



The JOCKEY Inn

SHARING BOARDS

Fish Board – 32.5

Garlic & Chili Sautéed 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 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 | Sautéed 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 - 26

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

8oz 28 Day Dry Aged Sirloin Steak - 30

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

10oz 28 Day Dry Aged Ribeye Steak - 36

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