

All of our food is freshly prepared and cooked to order, which may mean that your order will take a little time to be served

## TO SHARE

*ideal to share as a starter, or as a main course for one*

### **The Fish Slate £17.95**

Lime & Coriander Smoked Haddock Fritters, Taramasalata, Crispy Calamari, Salmon Gravdlax, Tempura King Prawns, Smoked Mackerel Pâté, Sweet Chilli dip and Aioli, Flatbread

### **Tapas Board £17.95**

Chorizo in Red Wine, Chickpea Hummus, Ham Croquetas with Aioli, Spicy Chicken Wings, Sliced Serrano Ham, Balsamic Onions, Deli Olives, Toasted Ciabatta

### **Vegetarian Mezze £17.50**

Chickpea Hummus, Lebanese Freekah Salad, Vegetarian Koftas, Rustic Tomato Hummus, Deep Fried Halloumi, Spiced Sweet Potato Turnovers, Vegetable Pakoras, Yoghurt & Mint dip, Sweet Chilli dip, Spiced Tomato relish, Khobez Flatbread (V)

### **Whole Baked Camembert £12.95**

red onion marmalade, tomato & red pepper jam, baked organic baguette (V)

## STARTERS

### **Soup of the day £5.25**

please ask for details of today's freshly made soup (GF)

### **Crab Salad £7.50**

peanut, lemongrass, coriander emulsion (GF)

### **Goats' Cheese Bon Bons £6.75**

sun dried tomato & red pepper chutney,  
wild rocket, pesto (V)

### **Dill & Citrus Cured Salmon Gravdlax £7.25**

horseradish cream (GF)

### **Smoked Duck £7.50**

burnt coconut, orange, watercress & cashew nuts (GF)

### **Chicken Liver Parfait £7.25**

gooseberry and nettle relish  
toasted brioche

## SALADS

### **The Jockey's Signature Blue Cheese & Spiced Pecan Salad £13.95**

honey citrus dressed mixed leaves, tossed with red peppers, sweet red onions, dried cranberries and fresh orange segments, generously topped with crumbled blue cheese and spiced pecans (V) (GF)

### **Topped with a chargrilled chicken breast £17.95**

### **Chicken Caesar Salad £16.95**

a chargrilled chicken breast on a bed of  
Caesar dressed baby gem leaves, anchovies, smoked streaky bacon,  
topped with garlic & thyme sourdough croutons and shaved aged parmesan

## MAIN COURSES

### Porcini Mushroom Ravioli £15.50

wild mushrooms, white truffle cream, parmesan (V)

### Grilled Breast of Chicken £16.50

creamed pancetta, leek and bean cassoulet,  
baby leeks & pancetta crisp (GF)

### Roast Butternut Squash Risotto £14.75

gorgonzola, toasted pine nuts (V) (GF)

### Pan Seared Fillet of Seabass £17.95

fondant potato, provencal ratatouille  
red pepper coulis, basil oil (GF)

### Duo of Welsh Lamb £19.50

roast rack and braised shoulder  
glazed vegetables, thyme mash, redcurrant & rosemary jus (GF)

### Salmon & Cod Fishcake £14.95

poached free range hen's egg, wilted spinach,  
lemon & caper beurre blanc

## STEAKS

10oz Sirloin Steak £21.95

10oz Rib Eye Steak £23.95

8oz Fillet Steak £25.95

all served with portobello mushroom, grilled vine tomatoes, beer battered red onion rings, watercress  
and a choice of either; skinny fries, sweet potato fries or hand cut, triple cooked chips

### SAUCES - £2.50 each

Green Peppercorn & Brandy | Creamy Stilton | Red Wine Jus | Garlic Butter

## PUB CLASSICS

Puff Pastry topped Pot Pie (please ask for details of today's flavour) served with creamed potatoes & broccoli £15.95

Traditional Beer Battered Fish & Chips (Market fish of the day) mushy peas, fresh tartare sauce £14.50

The Jockey Burger\* handmade steak burger, topped with smoked bacon & melting cheese and our signature relish £14.75

Black'n'Blue Burger\* handmade steak burger. with smoked bacon, blue cheese, fried onion strings & signature relish £14.95

Nacho Bean Burger\* spicy kidney bean burger with sweetcorn, red pepper, jalapeño peppers £13.75  
& black beans in a crushed tortilla crumb, topped with melting cheese (V)

\*All burgers are served on a toasted brioche bun with baby gem lettuce served with our house 'slaw, beer battered red onion rings and a choice of either:  
skinny fries, sweet potato fries, or hand cut triple cooked chips

### SIDES £3.50 each

Sautéed Garlic Mushrooms

Mixed House Salad

Hand Cut Chips

Sweet Potato Fries

Green Beans with Miso Dressing  
& Sesame Seeds

Buttered Tenderstem Broccoli

Skinny Fries

Red Onion Rings

Please speak to a member of our team if you have any food allergies or intolerances,  
as many of our dishes can be adapted by our chefs to meet specific dietary requirements.

Please note that a discretionary 10% service charge will be added to the bill for parties of over eight