



# Sample March Sunday Jockey Menu

## Starters

### Seasonal Soup of the Day (v) (gf\*) 8.5

With homemade toasted sourdough

### Chicken (gf\*) 10.5

Confit chicken, herb & bacon terrine, piccalilli, pickled walnuts, ciabatta croutes, dressed rocket

### Mushrooms (v) (gf\*) 10

Sauteed paprika & garlic chestnut mushrooms, toasted sourdough, Oxford blue cheese sauce

### Prawns (gf\*) 12.5

North Atlantic prawns & avocado tian, Marie rose sauce, frisée lettuce, toasted sourdough

## To Share

All served with warm garlic flat bread, selection of pickles & dressed rocket

### Charcuterie 26.5

Selection of British cured meats; Air-dried pork & beef, fennel salami, piccalilli

### 'From The Garden' 21

Roasted peppers, charred artichoke hearts, sweet potato wedges, cannellini bean & lemon hummus

### Camembert (v\*) (gf\*) 24

Thyme & honey infused baked camembert, roasted glazed fig

## 'Bar Classics'

### Fish & Chips (gf\*) 19.5

Hook Norton beer battered fillet, chunky chips, crushed garden peas, homemade tartare sauce

### Beef Burger (gf\*) 19

Chargrilled grass-fed Herefordshire beef burger, smoked bacon, Croxton mature cheddar, burger sauce, plum tomato, toasted brioche bun, fries, dressed leaves

### Quiche of the Day (v) 14

Warm homemade quiche served with chicory & radicchio, pecan, radish, pomegranate seed salad

## Our Roasts of the Day

All our Sunday Roasts below are served with;

Roasted carrots + honey roast parsnips, sauteed spring cabbage & bacon, garlic rosemary roast potatoes

### Herefordshire Suckler Herd Heritage Dry Aged, Striploins of Beef (gf\*) 23

Homemade Yorkshire pudding, pan jus

### Loin of Suffolk Pork (gf) 21

Apple sauce, herb stuffing, crackling, pan jus

### Scottish Salmon Supreme (gf\*) 23

Served with buttered new potatoes instead of the roast potatoes, sauce vierge

### Wellington (ve) 21

Roasted beetroot & wild mushroom 'Wellington', warm tomato salsa

## Sides (v) (ve\*) (gf\*)

Cauliflower Cheese 5.75 | Buttered New Potatoes 5.75 | Sauteed Spring Cabbage & Bacon 4.75

Roasted Garlic & Rosemary Potatoes 5 | Tenderstem Broccoli + Green Beans 5.25 | Pigs in Blankets 4.5

Skinny Fries 5 | Traditional Chunky chips 5.5 | Rocket, Parmesan Cheese & Truffle Oil Salad 4.75



## Desserts

### **'Twist on a Classic' 11**

Warm banana & croissant bread 'n' butter pudding, rum & raisin ice cream

### **Cheesecake 10**

Baked vanilla cheesecake, baileys & toffee sauce, burnt honey ice cream

### **Treacle Tart (v) 10**

Warm treacle tart, poached rhubarb, clotted cream & orange ice cream

### **Crumble (v) (ve\*) (gf\*) 11**

Apple & blackberry crumble, crunchy crumble topping, served with choice of;

*Warm crème anglaise OR Vanilla ice cream*

### **Home-made Ice Cream (v\*) (ve\*) (gf\*) 8.5**

*Please select **THREE** from;*

**Ice Creams:** Vanilla • Strawberry • Swiss Chocolate • Rum + Raisin

**Sorbet:** Raspberry • Lemon • Strawberry

### **Three British Cheeses (v\*) (gf\*) 13**

Served with chutney, celery, grapes & mixed biscuits, **choice of THREE from;**

*Butlers Secret Extra Mature Cheddar • Oxfordshire Blue • West Country Brie • Rosary Goat Ash*

## Hot Drinks...

Freshly brewed cafetière of coffee • Decaffeinated cafetière Coffee 4

Espresso single shot | Double shot 3.5 | 4

Regular Cappuccino | Large Cappuccino 4.5 | 5.2

Latte | Americano | Flat white 4.5

**\*\*Milks substitutes – Soya or Almond Add 0.50\*\***

Pot of traditional breakfast tea for one 3.85

Earl Grey, Assam, Darjeeling / Herbal + fruit infusion tea 3.95

(v) Vegetarian | (ve) Vegan | (ve\*) Vegan available | (gf) Gluten free | (gf\*) Gluten free available

**\*\*Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances\*\***

All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill