The JOCKEY Inn

TO START

Warm Focaccia - 9
Garlic & Chilli Olives (V)

Roasted Tomato, Chilli & Ginger Soup – 7.5
Warm Focaccia (GFO)(V)

Breaded Brie Bites – 8
Sweet Chilli Jam | Rocket (V)

Chicken Liver & Whisky Parfait – 9
Caramelised Red Onion Chutney | House Salad | Focaccia (GFO)

Pork & Sage Scotch Egg – 9.5
Celeriac & Apple Coleslaw

Fresh Stout Cream Scottish Mussels – 9.5
Crusty Bread

King Prawn Saganaki – 12.5
Tomato Sauce with Olives & Feta | Grilled Flatbread

MAINS

Duo Of Pork - 27
Slow Braised Pork Belly | Pork, Apple & Sage Bonbon | Confit Garlic Mash | Sauteed Bacon & Cabbage | Honey Glazed Carrots | Cider Jus (GFO)

Handcrafted Shortcrust Pie of the Day – 22
Creamy Mash or Chunky Chips | Seasonal Vegetables | Thick Gravy (VO)

The Jockey Festive Burger – 19
Chargrilled Angus Beef Patty | Smoked Back Bacon | Breaded Brie | Chilli Jam | Pretzel Bun | Skin on Fries | Celeriac & Apple Slaw (GFO)(VO)

Local Ale Battered Haddock & Chips – 19
Chunky Chips | Crushed Minted Peas | Tartare Sauce

Marinated Cajun Salmon Fillet - 22
Sauteed Potatoes | Cherry Vine Tomatoes | Kale | Chorizo | Salsa Verde

Cauliflower, Sweet Potato & Chickpea Madras - 20
Naan Bread | Basmati Rice | Mango Chutney | Popadom

Fresh Stout Cream Mussels – 23
Skin on Fries | Crusty Bread

FROM THE GRILL

8oz 32 Day Dry Aged Rump Steak – 28
Skin on Fries | Green Peppercorn & Whisky Sauce (GF)

8oz 32 Day Dry Aged Sirloin Steak - 32
Chunky Chips | Confit Tomato | Garlic Sauteed Mushroom | Dressed Rocket (GF)

10oz 32 Day Dry Aged Ribeye Steak - 38
Chunky Chips | Confit Tomato | Garlic Sauteed Mushroom | Dressed Rocket (GF)

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)

DESSERTS

Mince Pie Baked Alaska – 8.5
Vanilla Ice Cream | Shortbread

Chocolate & Pistachio Bread & Butter Pudding 8.5
Pistachio Crème Anglaise | Pistachio Brittle

Eggnog Crème Brulé 8.5
Gingerbread Tree

Local Cheese Board – 10
Worcester Gold | Blue Stilton | Somerset Brie | Cranberry Wensleydale | Pickled Grapes | Pickled Fennel | Chilli Jam (GFO)

Warm Chocolate Brownie 9
Dark Chocolate Sauce | Mint Chocolate Ice Cream (GFO)

Trio of Ice Creams & Sorbets – 6.50
Vanilla | Strawberry | Chocolate | Honeycomb & Ginger Stem | Salted Caramel | Mint Chocolate | Vegan Vanilla | Blackcurrant | Lemon | Raspberry | Passion Fruit (VEO) (GFO)

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