



The JOCKEY Inn

Easter Sunday Lunch

2 Courses – 28.50 | 3 Courses - 33.50



STARTER

Soup of the Day | Crusty Bloomer (V) (VEO) (GFO)

Prawn Cocktail | Marie Rose Sauce | Crusty Bloomer (V)

Duck Liver Parfait | Red Onion Chutney | House Salad | Toasted Sourdough (GFO)

Sautéed Mushrooms | Tarragon Cream | Toasted Sourdough (GFO)

Blue Cheese, Walnut & Pear Salad (GF)(VEO)

MAIN

Garlic & Rosemary Marinated Roast Lamb (Served Pink) | Yorkshire Pudding +2 Supp (GFO)

Roast Herefordshire Sirloin of Beef (Served Pink) | Yorkshire Pudding (GFO)

Stuffed Bacon Wrapped Chicken | Sausage Meat Stuffing | Pigs in Blankets (GFO)

Roasted Loin of Pork | Sausage Meat Stuffing (GFO)

Roasted Root Vegetable Wellington (V)

All Roasts Served with Roast Potatoes | Honey Roasted Parsnips

Cauliflower & Broccoli Bake | Seasonal Greens | Red Cabbage | Red Wine Gravy

Market Fish | Crushed New Potatoes | Kale | Samphire | Dill Beurre Blanc

DESSERT

Classic Mixed Berry Eton Mess (GF)

Vanilla & Cream Cheese Panna Cotta | Berry Compote (GF)

Toffee Apple Crumble | Vanilla Custard or Clotted Cream Ice Cream

Sticky Toffee Pudding | Honeycomb Ice Cream | Toffee Sauce

Selection of Ice Creams & Sorbet (GFO)

ON THE SIDE

Roasties – 4 | Cauliflower & Broccoli Cheese Bake – 4 | Yorkshire Pudding – 1.5

For dietary requirements and food allergies, please ask a member of our team for assistance.
GF = Gluten Free | GFO = Gluten Free Option | V = Vegetarian | VE = Vegan | VEO = Vegan Option
Tables of 8+ 10% service charge applied