

THE HORSE AND JOCKEY
SUNDAY MENU

TO BEGIN WITH

▶▶▶	HOMEMADE SOUP OF THE DAY WITH FRESH BREAD WEDGES	VE GFO
▶▶▶	TACO CHILLI CUPS WITH SPICED SALSA AND GUACAMOLE	VEO
▶▶▶	HOT SMOKED SALMON SALAD WITH MUSTARD ROAST BEETS, DILL + HORSERADISH YOGHURT SOFT EGG AND WATERCRESS	GF
▶▶▶	STICKY FRIED CHICKEN WINGS COATED IN KOREAN BBQ SAUCE AND SESAME	GF
▶▶▶	PORK, CHICKEN & TARRAGON TERRINE WITH TOMATO, CHUTNEY AND TOAST	GFO
▶▶▶	VEGAN PAKORAS CARROT, SWEET POTATO, SPINACH PAKORAS WITH MINTED YOGHURT	VE

ROASTS

▶▶▶	ROAST TOPSIDE OF BEEF GARLIC AND THYME ROASTS, MASH, SEASONAL VEG, YORKSHIRE PUDDING AND GRAVY	GFO
▶▶▶	ROAST LEG OF LAMB GARLIC AND THYME ROASTS, MASH, SEASONAL VEG, YORKSHIRE PUDDING AND GRAVY	GFO
▶▶▶	ROAST HONEY GAMMON GARLIC AND THYME ROASTS, MASH, SEASONAL VEG, YORKSHIRE PUDDING AND GRAVY	GFO
▶▶▶	ROAST CHICKEN GARLIC AND THYME ROASTS, MASH, SEASONAL VEG, YORKSHIRE PUDDING AND GRAVY	GFO

A BIT OF EVERYTHING

▶▶▶	THE BUTCHERS BLOCK A SELECTION OF ALL THE MEATS WITH GARLIC AND THYME ROASTIES, MASH, VEGGIES, YORKSHIRE PUDDINGS AND GRAVY	16.00 FOR ONE PERSON
		30.00 FOR TWO SHARING

ALTERNATIVE MAINS

▶▶▶	GRILLED SPICED CHICKEN KEBAB WITH ROOT VEGETABLE COUS COUS, HONEY ROASTED CORN COB, HARISSA YOGHURT AND FLATBREAD	VEO
▶▶▶	CUMIN ROASTED TENDERSTEM BROCCOLI WITH BUFFALO SAUCE, CREAMED AVOCADO, NIGELLA SEED, PILAU RICE AND PICKLED RED ONION	GF VE
▶▶▶	WILD MUSHROOM, LEEK AND SQUASH BREAD PUDDING WITH ROASTED PEPPER SAUCE	VE
▶▶▶	HOMEMADE PIE OF THE DAY SERVED WITH BUTTERED MASH, VEGGIES AND RICH ROAST GRAVY	
▶▶▶	DEEP FRIED HADDOCK WITH A BASKET OF FRIES, POT OF MUSHY PEAS AND BURNT LEMON	
▶▶▶	THE JOCKEY CLASSIC BEEF PATTY IN A SOFT WHITE COBURG TOPPED WITH CHEDDAR CHEESE, CRISP SMOKED BACON, ICEBERG, BEEF TOMATO AND RELISH	GFO
▶▶▶	JERK CHICKEN BURGER SPICED JERK CHICKEN BREAST IN A SOFT BROWN COBURG TOPPED WITH MANGO AND CHILLI SALSA, LETTUCE, BEEF TOMATO AND RED ONION	GFO
▶▶▶	THE DIRTY VEGAN VEGETABLE PATTY IN A SOFT BROWN BUN TOPPED WITH SPICED VEGAN MAYO, BEETROOT AND ONION RELISH, BEEF TOMATO, SHREDDED ICEBERG FINISHED WITH ONION RINGS	VE

THE PERFECT ACCOMPANIMENT

▶▶▶	HANDCUT CHIPS	VE	▶▶▶	ONION RINGS	VE
▶▶▶	TOSSED SALAD	VE	▶▶▶	CHEESY CHIPS	VEO
▶▶▶	BUTTERED CORN	VEO GF	▶▶▶	CAJUN FRIES	VE
▶▶▶	PARMESAN & TRUFFLE FRIES	V	▶▶▶	GARLIC BREAD (WHY NOT ADD CHEESE)	VEO

ALL SIDES 3.50 EACH

ROOM FOR MORE ▶▶▶

PUDDINGS

▶▶▶	<p>STICKY APPLE PUDDING WITH SALTED TOFFEE SAUCE AND VANILLA ICE CREAM</p>	
▷▷▷	<p>PECAN AND CRANBERRY TART WITH CHANTILLY CREAM</p>	
▶▶▶	<p>CHOCOLATE, ALMOND AND APRICOT CAKE WITH HONEY MASCARPONE</p>	
▷▷▷	<p>A SELECTION OF ICE CREAM THREE DELICIOUS SCOOPS OF LOCAL ICE CREAM</p>	
▶▶▶	<p>TRIO OF CHEESES WITH ALL THE TRIMMINGS</p>	
▷▷▷	<p>BLUEBERRY AND LEMON CHEESECAKE WITH COOKIE CRUMB CRUST</p>	
▶▶▶	<p>SALTED CARAMEL BROWNIE WITH CHOCOLATE ICE CREAM</p>	
▷▷▷	<p>BLACK FOREST SUNDAE CHOCOLATE AND VANILLA ICE CREAM, BLACK CHERRY COMPOTE, BROWNIE BITS, CHOCOLATE SAUCE, WHIPPED CREAM, CHOCOLATE BITS AND WAFER AVAILABLE AS A SHARER 11.00</p>	

ONE COURSE FOR 14.00 // TWO COURSES FOR 19.00 // THREE COURSES FOR 23.00