



## Lunchtime Lighter Bites

Served Wednesday to Saturday 12 - 5pm

<b>Fried Buttermilk Chicken Wrap - 12.5</b> Lemon & Black Mayo   Parmesan & Baby Gem Salad   Skin on Fries	<b>Goats Cheese &amp; Wye Valley Beetroot Salad - 13</b> Toasted Hazelnuts   Balsamic Glaze   Skin on Fries (GF)
<b>Ale Battered Haddock Goujon Ciabatta - 12</b> Baby Gem   Tartare Sauce   Skin on Fries   Parmesan & Baby Gem Salad	<b>Chicken &amp; Bacon Salad - 15</b> Buttermilk Chicken   Bacon   Ranch Dressing   Garlic Croutons   Parmesan
<b>Dry Aged Rump Steak Ciabatta - 13.5</b> Caramelised Onions   Rocket   Skin on Fries   Parmesan & Baby Gem Salad	<b>Scampi &amp; Fries - 14</b> Wholetail Battered Scampi   Skin on Fries   Garden Peas   Tartare Sauce
<b>Whole Dressed Crab - 23.5</b> Baby Gem Salad   Stone Baked Ciabatta   Lemon & Black Pepper Mayo Skin on Fries (GFO)	<b>The Jockey Ploughman's - 17</b> Honey Mustard Ham   Homemade Scotch Egg Half   Worcester Gold Cheddar Piccalilli   Gherkins   Baby Onions   Little Gem Salad   Stone Baked Ciabatta

## To Share

<b>Marinated Olives - 4</b> Rosemary   Garlic   Lemon   Chilli (VE) (GF)	<b>Rosemary &amp; Sea Salt Focaccia - 7</b> Olive Oil   Balsamic   Café de Paris Butter (V)
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## Starting Gate

<b>Roasted Vine Tomato &amp; Red Pepper Soup - 6.5</b> Worcester Sauce Cheddar Croutons   Herb Oil - (VEO)	<b>Sautéed Shell on Tiger Prawns - 10</b> Chorizo   Hot Honey   Stone Baked Ciabatta
<b>Woodland Mushroom &amp; Truffle Arancini - 8</b> Arrabbiata Sauce   Pesto (V)	<b>Pan Seared King Scallops - 13</b> Romesco Sauce   Serano Ham Crisp   Roasted Almond Crumb
<b>Local Pork &amp; Black Pudding Scotch Egg - 9</b> Piccalilli   Watercress	

### 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 lighter choices from our main menu & vegetarian options, we recommend booking a table to avoid disappointment.