



The JOCKEY Inn



Mother's Day

2 Courses £32.5 | 3 Courses £37.5

Starters

Roasted Tomato, Red Pepper & Ginger Soup | Herb Oil | Rosemary Focaccia (VEO) (GFO)

Prawn & Crayfish Cocktail | Wholemeal Bloomer (GFO)

Slow Roasted Ham Hock Terrine | Piccalilli | Toasted Sourdough (GFO)

Duck Liver Parfait | Onion Chutney | Brioche (GFO)

Mushrooms on Toast

Sautéed Garlic Mushrooms | White Wine Cream Sauce | Sourdough | Herb Oil (V) (GFO)

Mains

Herefordshire Sirloin of Beef (Served Pink) | Yorkshire Pudding (GFO)

Slow Braised Belly Pork | Sausage & Apple Stuffing (GFO)

Chicken Breast | Wrapped in Bacon & Stuffed with Sausage & Cranberry Stuffing | Pig in Blanket (GFO)

Roasted Vegetable Wellington (V) (VEO)

All Roasts Served with Crispy Roast Potatoes | Honey Roasted Carrot | Braised Red Cabbage
Cauliflower & Broccoli Cheese Bake | Seasonal Greens | Red Wine Gravy

Chargrilled Swordfish

Sautéed New Potatoes | Tenderstem Broccoli | Salsa Verde

Desserts

Apple & Blackberry Crumble

Vanilla Custard or Clotted Cream Ice Cream (V)

Sticky Date Pudding

Butterscotch Sauce | Honeycomb Ice Cream (V)

White Chocolate & Raspberry Cheesecake

Honeycomb (V)

Chocolate & Salted Caramel Torte

Berry Compote | Vanilla Ice Cream (VEO) (GFO)

Trio of Ice Cream & Sorbets

Local Cheese Board

Onion Chutney | Grapes | Biscuits (+ £3)

For dietary requirements and food allergies, please ask a member of our team for assistance.
GF = Gluten Free | GFO = Gluten Free Option | V = Vegetarian | VE = Vegan | VEO = Vegan Option
Tables of 8+ 10% service charge applied