

SMALL PLATES

BREAD & OLIVES (v) (ve)
(720 kcal)
4.25

WARM INDIAN SPICED QUINOA AND VEGETABLE SALAD (v) (ve)
Chickpeas, peppers and broad beans in a ginger, lemongrass and coriander spiced quinoa. (276 kcal)
5.45

Add three pan-fried king prawns 1.50 (75 kcal)

HALLOUMI POPCORN (v)
Sticky spiced honey dip (747 kcal)
6.45

GARLIC AND STILTON MUSHROOMS (v)
Garlic and herb baguette (678 kcal)
5.95

WARM GOATS CHEESE (v)
Baby leaves, pine nuts and balsamic glaze (297 kcal)
6.15

JOSEPH HOLT'S BEER BATTERED BURY BLACK PUDDING AND BACON FRITTER
Poached egg and red onion jam (636 kcal)
6.25

HOT HONEY CHICKEN
Battered chicken breast chunks in a sticky spiced honey glaze (461 kcal)
6.35

CAESAR SALAD
Gem lettuce, Caesar dressing, garlic croutons and Lodigrana Black Parmesan (217 kcal)
5.75

LAMB KOFTAS
Mint yoghurt dip (471 kcal)
6.25

'NDUJA PORK AND BEEF MEATBALLS
Fiery arrabiata sauce, charred red pepper and a Lodigrana Black Parmesan crisp (417 kcal)
6.45

CRISPY CHICKEN WINGS
Joseph Holt's beer BBQ sauce (550 kcal)
6.25

CREATE YOUR OWN SMALL PLATES SELECTION

3 FOR £16.45 | 6 FOR £29.95

MONDAY* TO FRIDAY

FLAT BREADS

LAMB KOFTA
Garlic buttered flatbread topped with baby leaves, pickled red onions, cucumber, tomato, pomegranate seeds and mint yoghurt drizzle (861 kcal)
11.25

SWEET POTATO AND RED PEPPER FALAFEL (v) (ve)
Baby leaves, spring onion, tomato, cucumber, pomegranate seeds and lemon mayonnaise (725 kcal)
10.95

PESTO ROAST VEGETABLES AND GOATS CHEESE (v)
Baby leaves, pine nuts and balsamic glaze (719 kcal)
10.45
Add chicken breast 1.75 (156 kcal)

WRAPS

BUTTERMILK CHICKEN
BBQ sauce, bacon and Lancashire cheese (1136 kcal)
8.45

PLANT BASED 'CHICKEN' (v) (ve)
Pickled red onion, spinach and mayonnaise (722 kcal)
8.45

Add chips (v) (ve) 1.50 (464 kcal)

TERMS & CONDITIONS OF OFFERS AND DEALS

^ 2 courses includes your choice of Small Plate and Main Course or Main Course and a Dessert. 3 courses includes your choice of Small Plate, Main Course and a Dessert (£3 supplement for 8oz Sirloin Steak).

* Drink includes any Joseph Holt draught beer, 175ml house wine, any regular draught soft drink, tea or coffee.

+ Offer not available on Bank Holidays or in conjunction with any other food offers.

Joseph Holt reserves the right to change or withdraw any offers on this menu at any time.

TERMS & CONDITIONS

Some of our poultry and fish dishes may contain small bones. All of our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (v) made with vegetarian ingredients, (ve) made with vegan ingredients, however, some of our preparations and cooking methods could affect this. Some of our dishes contain alcohol. All weights are approximate and taken before cooking. 1oz = 28.3g All prices include VAT at the current rate.

Adults need around 2000 kcal per day

THE MAIN EVENT

JOSEPH HOLT'S BEER BATTERED FISH AND CHIPS
Tartare sauce, salt and vinegar scraps and Manchester caviar (1484 kcal)
15.25

CHEESE, ONION AND POTATO PIE (v)
Chips and garlic buttered greens (1880 kcal)
14.25

CAULIFLOWER, PEPPER AND COCONUT CURRY (v) (ve)
Cauliflower rice, poppadoms and mango chutney (595 kcal)
14.45

CHICKEN TIKKA MASALA
Rice, chapati, Indian salad and mint yoghurt dip (1219 kcal)
15.45

Add poppadoms and mango chutney 2.25 (179 kcal)

STEAK AND JOSEPH HOLT'S ALE PIE
Chips, garlic buttered greens and a red wine and thyme jus (1372 kcal)
14.95

KING PRAWN, SPINACH AND CHORIZO PAPPARDELLE
Tomato and herb sauce and Lodigrana Black Parmesan (724 kcal)
14.25

