

LET'S START

BREAD & OLIVES

(v) (ve)

3.75

BUFFALO CAULIFLOWER WINGS

Dairy free coconut yoghurt (v) (ve)

5.50

HALLOUMI FRIES

Spiced Manchester marmalade (v)

5.95

PAN-FRIED CHORIZO AND KING PRAWNS

Lemon mayonnaise

6.25

ALE BRAISED PIGS CHEEK

New potato and spinach hash,
smoked streaky bacon and grain mustard cream

6.25

BEETROOT HOUMOUS

Seeds, grains and sourdough pitta (v) (ve)

5.25

ALE SAUSAGE AND BURY BLACK PUDDING DUCK SCOTCH EGG

Breakfast sauce

5.95

SHARING

TWO'S COMPANY

Chicken and chorizo skewers, ale sausage and Bury black pudding duck scotch egg,
olives, pickled fennel, buffalo cauliflower wings, beetroot houmous,
sourdough pitta and Lancashire mac 'n' cheese

15.95

THE MAIN EVENT

BEER BATTERED COD AND CHIPS

Salt and vinegar scraps, Manchester caviar and tartare sauce

13.25

"FETA", SPINACH, BLUEBERRY AND POMEGRANATE SALAD

Walnuts, seeds, grains, radish
and blueberry dressing (v) (ve)

11.25

SEA BASS SALAD

New potatoes, asparagus, radish, pickled fennel,
poached duck egg and lemon and mustard dressing

13.95

KING PRAWN FIRECRACKER

Peppers, onions, sticky spiced Oriental
sauce, rice and shichimi

13.25

PLANTAIN, SPINACH, SOYA BEAN AND COCONUT CURRY

Cauliflower rice, pickled fennel and radish salad (v) (ve)

12.50

LANCASHIRE MAC 'N' CHEESE

Pickled fennel and radish salad (v)

11.25

With pulled beef brisket 1.75

BEEF BURGER

Lancashire cheese, smoked streaky bacon,
ale onions, Bloody Mary ketchup and chips

12.95

8oz RIBEYE STEAK

Beer battered onion rings, Portobello mushroom,
roast vine cherry tomatoes, chips and red wine and thyme jus

17.95

PULLED BEEF BRISKET HASH

New potatoes, Portobello mushroom,
breakfast sauce and fried duck egg

12.75

NATIONAL PARK LAMB AND BURY BLACK PUDDING HOT POT

Pickled red cabbage and beetroot salad

13.25

LIGHTER BITES

BEER BBQ CHICKEN SCHNITZEL CIABATTA

Smoked streaky bacon and Lancashire cheese

7.25

PERUVIAN SPICED VEGETABLE CIABATTA

Avocado lime smash and pickled red onion (v) (ve)

7.00

DUCK EGGS BURYDICT

English muffin, Bury black pudding,
poached duck eggs and Hollandaise sauce

7.00

PULLED BEEF BRISKET TOASTIE

Seeded farmhouse, pickled fennel
and Lancashire cheese sauce

7.50

SIDES

CHIPS

Bloody Mary ketchup (v)

3.50

BUTTER GLAZED GREENS

(v)

3.00

TRUFFLE INFUSED MASH

(v)

3.25

PICKLED RED CABBAGE AND BEETROOT SALAD

(v)

3.25

BEER BATTERED ONION RINGS

(v)

3.50

SWEET STUFF

VEGAN ICE CREAM

Cinder toffee topped (v) (ve)

5.25

Ask one of the team for our available flavours

APPLE AND ALMOND PIE

Vanilla ice cream (v) (ve)

5.50

COCONUT AND CHOCOLATE TART

Coconut ice cream (v) (ve)

5.50

STICKY TOFFEE PUDDING

Vanilla ice cream

5.50

CHILDREN'S MENU

MAINS

BEEF BURGER

Lancashire cheese and chips

6.25

CHICKEN SCHNITZEL

Chips and peas

6.25

BATTERED COD

Chips and mushy peas

6.25

"FETA", SPINACH, BLUEBERRY AND POMEGRANATE SALAD

Walnuts, seeds, grains, radish
and blueberry dressing (v) (ve)

6.25

LANCASHIRE MAC 'N' CHEESE

Pickled fennel and radish salad (v)

6.25

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream and chocolate flavour sauce (v)

4.25

VEGAN ICE CREAM

Cinder toffee topped (v) (ve)

4.25

SUNDAY ROAST

Roast potatoes, mash, thyme roast carrots, roast parsnips,
cauliflower cheese, Yorkshire pudding and red wine and thyme jus.
Ask one of the team for this weeks choice

Adults 13.95 | Children 6.95

Add pigs in blankets £2.25 | Add cauliflower cheese £2.25

ONLY SERVED ON SUNDAYS

BE SURE TO CHECK OUR SPECIALS BOARD!

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.

hello Chorlton

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.

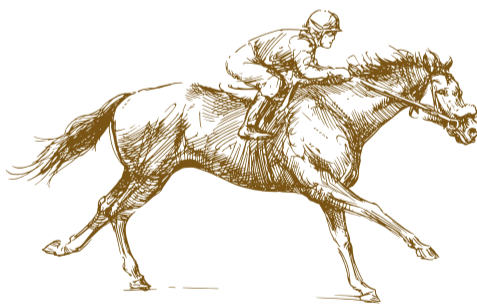
Known as the Inn on the Green, the Horse and Jockey has become a destination for food, as well as fantastic beer and good times.

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 starters, lighter bites, 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

This menu is printed on Oxygen paper, using 100% recycled pulp.
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