

# Monday @ The Horse & Jockey

## Pie & Pint\* Pie & Wine\*

\*£13

Pint of Draught Beer

[excludes Peroni]

125ml Chilean Sauvignon Blanc  
125ml Merlot

Braised Beef, Guinness & Onion

Chicken & Mushroom, Smoked Bacon,  
Gorgonzola Cream

Creamy Leek & Mushroom

or a Different Kettle of Fish

Fish Pie Topped with Cheddar Mash

## Starters

Home Made Soup [gfo]  
Bread & Butter

Grilled Halloumi [gf]  
Pickled vegetables & Salad Greens

Mushroom & Stilton Rarebit  
Crispy Rocket, Shallot Puree

Moroccan Spiced Lamb Arancini  
Harissa Aioli, Coriander & Tomato Salsa

Chicken Liver Pate [gfo]  
Orange Onion Marmalade, Toasted Brioche

Smoked Haddock & Horseradish Fishcake £7  
Dill Aioli & Charred Lemon

Seared Scallops £12 [gf]  
Roasted Red Pepper Puree, & Chorizo

Seafood Salad £8 [gf]  
Cocktail Prawns, Smoked Salmon & Devon Crab Meat,  
Lemon Mayonnaise, Crispy Capers

## Mains

Beer Battered Haddock & Chips £13 [df]  
Mushy Peas & Tartar Sauce

Hake Fillet £16  
Lemon Chive & Pea Orzo, Red Kale

Ballotine of Chicken Breast £16 [gf]  
Sage & Onion Bon Bon, Smoked Bacon Hash,  
Spinach & Parmesan Cream

Salmon Fillet & Sweetcorn Fritters £18  
Pak Choi & Potato Thai Curry

Lamb Rump £19  
Bacon & Brie Dauphinoise, Roast Shallot  
Garden Peas, Rosemary & Red Wine Sauce

Seared Duck Breast £19 [gf]  
Herb Pomme Anna, Fragrant Red Cabbage,  
Tenderstem Broccoli & Spiced Jus

Tomato & Roast Mediterranean Vegetable Gnocchi £15  
Crispy Shallots & Parmesan

Char-grilled Pork Rib Eye £16 [gfo]  
Apple & Sage Mash, Sautéed Pak Choi, Grain Mustard Jus

Braised Brisket of Beef £16 [gf]  
Fondant Potato, Braised Cabbage, Bacon & Mushroom Gravy

## Burgers £12

8oz HJ Beef Burger  
Streaky Bacon, Cheddar

Spiced Chicken Burger  
Steaky Bacon & Lemon Mayo

Black Bean Burger  
Tomato Relish

All Burgers Served with Fries, Slaw & Loaded with Salad

## Vegan

Tomato, Basil, Red Onion & Garlic Bruschetta £7  
Balsamic Glaze

Chick Pea & Lentil Cassoulet £7/£14  
Cavalo Nero, Toasted Sourdough

White Bean, Spinach & Leek Gnocchi £7/£14  
Herb Oil Dressing

Our Steaks are  
Aged for 28 Days for a Fuller Flavour  
[gfo]

7oz Bistro Cap Rump Steak £18  
Lean & Firm, Cut From the Centre of the Rump  
[Recommended Medium Rare]

8oz Sirloin £24  
Firm & Juicy, Recommended Medium Rare

12oz Sirloin £29  
Firm & Juicy, Recommended Medium Rare

10oz Rib Eye Steak £26  
Carries a Little Bit of Fat Helping Make it Succulent  
Recommended Medium [not available rare]

8oz Fillet £28  
The Most Tender Cut of Steak, Recommended Rare

16oz Chateaubriand for 2 £55  
Delicately Tender Thick Cut Beef Fillet  
w/ Onion Rings, Tender-stem Broccoli

All Steaks Served with  
Roasted Tomato, Crispy Shallots, Watercress  
& French Fries

## Steak Sauces [gf]

£2.50

Bearnaise  
Peppercorn  
Mushroom & Tarragon  
Blue Cheese Sauce  
Garlic & Herb Butter

## Add Surf to Your Turf

King Prawns £7  
Scallops £8

## Camembert to Share

Honey Figs, Dipping Breads & Pub Chutney

£14

## Sides

Chips / French Fries /  
Sweet Pot Fries £3.50  
Bread & Oils £1.50  
Pot of Olives £1.50  
Garlic Bread £2.50  
Garlic Bread w/ Cheese £3.50  
House Salad £3  
Broccoli & Parmesan £3.50  
Sautéed Greens £3.50  
Peas, Bacon & Silverskin Onions £3.50  
Onion Rings £3.00  
Sauté Potatoes £3.50

## Kids Menu

£6.50  
Chicken Goujons & Fries \*\*  
Sausage & Mash \*\*  
\*\* with Beans/Peas  
Mini Beef Burger & Fries

Swap French Fries or Chips  
to Sweet Potato Fries  
add £1.50

A 10% discretionary service charge is added to tables of 8 or more  
100% of all gratuities are distributed amongst all the staff  
[ df = dairy free gf = gluten free gfo = gluten free option ]  
It is important you inform us of any allergies or intolerances