (1-Wheat, 7, 9, 10, 12)	12.00
CREAMY MUSHROOMS ON TOASTED BRIOCHE, COOLEENEY DARU CHEESE (1-Wheat, 3, 7, 9)	10.50
SMOKED HADDOCK & COD FISHCAKE, SALSA VERDE, DILL CRÈME FRAICHE, (1-Wheat, 4, 7, 10, 12)	10.50
WHIPPED ARDSALLAGH GOATS CHEESE CURD, CANDIED BEETROOT, ORANGE & HAZELNUT CRUNCH, POMEGRANATE SYRUP (7, 8-Hazelnut, 12)	10.50
SPICY CHICKEN WINGS CHICKEN WINGS, CASHEL BLUE CHEESE DIP, CELERY (3, 7, 9, 10)	12.00
SEARED FILLET OF BEEF SALAD CRISPY FRIED ONION RINGS, CASHEL BLUE CHEESE (1-Wheat, 3, 7, 10)	14.50

THE OLD RELIABLES

ROAST CHICKEN, SAGE & ONION STUFFING, HOME-COOKED HAM SEASONAL VEGETABLES, POTATOES & GRAVY (1-Wheat, 6, 7, 9)	23.00
FILLET OF COD GOUJONS & CHIPS PANKO CRUMB, GARDEN PEA SALAD, MINT VINAIGRETTE & TARTAR SAUCE (1-Wheat, 3, 4, 7, 10, 12)	21.50
HORSE & JOCKEY MIXED GRILL MINUTE STEAK, LAMB CUTLET, SAUSAGES, RASHERS, BLACK & WHITE PUDDING, FRIED EGG, MUSHROOMS & CHIPS (1-Wheat, 3, 12)	25.50
SAVOURY OMELETTE WITH HOME-BAKED HAM, CHEDDAR CHEESE, TOMATO, MUSHROOMS & SPRING ONION SERVED WITH SEASONAL SALAD & CHUNKY CHIPS (1-Wheat (Chips), 3, 7, 10)	19.50
HOME-MADE STEAK BURGER SERVED WITH CHIPS AND MATURE CHEDDAR & JOCKEY BURGER SAUCE OR CASHEL BLUE CHEESE & RED ONION MARMALADE (1-Wheat, 3, 6, 7, 10, 11, 12)	20.50

STEAKS

8 OZ FILLET STEAK	37.00
10 OZ SIRLOIN STEAK	35.50
16 OZ T BONE STEAK	40.00

OUR STEAKS ARE SUPPLIED FROM MARTIN O'DWYER'S BUTCHER, CASHEL.
SERVED WITH SAUTÉED ONIONS, MUSHROOMS & CHUNKY CHIPS
(1-WHEAT) WITH A CHOICE OF PEPPERCORN SAUCE (7) OR GARLIC BUTTER (7)

SEASONAL SPECIALS

FRESH FISH OF THE DAY

PLEASE ASK YOUR SERVER FOR TODAY'S SPECIAL.
SERVED WITH SEASONAL VEGETABLES AND POTATOES. 25.50
(2, 4, 7, 12, 14)

PAN FRIED LAMB CUTLETS

MARTIN O' DWYERS LAMB, BALLYMALOE MINT JELLY, PARSNIP PUREE,
ROSEMARY JUS. SERVED WITH SEASONAL VEGETABLES AND POTATOES 31.00
(6, 7, 9, 10, 12)

PAN FRIED 9OZ CROWES PORK CUTLET

CROWE'S FARM PORK, GLAZED APPLE, STEAMED GREEN CABBAGE,
APPLE COMPOTE, SAGE GRAVY. 25.50
SERVED WITH SEASONAL VEGETABLES AND POTATOES
(7, 9, 10, 12)

INDIAN SPICED CHICKEN CURRY

MANOR FARM CHICKEN, ROASTED VEGETABLES, STEAMED RICE,
TOASTED ALMONDS & POPPADOM 22.50
(1-Wheat, 7, 8-Almonds, 9, 10)

CRISPY ROAST SILVERHILL DUCK

BRAISED RED CABBAGE, REDCURRANT & WINE JUS
SERVED WITH SEASONAL VEGETABLES AND POTATO 26.50
(6, 7, 9, 12)

