



# The JOCKEY Inn

## SHARING BOARDS

### Fish Board – 32.5

Garlic & Chili Sauteed King Prawns | Southern Fried Soft Shell Crab | Prawn & Crayfish Cocktail | Beer Battered Haddock Goujons | Smoked Salmon House Salad | Tartare Sauce | Crusty Bloomer

### Antipasti – 30

Peppered Pastrami | Chorizo | Salami | Baby Stuffed Peppers | Marinated Olives | Whole Buffalo Mozzarella | Tomato & Rocket Salad | Olive Tapenade | Pesto Mayo | Sea Salt Focaccia (GFO)

### Ploughman's – 22

Homemade Sausage Roll | Worcester Gold Cheddar Honey Roasted Ham | Piccalilli | Gherkins | Pickled Egg | House Salad | Crusty Bloomer

## SALADS

### Chicken Caesar Salad – 16

Chargrilled Chicken Breast | Cos Lettuce | Garlic Croutons | Parmesan | Dressing (GFO)

### Greek Salad - 12

Feta Stuffed Baby Peppers | Marinated Olives | Mixed Leaves | Olive Oil | Tzatziki  
Add Chargrill Chicken +4

### Salmon, Prawn & Crayfish Salad – 16

Smoked Salmon | Marie Rose Dressing | Mixed Leaves | Crusty Bloomer (GFO)

## SIDES

### Chunky Chips – 4 (GF)

### Skin on Fries – 4 (GF)

### Truffle & Parmesan Fries -5.5 (GF)

### Hawkstone Battered Onion Rings - 5

### Seasonal Vegetables - 4 (GF)

## SAUCES

### Peppercorn Sauce – 3 (GF)

### Chimichurri – 3 (GF)

### Worcester Blue Cheese Sauce – 3 (GF)

### Chip Shop Curry – 1.5 (GF)

## 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

## TO START

### Grilled Flat Breads - 8

Olives | Hummus

### Soup of The Day – 7

Sea Salt Focaccia (GFO) (V)

### Hot Honey & Peacan Mini Camembert – 11.5

Red Onion Chutney | Toasted Sourdough (GFO)

### Garlic & Chilli King Sautéed King Prawns – 12.5

Lime | Toasted Sourdough (GFO)

### Buffalo Mozzarella & Tomato Bruschetta – 9

Rocket | Pesto | Olive Tapenade (GFO) (V)

### Duck Liver, Orange & Cognac Parfait – 9

Red Onion Chutney | Toasted Brioche (GFO)

### Southern Fried Soft-Shell Crab – 12.5

House Slaw | Aioli

## MAINS

### Herb Crusted Hake – 26.5

Crushed Baby Potatoes | Kale | Samphire | Cauliflower Velouté | Caviar | Dill Oil (GFO)

### Pan Fried Duck Breast – 28.5

Duck Leg Bon Bon | Fondant Potato | Honey Glazed Carrots | Tenderstem Broccoli | Squash Puree | Port Jus

### Butternut Squash, Courgette & Sage Risotto – 19.5

Parmesan Crisp | Rocket | Herb Oil | Poached Egg (GFO) (V) (VEO)

### Beer Battered Haddock & Chips - 19

Chunky Chips | Minted Mushy Peas | Tartare

### Pan Fried Chicken Supreme – 26

Truffle Mash | Sauteed Spinach | Tenderstem Broccoli | Smoked Bacon & Wild Mushroom Cream (GF)

## FROM THE GRILL

### Tandoori Marinated Chicken Thighs – 22.5

Greek Salad | Flat Bread | Tzatziki | Skin on Fries (GFO)

### Local ¼ Pounder Beef Burger – 18.5

Smoked Bacon | Swiss Cheese | Pickles | BBQ Sauce | Pretzel Bun | Skin on Fries House Slaw  
Vegetarian Option Available  
Lettuce Wrap Bun Option (GFO)

### Steak Frites - 24

8oz Rump Steak | Skin on Fries | Peppercorn Sauce or Chimichurri (GF)

### 8oz 28 Day Dry Aged Sirloin Steak - 28

Chunky Chips | Confit Beef Tomato | Field Mushroom | Rocket (GF)

### 10oz 28 Day Dry Aged Ribeye Steak - 35

Chunky Chips | Confit Beef Tomato | Field Mushroom | Rocket (GF)