



THE HORSE & JOCKEY  
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## STARTERS

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Homemade Vegetable Soup, Brown Scone (*on request)	€5.50
St Tola Goats Cheese, Grape & Mint Salsa Pomegranate, Orange & Hazelnut Brittle *	€7.60
Crab in a Creme Fraiche, Dill & Lemon, Blanched Samphier	€7.60
Chilli Beef Taco, Guacamole, Tomato Coriander Salsa	€7.60

## MAIN COURSE

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Roast Sirloin of Beef, Horseradish Sauce, Yorkshire Pudding	€13.50
Pan Fried Chicken, Mustard Sauce *	€13.50
Baked Salmon, Dill & Tarragon Sauce*	€13.50
Martin O'Dwyer's Sirloin Steak, Creamy Peppercorn Sauce *	€16.50
Slow Cooked Lamb Rump, Rosemary Garlic Sauce*	€13.50
Vegetarian: Heirloom Tomato Tagliatelle, Fresh Basil Chilli & Thyme, Parmesan Cheese	

## DESSERTS

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Warm Apple & Thyme Creme Fraiche Tart with Vanilla Ice Cream	€6.60
Warm Apple Sponge & Cream	€6.60
Warm Chocolate Pecan Pie, Vanilla ice Cream, Chocolate Sauce	€6.60
Zesty Lemon Cheesecake , Ice Cream	€6.60
Selection of Ice Cream, Chocolate Sauce	€6.60
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-cream	€6.60

## KIDS MENU (UNDER 12'S)

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

*Sunday 11th August 2019*

*\*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. All desserts are made in our in-house pastry kitchen*