

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

Smoked Haddock Mini Fish Cakes, Taramasalata, Crispy Calamari, Smoked Salmon Mousse & Caviar, Breaded Whitebait, Smoked Mackerel Rillette, Tartare Sauce and Aioli, Flatbread

Great British Tapas £17.95

Pork & Chorizo Scotch Egg, Chicken Liver Parfait & Toasted Brioche, Pigs in Blankets, Hot & Spicy Chicken Wings, Beer Pickled Onions, Breaded British Brie with Cranberry marmalade,

Vegetarian Mezze £17.50

Chickpea Hummus, Vegetarian Koftas, Grilled Halloumi, Tomato & Mint dip, Roast Vegetable Couscous, Spiced Vegetable Pakoras, Yoghurt & Mint dip, Mixed Beans with Tomato & Herbs, Spiced Tomato relish, Khobez Flatbread (V)

Whole Baked Camembert £12.95

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

STARTERS

Roast Parsnip Soup £5.25

white truffle cream, parsnip crisps (V) (GF)

Crab Salad £6.95

peanut, lemongrass, coriander emulsion (GF)

Feta & Cheddar Beignets £6.25

escalivada (V)

Pork & Chorizo Scotch Egg £7.50

spicy tomato & pepper chutney, aioli

Smoked Salmon Mousse £7.50

dill & citrus creme fraiche, salmon caviar (GF)

Chicken Liver Parfait £7.25

fig chutney, sliced fig loaf

SALADS

Butter Roasted Pumpkin & Goats' Cheese Salad (V) (GF) £16.50

with mixed leaves & roasted red onion, sage & sherry vinegar dressing, topped with toasted pumpkin seeds

The Jockey's Signature Blue Cheese & Spiced Pecan Salad (V) (GF) £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

Topped with a chargrilled chicken breast £17.95

MAIN COURSES

Pan Seared Fillet of Salmon £17.95

creamed pancetta and butter bean cassoulet, crispy leeks (GF)

Vegetable Kiev £15.95

with a garlic cream centre, served with broccoli welsh rarebit, creamed potato (V)

The Jockey's Traditional Christmas Roast Turkey £17.95

duck fat roast potatoes, pigs in blankets, cranberry & sage stuffing, braised red cabbage, glazed carrots & parsnips, sprouts & caramelised chestnuts, roast turkey gravy

Smoked Haddock £16.95

poached hen's egg, spinach, creamed potatoes, wholegrain mustard cream (GF)

Braised Shank of Lamb £19.50

rustic parsnip mash, roast piccolo parsnips, smoked bacon & shallot reduction (GF)

Festive Chestnut, Stilton & Cranberry Strudel £15.25

glazed carrots & parsnips, cranberry & red onion marmalade, stilton cream (V)

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

S A U C E S - £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 & black beans in a crushed tortilla crumb, topped with melting cheese (V) £13.75

*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 Sprouts, Chestnuts & Pancetta

Dressed House Salad

Hand Cut Chips

Sweet Potato Fries

Broccoli & Grilled Welsh Rarebit

Braised Red Cabbage

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

