

Market Menu

Wednesday to Friday 12 - 5pm

Our market menu changes to reflect seasonal produce, offering variety & value 2 Courses £19.5 \mid 3 Courses £23.5 Ask your server for a copy of today's menu

Lighter Bites

Wednesday to Saturday 12 - 5pm

Steak Ciabatta - £13.5 Smoked Cheese | Rocket | Chimichurri | Skin on Fries

Beer Battered Haddock Goujon Ciabatta - £10 Baby Gem | Tartare Sauce | House Salad| Skin on Fries

Buttermilk Chicken & Bacon Club Ciabatta - £12 Baby Gem | Tomato | Garlic Aioli | Skin on Fries

Honey Roast Ham & Eggs - £16.5 Honey Mustard Ham | Fried Eggs | Chunky Chips | Garden Peas Pear, Stilton & Pecan Salad - £13.5 Pomegranate | Herb Croutons | Skin on Fries (V)

Chicken Caeser Salad - £16 Herb Croutons | Parmesan | Skin on Fries

The Jockey Ploughman's - £16.5 Honey Mustard Ham | Butchers Pork Pie | Worcester Hop Cheddar | Piccalilli Pickled Egg |House Salad | Thick Cut Bread | Farm Butter

Whilst You Wait & To Share

Rosemary & Garlic Camembert - £16.5 Caramelised Onion Chutney | Warm Focaccia (GFO) (V)

Charcuterie Board - £18 Cured Local Charcuterie | Olive Tapenade | Warm Bread Rosemary & Sea Salt Focaccia - £6.5 Served Warm With Olive Tapenade & Farm Butter (V)

Marinated Olives - £4 Rosemary Garlic, Lemon, and Chilli (VE) (GF)

Starting Gate

Homemade Soup of the Day - £6.5 Mini Onion Loaf - (VEO)

Foraged Woodland Mushrooms - £7.5 Fried Quails Egg | Grilled Focaccia | Herb Oil (GFO) (VEO)

Peppered Smoked Mackerel Pate - £8 Sea Salt Crostini | Burnt Lemon | House Salad (GFO) Smokey Garlic & Chorizo Tiger Prawns - £12 Fresh Lime | Focaccia (GFO)

Seared Scallops & Black Pudding - £13.5 Watercress Puree | Herb Crumb | Dill Oil

Braised Ham Hock & Cheddar Croquettes - £7.5 Piccalilli Puree | Mustard Mayo | Pea Shoots

Dishes Marked With:

GF = Gluten Free | GFO = Gluten Free Option V = Vegetarian | VE = Vegan | VEO = Vegan Option

Please inform us of any food allergies you may have prior to ordering Having a small kitchen, we sadly cannot guarantee against unintentional cross-contamination of allergens

Tables of 8+ | 10% service charge will be added to the final bill & will be fairly distributed amongst the team



Mains

Hake Kiev - £26 Chive Mash | Watercress Puree | Grilled Asparagus | Roasted Vine Tomatoes Brown Shrimp Beurre Blanc | Tomato concasse

Pan Fried Chicken Supreme - £22 Leek & Ricotta Ravioli | Fondant Potato | Long Stem Broccoli Charred Roscoff Onion | Dijon Cream

Homemade Pasty of The Day - £21.5 Shortcrust Pastry | Skin on Fries | House Salad

Hawkstone Battered Cod & Chips - £18

Crushed Minted Peas | Homemade Tartare Sauce

Pan Fried Sea Bream - £28

Seared Scallops | Baby Fondant Potato | Charred Baby Leeks | Samphire Brown Shrimp Beurre Blanc | Dill Oil (GF)

Braised English Lamb Shank - £24 Champ Mash | Braised Red Cabbage | Long Stem Broccoli | Minted Lamb Gravy (GF)

Mushroom & Blue Cheese Gnocchi Bake - £16.5 Garlic Flat Bread | House Salad (V)

North Indian Chana Masala - £17 Basmati Rice | Homemade Bhaji | Mint Raita | Coriander Naan (VE) (GFO)

Chargrill Classics

The Gourmet Burger - £16

Hand Pressed Patty |Smoked Bacon | Smoked Cheddar | Crispy Onions Black Truffle Mayo | Pretzel Bun | Skinny Fries | House Slaw (GFO)

10oz Dry Aged Sirloin Steak - £30

Chunky Chips | Portobello Mushroom | Roasted Cherry Vine Tomatoes Blue Cheese & Pecan Salad (GFO) Souvlaki Chicken Kebab - £20 Tzatziki | Baba Ghanoush | Feta & Olive Salad | Flat Bread | Skin on Fries (GFO)

8oz Dry Aged Fillet Steak ~ £38 Chunky Chips | Portobello Mushroom | Roasted Cherry Vine Tomatoes Blue Cheese & Pecan Salad (GFO)

Sides & Sauces

Truffle Parmesan Fries £6.5 | Skin on Fries £5 | Chunky Chips £5 Hawkstone Battered Onion Rings £5 | Seasonal Greens £5 Green Peppercorn & Whiskey Sauce £3 | Chimichurri £3 | Blue Cheese Sauce £3

Finishing Line

Banoffee Brownie - £7 Banana Fudge Ice Cream | Toffee Sauce | Glazed Banana | Walnut Brittle (V)

Half Baked Cookie Dough - £8.5 Chocolate Orange Ice Cream | Warm Chocolate Sauce (V)

Salted Caramel & Chocolate Torte - £7.5 Morello Cherry Ice Cream | Pistachio Cream (VEO) (GF)

Trio of Cheeses - £10 Worcestershire Hop| Worcester Blue | Pearl Wen |Grapes | Chutney Crackers (GFO) Strawberries & Cream Cheesecake - £7.5 Strawberry Ice Cream | Freeze Dried Strawberries (V)

Rhubarb & Vanilla Panna Cotta - £7 Raspberry Sorbet | Rhubarb Gel (GF)

Selection of Ice Cream & Sorbets - £6.5 3 Scoops | Ask Your Server For Flavour Choices (GFO) (V)

Sundays At The Jockey Inn

Our Sunday lunch is served from 12pm to 4pm, every Sunday. Offering a selection of traditional roasts alongside seasonal specials & vegetarian options, we recommend booking a table to avoid disappointment.