



THE HORSE & JOCKEY
★★★★

STARTERS

Homemade Cream of Fresh Vegetable Soup	€5.50
Smoked Salmon Roulade, Dill Crème Fraiche, Pickled Vegetables, Turmeric Aioli	€7.60
Panko Crumbed Mushrooms, Cashel Blue Cheese, Roasted Beetroot	€7.60
Grilled Inch House Black Pudding, Apple & Pinenut Chutney, Thyme Butter Dressing	€7.60

MAIN COURSE

Roast Sirloin of Beef Served with Horseradish Sauce & Yorkshire Pudding	€14.50
Martin O' Dwyer's Grilled Sirloin Steak, Classic Pepper Sauce *	€18.50
Pan Fried Chicken With Creamy Mushroom & Sage Sauce *	€14.00
Baked Smoked Haddock, Spring Onion Cream Sauce	€14.00
Slow Cooked Lamb Rump, Rosemary Jus*	€14.00
Vegetarian: Dahl - Classic Indian Green Lentil & Veggie Curry Served With Steamed Brown Rice	

DESSERTS

Mango & Passion Fruit Posset* Shortbread	€6.60
Baked Rice Pudding, Fresh Cream and Jam*	€6.60
Warm Apple Sponge, Custard & Cream	€5.90
Italian Style Tiramisu	€6.60
Chocolate & Pistachio Brownie, Chocolate Sauce, Vanilla Ice Cream*	
Ice Cream Sundae: Vanilla Ice-Cream, Toffee Sauce, Pecan Crumble	

KIDS ICE CREAM

Soft Whip, Toffee Sauce, Pecan Crumble	€3.70
Soft Whip Ice Cream, Strawberry Shortcake (brunch) & Strawberry Coulis	€3.70

KIDS MENU (UNDER 12'S)

Roast Beef, Potatoes, Vegetables & Gravy	€7.90
Martin O'Dwyer's Sausages/Chicken Goujons <i>With Pots/Veg or Chips</i>	€7.90
Pasta, Home-made Tomato Sauce & Parmesan	€7.90

**This Product has no flour added but has been prepared in a kitchen using flour therefore it will contain traces of Gluten/ Flour. There are nuts used in the kitchen. All desserts are made in our in-house pastry kitchen*