

LIGHT BITES

Seafood chowder	13
Selection of Irish seafood and mussels homemade Guinness brown bread	
(1A, 1D, 2, 4, 6, 7, 9, 12, 13, 14)	
Soup of the day	10
Homemade Guinness brown bread	
(1A, 1D, 7, 12)	
Spicy Korean chicken wings	17
Blue cheese dip, celery, sesame, ginger, hoisin	
(3, 7, 9, 10, 12)	
Prawn cocktail	20
Baby gem, pickled cucumber, radish and lemon gel, marie rose sauce	
(2, 3, 4, 9, 10, 12)	
Smoked chicken burrito bowl	20
Smoked Irish chicken, rice, crushed avocado, sweetcorn, kidney beans, tomato salsa, pickled red onion, coriander & lime aioli	
(3,7,12)	
Club sandwich	21
Streaky bacon, chicken, egg mayonaise, baby gem, tomato on bloomer bread, house fries	
(1a,3,7,10,12)	
Chicken tikka wrap	17
Red cabbage & carrot slaw, house fries	
(1a,3,7,11,12)	



SIDES 6.50

Creamed potatoes
(7)
House fries
Seasonal vegetables
Garden salad
(12)



JACK’S BAR

FROM THE GRILL

Steak sandwich	24.50
6oz Irish striploin steak, grilled ciabatta bread, caramelised red onion, truffle aioli, radicchio, triple cooked chunky chips	
(1a,3, 7, 10, 12)	
Jacks beef burger	23
Crispy bacon, red onion marmalade, smoked Gubeen cheddar, brioche bun, triple cooked chunky chips	
(1a, 3, 7, 10, 12)	
All our steaks are 100% Irish and dry aged for a minimum of 28 days	
Spiced buttermilk chicken burger	23
Siracha aioli, smoked bacon, gherkin, coolattin cheddar, pickled shallot, dressed rocket, triple cooked chunky chips	
(1a, 3, 7, 9, 10, 12)	

LARGE PLATES

Chicken & vegetable korma	22
Steamed basmati rice, coriander, poppadom, mango chutney	
(1a,3,7,12) Contains coconut milk	
Beer battered catch of the day	23
Pea purée, tartar sauce, lemon, triple cooked chunky chips	
(1a,3,4,7,10,12)	
Chicken & leek pie	23
Puff pastry, spring onion mash, honey roast carrot & thyme	
(1a, 3, 7, 9, 10, 12)	

SALADS & PASTA

Caesar salad	16
Herb croutons, crispy bacon, aged parmesan, Caesar dressing	
(1a,3,4,7,12)	
Add chicken 5 Add prawns 7	
St. Tola goat’s cheese	18
Roasted squash, rocket, candied walnuts, garlic ciabatta, balsamic	
(1A, 3, 7, 8C, 10, 12)	
Quinoa & broccoli	18
Vegetable crisps, endive, kale, beetroot hummus, garden pickles, pitta bread	
(1A, 3, 7, 12)	
Linguini arrabbiata	21
Pak choi, bell pepper, roasted garlic and tomato sauce, black olive, aged parmesan, garlic ciabatta	
(1A, 3, 7, 9, 12)	

WEEK END SPECIALS

Sunday roast	27.50
Served Sunday only	

SOMETHING SWEET

Chocolate brownie	12
Vanilla ice cream and toffee sauce	
(1a, 3, 7)	
Bread & butter pudding	12
Seasonal berry compote, creme anglaise	
(1a,3,7)	
Selection of ice cream	10.50
(1a, 3, 7)	
Lemon Cheesecake	12
Raspberry sorbet	
(1a,3,7,12)	



HOT ALCOHOLIC BEVERAGES

Baileys coffee	12
Baileys Irish cream, espresso & double cream	
Calypso coffee	12
Tia Maria, espresso & double cream	
French coffee	12
Hennessy VS, brown sugar, espresso & double cream	
Irish coffee	12
Jameson Irish whiskey, brown sugar, espresso & double cream	



