



est. 1793

SUNDAY AT THE HORSE AND JOCKEY

2 COURSES £30 | 3 COURSES £37

Baked sourdough and seasonal butter (V)

£4

Starters

Soup of the Day

Duck liver and orange parfait, sourdough, tomato chutney

Crispy St. Ewes Egg, tomato, chilli & garlic ragu, yoghurt, sumac (V)

Isle of Wight tomato salad, cottage cheese, falafel, pine nuts, tarragon dressing (V)

Black truffle and Jersey Royal salad, chimichurri, pickled onions (V)

Prawn & crayfish cocktail, bloody Marie Rose, watermelon, cucumber

Pig head croquettes, smoked apple puree

Roasts

All roasts served with roast potatoes, carrot and swede mash, greens, Yorkshire pudding and gravy. Choose from:

-Half roast Chicken

-35 day aged Beef

-Roasted Pork Loin

-Mushroom and Jerusalem artichoke wellington (VG)

Mains

Market Fish - ask your server

Beer battered haddock, triple cooked chips, mushy peas, curry sauce

Curried cauliflower & potato pie, onion bhaji, mango chutney (VG)

Chargrilled aubergine, wild mushroom & chilli ragout, shoestring fries (VG)

The Jockey burger, mozzarella, chilli jam, house pickles, triple-cooked chips

Grill

8oz Sirloin

£8 supp

10oz dry aged Ribeye

£12 supp

Sides

Triple cooked chips (V)

£5

Green beans, pickled shallots (VG)

£5

Confit garlic mash (V)

£5

Peas à la française, pancetta & white wine cream

£5

Pork and sage stuffing

£5

Desserts

Millionaires cheesecake, caramelised white chocolate, dulce de leche cream (V)

Sticky Toffee Pudding (V)

English strawberry and sherry trifle (V)

Vanilla panna cotta, mango, passion fruit and chilli salad

Lemon curd tart, Limoncello sorbet, poppy seed meringue, raspberries (V)

Selection of Speciality British Cheese

£5 supp

Please advise your server of any dietary requirement or allergens & we'll do our best to accommodate.

Please note a 10% service charge is added to all bills