

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

Thai Crab Cakes, Taramasalata, Crispy Calamari, Dill & Mustard Salmon Gravavlax,
Breaded Whitebait, Smoked Mackerel Rillettes, Tartare Sauce and Aioli, Flatbread

Tapas Favourites £17.95

Potted Duck Rillettes, Grilled Halloumi & Sweet Chilli Jam, Honey & Mustard glazed Chipolatas,
Hot & Spicy Buffalo Wings, Beer Pickled Onions, Breaded British Brie with Red Onion 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

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

Dill & Mustard Salmon Gravavlax £7.25

mustard dressing, pickled cucumber, dill oil (GF)

Beetroot & Pickled Quince £6.95

goats cheese mousse (V) (GF)

Chicken Caesar Croquettes £7.25

baby gem purée, anchovies, crisp parma ham
caesar dressing

Thai Crab Cakes £7.50

coriander mayonnaise, sweet chilli jam, crispy rocket

Pressed Duck Terrine £7.25

duck liver parfait and rillettes, toasted brioche,
plum & ginger chutney

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

Crispy Duck Leg Salad £17.50

mixed leaves, cucumber, spring onion, beansprouts, pomegranate seeds
hoisin dressing (GF)

MAIN COURSES

Pan Roasted Chicken Breast £16.95

dauphinoise potatoes, creamed leeks, chestnut mushroom and chive cream (GF)

Crispy Garlic, Herb & Melting Cheese Risotto Cake £15.50

ratatouille, red pepper coulis, basil pesto (V)

Seared Fillet of Sea Bass £17.95

cauliflower puree, caper crushed new potatoes, broccolini,
beurre noisette, lemon pickle (GF)

Trio of Pork £18.50

pork loin, belly pork, black pudding,
cider potato fondant, creamed cabbage, sage jus

Smoked Haddock £16.95

creamed potato, poached egg, spinach
wholegrain mustard cream (GF)

Sauteed Potato Gnocchi £15.25

chestnut mushrooms, spinach, parmesan cream,
truffle oil (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

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
& 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

Potato Dauphinoise

Dressed House Salad

Hand Cut Chips

Sweet Potato Fries

Buttered Broccolini & Toasted Almonds

Creamed Leeks

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