SOMETHING TO SIP

 Espresso Martini	17
Vodka, espresso, coffee, liqueur, vanilla	
 Strawberry daiquiri	17
Havan club 3, lime, sugar syrup, strawberries,	
 Margarita	17
Tequila, triple sec, lime juice, sugar syrup	
 Whiskey Sour	17
Whiskey, lemon juice, sugar syrup, egg white, Angostura bitters	

Allow us to fulfil your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Allergens: (1) Gluten (A = Wheat, B = Rye, C = Barley, D = Oats) (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (A = Almonds, B = hazelnuts, C = walnuts, D = cashews, E = pecan nuts, F = Brazil nuts, G = pistachio nuts, H = macadamia/Queensland nut, I = peanut), (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs

BREAKFAST

SERVED 8AM TO 12

Jacks Bar full Irish	18
Jacks Bar full Irish Loughnanes sausages, grilled maple cured bacon, black and white pudding, tomato and mushroom, hash brown served with fried, poached or scrambled eggs (1A, 3, 7, 12)	
Buttermilk pancakes	15
Maple syrup and fruit compote (1A, 3, 7)	
Add streaky bacon €3.50	
Irish smoked salmon and scrambled eggs	16
Homemade brown bread (1A, 1D, 3, 4, 7)	
Organic porridge oats	7.95
Apple chutney and mixed seeds (1D, 7, 8, 12)	
Bakery selection	5.95
Selection of mini pastries (1A, 3, 7)	
Fresh fruit scone	7.50
Fruit preserve and fresh cream (1A, 3, 7)	



SOLARIS TEA SELECTION

5.25

- Barry’ s irish breakfast tea
- Peppermint tea
- Berry Fruity
- Chun mee Green Tea
- Earl grey

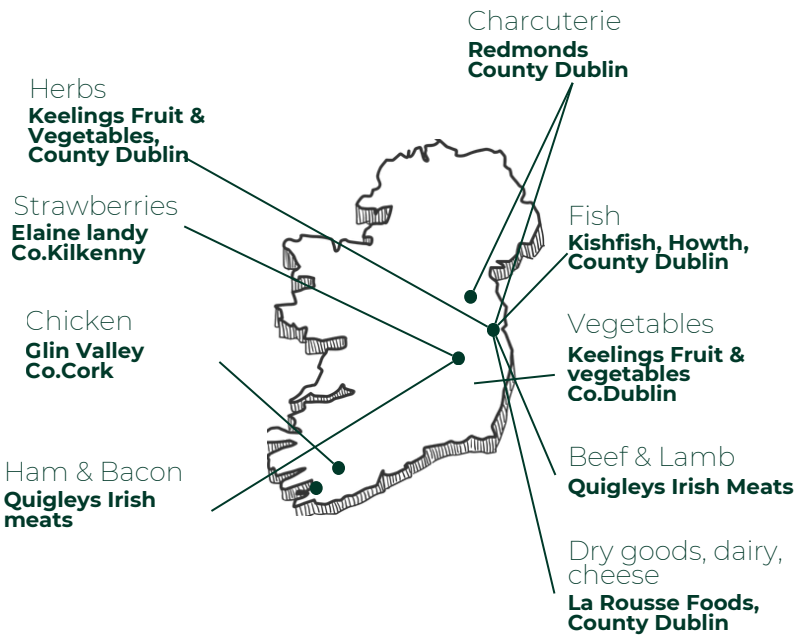
NESPRESSO COFFEE

5.25

- Espresso
- Americano
- Flat white
- Cappuccino
- Latte
- Hot chocloate



SUPPLIERS



All of our beef is 100% Irish and
dry aged for a minimum of 28 days

Jacks Bar, at Mount Juliet has welcomed some of the greatest names the game has ever known. What began as a gathering place for members quickly became part of golfing history as the estate established itself as one of Europe's premier championship venues.

Today, the Clubhouse remains much as it always has a place where every golfer is welcome. Whether you're a major champion, a club member or playing Mount Juliet for the very first time, the tradition is the same: finish your round, take a seat overlooking the 18th green, enjoy a hearty meal, and become part of a history that continues to be written.

JACK’S BAR

All Day Dining menu