



Market Menu

Wednesday to Friday 12 - 5pm

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

Lunchtime Lighter Bites

Wednesday to Saturday 12 - 5pm

Fried Buttermilk Chicken Wrap - 12.5

Lemon & Black Mayo | Parmesan & Baby Gem Salad | Skin on Fries

Ale Battered Haddock Goujon Ciabatta - 12

Baby Gem | Tartare Sauce | Skin on Fries | Parmesan & Baby Gem Salad

Whole Dressed Crab - 23.5

Baby Gem Salad | Stone Baked Ciabatta | Lemon & Black Pepper Mayo
Skin on Fries (GFO)

Dry Aged Rump Steak Ciabatta - 13.5

Caramelised Onions | Rocket | Skin on Fries | Parmesan & Baby Gem Salad

Goats Cheese & Wye Valley Beetroot Salad - 13

Toasted Hazelnuts | Balsamic Glaze | Skin on Fries (GF)

The Jockey Ploughman's - 17

Honey Mustard Ham | Homemade Scotch Egg Half | Worcester Gold Cheddar
Piccalilli | Gherkins | Baby Onions | Little Gem Salad | Stone Baked Ciabatta

To Share

Marinated Olives - 4

Rosemary | Garlic | Lemon | Chilli (VE) (GF)

Rosemary & Sea Salt Focaccia - 7

Olive Oil | Balsamic | Café de Paris Butter (V)

Starting Gate

Roasted Vine Tomato & Red Pepper Soup - 6.5

Worcester Sauce Cheddar Croutons | Herb Oil - (VEO)

Woodland Mushroom & Truffle Arancini - 8

Arrabbiata Sauce | Pesto (V)

Pork & Black Pudding Scotch Egg - 9

Piccalilli | Watercress

Sautéed Shell on Tiger Prawns - 10

Chorizo | Hot Honey | Stone Baked Ciabatta

Pan Seared King Scallops - 13

Romesco Sauce | Serano Ham Crisp | Roasted Almond Crumb

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 & fairly distributed amongst the team



Mains

Atlantic Cod Kiev - 26.5

Crushed Baby Potatoes | Minted Pea Puree | House Greens | Roasted Vine Tomatoes | Caper & Brown Shrimp Butter

Mushroom & Truffle Stuffed Chicken - 22

Woodland Mushrooms & Black Truffle | Fondant Potato | House Greens
Smoked Bacon Cream (GFO)

Wye Valley Battered Haddock & Chips - 18

Crushed Minted Peas | Tartare Sauce | Grilled Lemon

Wild Sea Bream Fillet - 28

Sautéed Clams | Saffron Potatoes | Samphire | Curly Kale | Brown Shrimp
Beurre Blanc (GF)

Duo of Lamb - 30

Miniature Minted Lamb Pie | Grilled Lamb Rump | Dauphinoise Potato
Minted Pea Puree | House Greens | Red Wine Jus

Wye Valley Beetroot Risotto - 16.5

Crumbled Goat Cheese | Toasted Hazelnuts | Dressed Rocket (VEO) (GF)

The Chargrill

10oz Dry Aged Sirloin Steak - 30

Chunky Chips | Flat Cap Mushroom | Roasted Cherry Vine Tomatoes
Baby Gem Salad (GF)

8oz Dry Aged Fillet Steak - 35

Chunky Chips | Flat Cap Mushroom | Roasted Cherry Vine Tomatoes
Baby Gem Salad (GF)

Herefordshire Beef Burger - 16

Hand Pressed Patty | Worcester Gold Cheddar | Tomato Relish
Gherkins | Pretzel Bun | Skin on Fries | Little Gem Salad (GFO)

Grilled Boston Chop (To Share) - 70

35oz Bone in Ribeye | Chunky Chips | Onion Rings | Flat Cap Mushroom
Roasted Cherry Vine Tomatoes | Baby Gem Salad | Choice of Sauce (GFO)

Sides & Sauces

Truffle Parmesan Fries (GF) - 5.5 | Skin on Fries (GF) - 4 | Chunky Chips (GF) - 4

Wye Valley Battered Onion Rings - 5 | House Seasonal Greens - 5 | Little Gem & Parmesan Salad (GFO) - 4

Peppercorn & Bourbon Cream Sauce (GF) - 3 | Café de Paris Butter (GF) - 3 | Red Wine Jus - 3

Finishing Line

Lemon & White Chocolate Posset - 7

Chocolate Soil | Almond Cookie | Blueberry Compote (GF)

Strawberry & Blondie Sundae - 7.5

Strawberry Chantilly | Clotted Cream Ice Cream | Macerated Strawberries

Chocolate Plate - 9.5

Warm Chocolate Brownie | Profiterole | White Chocolate Ice Cream
Chocolate Soil | Dipped Strawberries | Chocolate Paint

Cheesecake Jar of the Day - 7

Homemade Cheesecake | Clotted Cream Ice Cream

Selection of Bennetts Ice Cream & Sorbets - 6

3 Scoops | Ask Your Server For Flavour Choices (GFO) (V)

English Cheese Trio - 10

Worcester Gold | Worcester Sauce & Shallot Cheddar | Worcester Blue
Celery | Grapes | Chutney | Crackers (GFO)

Sunday 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.