PAN-FRIED CHICKEN

MANOR FARM CHICKEN, MUSHROOM & SMOKED BACON CREAM SAUCE,
CHAMP POTATO. SERVED WITH SEASONAL VEGETABLES AND POTATOES 24.50
(7, 10, 12)

GREEN LENTIL DAHL (V)

PICKLED RED ONION, SPINACH, RIATA & POPPADOM, STEAMED RICE 19.00
(7, 10, 12)

SIDES

CHUNKY CHIPS (1-Wheat)	4.50
ONION RINGS (1-WHEAT)	5.00
SEASONAL VEGETABLES (7) / HOUSE MIXED SALAD (10)	4.50

SUPPLIERS: CROWE'S FARM, MARTIN O' DWYER'S THE BUTCHER'S DAUGHTER, MANOR FARM CHICKEN,
LIMERICK FRESH FOODS, BALLYCOTTON SEAFOOD, ARDSALLAGH CHEESE, CASHEL BLUE, GRANTSTOWN,
FRYDAY'S MUSHROOMS, CROWE'S, SILVERHILL

ALLERGENS: (1)CEREALS - GLUTEN (2)CRUSTACEANS (3)EGGS (4)FISH (5)PEANUTS (6)SOYABEANS
(7)MILK (8)NUTS (9)CELERY (10)MUSTARD (11)SESAME SEEDS (12)SULPHUR DIOXIDE (13)LUPIN
(14)MOLLUSCS. ALL ALLERGENS ARE USED IN OUR KITCHEN & SO TRACES MAY OCCUR

WINE LIST

REDS

GLASS / BOTTLE

PAPARUDA, CABERNET SAUVIGNON, ROMANIA	7.00/26.00
MARQUES DE TEZONA, TEMPRANILLO, SPAIN 2020	7.00/26.00
AZUR, VINE DE FRANCE, DOMAINE BASSE (LANGUEDOC) ORGANIC - 2021	7.50/28.00
PAUL MAS, MERLOT, FRANCE - 2022	7.50/28.00
THE ACCOMPLICE, DE BORTOLI, SHIRAZ, AUSTRALIA - 2022	8.00/29.00
PIEDRA NEGRA MALBEC, ARGENTINA 2019	9.00/35.00
CONDE DE VALDEMAR, RIOJA, SPAIN 2019	35.00
ROSSA PICENO, MONTEPULICIANO/SANGIOVESE BLEND - ORGANIC	36.00
CHATEAU DE FONTENILLE, GRAND BORDEAUX (BORDEAUX) 2020	43.00

ROSE

JARDIN DE ROSES 2022, LANGUEDOC 2022	8.00/30.00
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WHITES

PAPARUDA SAUVIGNON BLANC - ROMANIA	7.00/26.00
PAUL MAS - CHARDONNAY FRANCE 2022	7.50/28.00
MANDOLETO, PINOT GRIGIO, ITALY 2022	8.00/29.00
3 WOOLY SHEEP, SAUVIGNON BLANC, NEW ZEALAND 2022	8.50/33.00
PICPOUL DE PINET, DOMAINE MORIN LANGARAN (LANGUEDOC), 2022	35.00
DOMAINE DU BOURG NEUF, CHENIN BLANC, SAMUR (LOIRE) 2020	37.00
PETIT CHABLIS, DOMAINE DES ANGES, 2021	43.00

SPARKLING/CHAMPAGNE

PROSECCO MARCA ORO VALDO, DOCG ITALY	9.00/42.00
VALDO MARCA ORO PROSECCO DOC ROSE - SNIPE, 200ML	12.00
TATTINGER CHAMPAGNE, FRANCE	80.00

LOCAL BEER

THE BANKER WEISSBIER - WHITEFIELD BREWERY, 500ML BTL	6.60
IRISH PALE ALE - WHITEFIELD BREWERY 500ML BTL	6.60
RUBY ALE DRAUGHT - WHITEFIELD BREWERY	3.20/6.20
BLONDE WEISSBIER DRAUGHT - WHITEFIELD BREWERY	3.20/6.20