



'Small Plates'

chickpea hummus, rose harissa & pitta (V) | chorizo in red wine, crusty bread | calamari, garlic aioli | '12 spice' fried chicken, mango raita |
breaded brie bites, cranberry sauce (V) | fiery buffalo wings | baby peppers stuffed with cream cheese (V) | rustic tomato hummus & pitta (V) |
'pigs in blankets', mustard mayo | halloumi fries, spiced tomato jam (V)

4 for £16 6 for £23.50

STARTERS

Honey Roast Parsnip Soup vanilla foam, parsnip crisps (V) (GF)	£5.25
Smoked Mackerel Pâté pickled cucumber, fennel jelly & crisp sourdough	£6.95
Spicy 'Nduja & Pork Free Range Scotch Egg tomato & red pepper chutney and piccalilli	£7.50
Mulled Pear, Candied Walnut & Chicory Salad goats' cheese mousse (V) (GF)	£6.95
Pressed Terrine of Goosnargh Duck plum and apple chutney, pickles & toasted brioche	£7.25
Maple & Fennel Cured Salmon Gravavlax crème fraîche, caviar & parsley (GF)	£7.50

MAIN COURSES

The Jockey's Traditional Christmas Turkey* duck fat roast potatoes, pigs in blankets, cranberry & sage stuffing, braised red cabbage, glazed carrot & parsnips, sprouts & caramelised chestnuts, roast turkey gravy	£18.25
* Vegetarian Festive Traditional Nut Roast also available (V)	£16.95
Smoked Haddock poached hen's egg, spinach, creamed potatoes, wholegrain mustard cream (GF)	£16.95
Trio of Venison pear & parsnip puree, potato dauphinoise, cabbage, blackberry & madeira jus	£19.50
Pan Seared Fillet of Sea Bass braised fennel, crispy leeks, orange, pernod & sesame dressing (GF)	£17.95
Ricotta, Gorgonzola & Spinach Tortellini butternut squash puree, pine nuts, parmesan foam (V)	£15.25
Roast Chicken Breast artichoke dauphinoise, creamed leeks, artichoke crisps, chive cream (GF)	£16.95
Blue Cheese & Spiced Pecan Salad honey citrus dressed mixed leaves, red peppers, sweet red onions, dried cranberries and fresh orange segments, generously topped with crumbled blue cheese and spiced pecans (GF) (V)	£14.95
Topped with a chargrilled chicken breast (GF)	£16.95

10oz Sirloin Steak £21.95

8oz Fillet Steak £25.95

served with portobello mushroom, grilled vine tomatoes, red onion rings, mixed leaves and either skinny fries, sweet potato fries or hand cut chips

SAUCES Green Peppercorn & Brandy | Creamy Stilton | Red Wine Jus £2.50 each

PUB CLASSICS

Puff Pastry topped Pot Pie (please ask for details of today's flavour) served with creamed potatoes & broccoli	£15.95
Traditional Beer Battered Fish & Chips freshly battered haddock, hand cut chips, mushy peas, fresh tartare sauce	£14.95
The Jockey Burger* handmade steak burger, topped with smoked bacon & melting cheese and our signature relish	£14.75
Nacho Bean Burger* spicy bean burger with sweetcorn, peppers, jalapeños & black beans in a crushed tortilla crumb, topped with melting cheese (V)	£13.95

*burgers are served on a toasted brioche bun with baby gem lettuce served with our house 'slaw, beer battered red onion rings and a choice of either: skinny fries, sweet potato fries, or hand cut triple cooked chips

Sautéed Sprouts, Chestnuts & Pancetta	Mixed House Salad	Sides £3.50 each	Glazed Root Vegetables	Red Onion Rings	Hand Cut Chips
Braised Red Cabbage	Creamed Potatoes		Panaché of Steamed Vegetables	Sweet Potato Fries	Skinny Fries

DESSERTS

The Jockey's Traditional Christmas Pudding rum sauce	£6.75
Rich Chocolate & Orange Mousse orange sorbet, candied orange peel, hazelnut brittle	£7.25
Sticky Toffee Pudding hot butterscotch sauce, vanilla ice cream	£6.95
Bailey's Cheesecake irish cream ice cream	£7.25
Hot Apple & Cinnamon Strudel creme anglaise, devon toffee ice cream	£7.25
Ice Cream & Sorbet choose any three: vanilla, double choc chip, devon toffee, mint choc chip, irish cream	£5.95
blackcurrant sorbet, orange sorbet, lemon sorbet	
British Cheeseboard our handpicked selection of the best of British cheeses: Blue Monday, Beechwood, Baron Bigod & Clara goats' cheese; served with Spiced Pear Chutney, Quince Jelly & Artisan Crackers	£7.50