CAESAR SALAD
Gem lettuce, Caesar dressing, garlic croutons and Lodigrana Black Parmesan (434 kcal)
13.25

Add pan-fried halloumi 2.00 (468 kcal) or chicken breast 2.25 (237 kcal)

SOZ SIRLOIN STEAK
Beer battered onion rings, mushrooms, tomato, peas, chips and pepper sauce (1092 kcal)
21.75

SMOKED BRAEMAR CHICKEN
Bury black pudding stuffed chicken breast, wrapped in smoked streaky bacon, crushed new potatoes, garlic buttered greens and pepper sauce (1417 kcal)
15.25

BEEF BURGER
Lancashire cheese, smoked streaky bacon, ale onions, Bloody Mary ketchup and chips (1660 kcal)
14.75

PAN-FRIED HALLOUMI BURGER (v)
Charred red pepper, chilli spiced smashed avocado and chips (1366 kcal)
13.75

2 COURSES^
& A DRINK*
£22.45

3 COURSES^
& A DRINK*
£25.45

MONDAY* TO FRIDAY

SIDES

CHIPS
Bloody Mary ketchup (514 kcal)
3.95

SALT AND PEPPER CHIPS (v) (ve)
(689 kcal)
4.95

SWEET POTATO FRIES (v) (ve)
(460 kcal)
4.75

BEER BATTERED ONION RINGS (v)
(206 kcal)
3.95

THE FINISH

VEGAN VANILLA ICE CREAM (v) (ve)
Chocolate flavoured sauce (682 kcal)
5.75

HOT APPLE AND ALMOND TART (v) (ve)
Vegan vanilla ice cream (538 kcal)
6.15

STICKY TOFFEE PUDDING (v)
Vanilla ice cream or whipped cream (960 kcal)
6.25

JOSEPH HOLT'S TRAILBLAZER CHOCOLATE BROWNIE (v)
Vanilla ice cream and chocolate flavoured sauce (994 kcal)
5.95

SIMPLY ICE CREAM (v)
Ask one of the team for our available flavours (1135 kcal)
4.95

SUNDAY ROAST

Roast potatoes, mash, thyme roast carrots, roast parsnips, greens, Yorkshire pudding and red wine and thyme jus.
Ask one of the team for this week's choice.

Adults 15.95 (1661 kcal) | Children 7.95 (1085 kcal)

Add three pigs in blankets 2.50 (186 kcal)
Add cauliflower cheese (v) 2.50 (342 kcal)

ONLY SERVED ON SUNDAYS

hello Charlton

Steeped in story, the Horse and Jockey is a Chorlton landmark bustling with history. First licensed early in the 18th century as an inn and coaching house, and with parts of the building dating back over 500 years, this famous pub has been a cornerstone of local life for two centuries and counting. It still retains the same name as it did in the beginning.

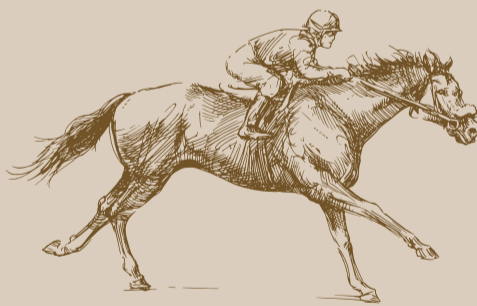
Known as the Inn on the Green, the Horse and Jockey has become a destination for food, as well as fantastic beer and good times.

In 2010, the pub's very own microbrewery was created: Bootleg Brewery. Housed in the base of the original tower, Bootleg Brewery produces a range of well-loved real ales, craft beers and premium lager, including Chorlton Pale Ale, Urban Fox and Spin Doctor indie lager. In fact, our passion for great beer is so strong that we've even brewed a special Chorlton Green Hop ale from hops grown on our roof garden. For us, local surpasses all else.

Our food is no different. The Horse and Jockey's menu reflects the bohemian and quirky nature of our surroundings. You'll find a range of small plates, flatbreads, mains and desserts that cater for different dietary desires, including vegetarians and vegans. Being an independent brewery, we've complemented a number of unique dishes with our own locally brewed beers. Look out for the little pint icon next to the dish name.

The Horse and Jockey's presence in the heart of the community is undoubted. Ideally located on Chorlton Green, it's a place for locals, families, couples, friends, first-time visitors, and even the dog. With our relaxed and independent vibe, the Horse and Jockey is a place for you.

We're proud of our pub, proud of our history and we're proud to welcome you in today.



HORSE & JOCKEY



- 🍷 Made with Joseph Holt Two Hoots Ale
- 🍷 Made with Joseph Holt Trailblazer Stout
- 🍷 Made with Joseph Holt Bitter

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