



## Sunday Lunch Menu

2 Courses – 28.50 | 3 Courses - 33.50

### STARTER

Soup of the Day | Mini Tin Loaf (V) (GFO)

Prawn & Crayfish Cocktail | Bread & Butter (GFO)

Pressed Ham Terrine | Piccalilli | House Salad | Toasted Sourdough (GFO)

### MAIN

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

Stuffed Bacon Wrapped Chicken | Sausage Meat Stuffing | Pigs in Blankets (GFO)

Mature Cheddar Cheese, Leek & Potato Wellington (V)

\*\*\*\*\* Served with \*\*\*\*\*

Crispy Roast Potatoes | Honey Roasted Parsnips

Cauliflower & Broccoli Bake | Seasonal Greens | Red Cabbage | Red Wine Gravy

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Fillet of Red Sea Bream | Crushed New Potatoes | Kale | Samphire | Capers & Dill Burre Blanc

### ON THE SIDE

Roasties – 4 | Cauliflower & Broccoli Cheese Bake – 4 | Yorkshire Pudding – 1.5

### DESSERT

Vanilla & Goats Cheese Panna Cotta | Macerated Fruits | White Chocolate & Hazelnut Crumb

Salted Caramel & Dark Chocolate Torte | Chantilly Cream | Toffee Sauce (V) (VEO) (GFO)

Selection of Ice Creams & Sorbets (GFO) (VEO)

**Don't Fancy a Roast? Turn Over For More Options**

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



# The JOCKEY Inn

## TO START

- Cheeseburger Scotch Egg - 10**  
Tomato Relish | Burger Sauce | Gherkin
- Goats Cheese & Beetroot Arancini – 8**  
Beetroot Puree | Parmesan | Rocket (V)
- Smoked Mackerel Pate - 8**  
Sea Salt Cristini's | Rocket (GFO)

## TO SHARE

- Seafood Board – 32.5**  
Sauteed King Prawns | Southern Fried Softshell Crab | Prawn & Crayfish Cocktail |  
Haddock Goujons | Smoked Salmon | Tartare Sauce | Crusty Bloomer
- Antipasti Board - 30**  
Peppered Pastrami | Chorizo | Salami | Baby Stuffed Peppers | Olives | Whole Buffalo Mozzarella |  
Tomato & Rocket Salad | Olive Tapenade | Pesto Mayo | Focaccia (GFO)

## TO FOLLOW

- Tandoori Marinated Chicken Thighs – 22.5**  
Greek Salad | Flatbread | Skin on Fries (GFO)
- Beer Battered Haddock - 19**  
Chunky Chips | Garden Peas | Tartare Sauce
- Chicken and Bacon Caesar Salad - 16**  
Chargrilled Chicken Breast | Cos Lettuce | Garlic Croutons | Parmesan | Dressing (GFO)
- Red Bream Nicoise Salad - 19**  
Soft Boiled Hens Egg | Fine Beans | Olives | New Potatoes | Vinegarette (GFO)
- Beef & Horseradish Ciabatta - 15**  
Roast Sirloin of Beef | Horseradish | Roast Potatoes | Gravy

## TO FINISH

- Mango & Pineapple Pavlova – 8**  
Meringue | Chantily (GFO) (V)
- Biscoff Millionaire Blondie – 7.5**  
Baileys Toffee Sauce (V)
- Local Cheese Board - 10**  
Worcestershire Gold | Somerset Brie | Worcester Blue | Worcester Honey & Fig Crackers | Spiced Apple Chutney  
(GFO)(V)