

# HORSE & GROOM



# AT THE JOCKEY CLUB

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#### ON ARRIVAL

Freshly Brewed Tea & Coffee Bacon Rolls, Ketchup, Brown Sauce 10 607 kcal Buttermilk Pancakes, Winter Berry Compote, Whipped Cream 10 346 kcal

Freshly Baked Danish Pastries 1367 kcal

St Georges Park Bakery Sourdough Bread 🚳 355 kcal netherend farm butter, cotswold gold extra virgin rapeseed oil

### STARTER

Sun Blush Tomato Corn Chowder (19 309 kcal tomato crumb, toasted sunflower seeds

Beetroot Carpaccio @ 232 kcal peppered soft cheese, sourdough, fennel, baby rocket

Severn & Wye Smoked Chalk Stream Trout 14 kca horseradish cream, caper berries, dill tuille

The Bookies' Favourite (10 705 kcal cheese & pickle scotch egg chilli jam gloucester old spot sausages beer battered cod, mushy peas

## THE PUB AFTERNOON TEA

fruit scones, clotted cream, strawberry preserve savoury tarts, scotch eggs, piccalilli, pickled eggs, sausage rolls, rubies in the rubble



#### MAIN COURSE

Caramelised Red Onion & Goat's Cheese 🔞 1019 kcal pine nuts, granny smith, vale of evesham tomato & basil salad, fries

Stuffed Mushroom Burger M 829 kcal breaded portobello mushroom, vegan cheese, sweet onion & garlic, house burger sauce, pickles, roll, house slaw, fries

Smoked Salmon & Spring Onion Fish Cake 10 693 kcal crushed garden peas, poached egg, hollandaise, fries

> Curried British Chicken Kyiv 🐨 587 kcal bombay hash, sautéed spinach, coriander

Signature Burger 1455 kcal 30-day dry aged prime rib burger, monterey jack cheese, smoked black treacle bacon, red onion jam, burger roll, house slaw, fries

**30-Day Dry Aged Rib Eye of Hereford Beef 3** 1497 kca beer battered onion rings, green pepper sauce, vine cherry tomato & basil salad, fries

#### DESSERT

Baked Chocolate & Salted Caramel Tart 6 537 kcal butterscotch, clotted cream

Kir Royale 🕲 476 kcal berry biscotti, bourbon vanilla ice cream

> Brandy Apple Charlotte (19 487 kcal english custard

British Cheese Plate 6 227 kcal

selection of british cheese, roasted onion chutney, grapes, traditional oatcakes



With our mission to achieve Climate Net Zero, we are making conscious changes to the ways we source and serve food. Our culinary team have teamed up with Foodsteps to make climate-friendly changes to the menu. The carbon labelling tool assesses the greenhouse gas emissions released from farm to waste to calculate the carbon footprint of the dishes served today. Food items are rated based on their carbon intensity, from A (Very Low' impact) to E (Very High' impact).

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Allergen information is compiled using data obtained from our approved suppliers. As with every catering establishment there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns, please speak to a member of staff. Please note, this menu is subject to change.