

STARTERS

LET'S BEGIN....

PIGS IN BLANKETS with cranberry dip	7.50 GF
CRISPY PRAWN TACOS with guacamole - iceberg - sriracha mayo	7.50
SOUTHERN FRIED 'CHICKEN' DIPPERS with pickled slaw - curried mayo	7.00 VE

BREADED HALLOUMI with sweet chilli sauce	7.00 V
HOT 'N' STICKY BBQ WINGS with blue cheese jalapeño dip	7.50
HOMEMADE SOUP OF THE DAY with fresh breads	6.50 GFO VE
HAM HOCK TERRINE with piccalilli - toasted ciabatta	7.00 GFO

THE MAIN EVENT



SUNDAY ROASTS

ROAST PORK LOIN	GFO
ROAST TURKEY + PIGS IN BLANKETS	GFO
ROAST TOPSIDE OF BEEF	GFO

all served with garlic + herb roasties - creamy mash - braised red cabbage
seasonal vegetables - stuffing - Yorkshire pudding - rich gravy

- BEER BATTERED HADDOCK
with handcut chips - mushy peas - curry sauce
14.50
- SQUASH + CHICKPEA TAGINE
with couscous - almond savoury scone
14.00
GFO VE
- STEAMED SALMON
with mussels, calamari, tomato + garlic broth -
diced potatoes - chorizo - cavolo Niro
18.00
GF
- JOCKEY BURGER
with cheddar - bacon - gherkin - mustard -
onion ring - fries
15.50
- PIE OF THE DAY
with either handcut chips or creamy mash -
seasonal vegetables - rich beef gravy
14.50
- VEGAN BURGER
with seeded bun - vegan cheese - shredded iceberg
- sliced tomato - pickled slaw - fries
14.00
VE

CAN'T DECIDE? WHY NOT TRY OUR...

BUTCHER'S BLOCK

includes;

- all three roast meats
- garlic + herb roasties - creamy mash
- braised red cabbage - mixed vegetables + cauliflower cheese
- stuffing - Yorkshire pudding + rich gravy

18.00
FOR ONE32.00
FOR TWO

all sides 4.00

PICKLED SLAW	VE GF	SRIRACHA CORN ON THE COB	VE
HANDCUT CHIPS	VE GFO	ONION RINGS	V
PANACHÉ VEGETABLES	V GF	FRENCH FRIES	V GFO
GARLIC BUTTERED GREENS	V GF	MIXED SALAD	VE GF
CREAMY MASH	V GF	CHEESY GARLIC CIABATTA	VBO
CAULIFLOWER CHEESE	V	MAC + CHEESE	V