



The JOCKEY Inn



Easter Sunday

2 Courses £30 | 3 Courses £35

Enjoy this Easter Sunday in the relaxed setting of The Jockey Inn

Starters

Roasted Butternut Squash & Sweet Potato Soup | Sage Oil | Mini Onion Loaf (VE) (GFO)

Traditional Ham Hock Terrine | House Salad | Piccalilli | Toast (GFO)

Atlantic Prawn & Crayfish Vol Au Vent | Marie Rose Sauce | House Salad

Lightly Curried Cod & English Pea Fish Cake | Chive Crème Fraiche | Rocket

Slow Braised Pork & Apple Bon Bons | Parsnip Puree | Parsnip Crisps | Port Jus

Mains

Slow Roasted Leg of Lamb | Yorkshire Pudding (GFO)

Herefordshire Sirloin of Beef | Yorkshire Pudding (GFO)

Free Range Chicken Supreme | Pig in Blanket | Sausage Meat Stuffing (GFO)

Roasted Mediterranean Vegetable Tart (VEO)

Pan Fried Seabream

Baby Fondant Potatoes | Kale | Charred Baby Leeks | Saffron Beurre Blanc | Herb Oil (GF)

All Roasts Served with Crispy Roast Potatoes | Glazed Parsnip | Carrot & Swede Mash
Cauliflower & Broccoli Cheese Bake | Red Wine Gravy

Desserts

White Chocolate & Yuzu Posset
Dark Chocolate Soil | Lemon Sorrel (GF) (V)

Hot Cross Bun Bread & Butter Pudding
Vanilla Bean Crème Anglaise | Plum Jam (V)

Chocolate Cream Egg Cheesecake
Chocolate Soil | Vanilla Ice Cream (GFO)

Roasted Apple & Rhubarb Crumble
Clotted Cream Ice Cream or Crème Anglaise (VEO)

Cheese Board

Worcestershire Hop | Worcestershire Blue | Perl Wen | Onion Chutney | Grapes | Salted Butter & Biscuits (+ £2)

For dietary requirements and food allergies, please ask a member of our team for assistance.

GF = Gluten Free | GFO = Gluten Free Option | V = Vegetarian | VE = Vegan | VEO = Vegan Option

Tables of 8+ 10% service charge applied