

# **HORSE & BARREL PUB**

## **BEER CHEESE & VEGGIES**

A spicy Guinness beer  
cheese served with  
carrots, celery and  
bremner wafers - 7

## **SHEPHERD'S PIE**

A deep dish pie of ground beef and vegetables  
baked in a flaky crust and topped  
with whipped potatoes, cabernet bordelaise  
and cheddar cheese - 9

## **PRIME RIB TOASTIE**

Thinly sliced roasted prime rib and Swiss cheese  
pressed on a hoagie roll. Served au jus with  
horseradish sauce and pub crisps - 10

## **FISH & CHIPS**

Fresh haddock batter dipped and  
lightly coated with panko bread crumbs.  
Served with fries, cole slaw and a side  
of homemade tartar sauce - 13

## **MINI BURGERS**

Four petite burgers grilled and  
served on yeast rolls with crisps  
and a side of HP sauce - 9

## **SMOKED SALMON & SPINACH SALAD**

Fresh spinach and mushrooms tossed  
with sweet and sour dressing then  
topped with bacon, chopped eggs and  
in-house smoked Atlantic salmon - 11

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## **PUB CRISPS**

House made potato crisps drizzled with HP barbecue sauce and topped with cheddar, bacon and scallions - 6

## **QUESO**

Fresh tomatoes, jalapeños and green chiles in a spicy cheese dip served with multi-colored tortilla chips - 8

## **FRENCH ONION**

A steaming crock of caramelized onions in a rich beef broth broiled with a generous layer of Swiss and parmesan cheeses - 6

## **SPINACH & ARTICHOKE DIP**

A sour cream and tarragon spinach dip with artichokes. Baked with mozzarella and parmesan cheeses - 10

## **BANGERS**

Spicy (and we mean spicy) sausages grilled and served on yeast rolls with a sweet red pepper relish - 7

## **PUB WINGS**

Boneless wings fried crisp and tossed with Hong Kong barbecue sauce. Served with bleu cheese and celery sticks - 9