

LET'S START

BREAD & OLIVES

(v) (ve)

3.95

GRESSINGHAM DUCK AND HOISIN SPRING ROLLS

Sticky apricot, chilli and ginger jam

6.75

HALLOUMI FRIES

Chilli lime dip (v)

6.25

CRAYFISH TAIL AND AVOCADO COCKTAIL

Sumac mayonnaise and chia seeds

6.75

ALE BRAISED PIGS CHEEK

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

6.45

BEETROOT HOUMOUS

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

5.45

SPICED TREACLE TAMARIND POTATOES

(v) (ve)

6.75

LODIGRANA 'BLACK PARMESAN' AND FOREST MUSHROOM ARANCINI

(v)

6.50

SHARING

TWO'S COMPANY

Chicken and chorizo skewers, ale sausage and Bury black pudding duck scotch egg,
olives, pickled fennel, aromatic duck spring rolls, beetroot houmous and sourdough pitta.

Sticky apricot, chilli and ginger jam and breakfast sauce

17.95

THE MAIN EVENT

BEER BATTERED COD AND CHIPS

Salt and vinegar scraps, Manchester caviar and tartare sauce

14.95

ROASTED BEETROOT AND SQUASH SALAD

Brown lentils, roast vine cherry tomatoes, seeds, grains,
pomegranate seeds and maple tahini dressing (v) (ve)

12.75

PAN-ROASTED SEA BASS FILLET

Lemon, almond and Lodigrana 'Black Parmesan' crusted
potatoes, butter glazed greens, saffron and Prosecco cream sauce

15.75

PLANTAIN, SPINACH, SOYA BEAN AND COCONUT CURRY

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

14.45

ROASTED PEAR, WALNUT AND LONG CLAWSON DAIRY STILTON RISOTTO

(v)

13.95

BEEF BURGER

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

14.25

8oz RIBEYE STEAK

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

19.45

SMOKED BRAEMAR CHICKEN

Bury black pudding stuffed chicken breast, wrapped in smoked streaky bacon.
Truffle infused mash, charred hispi cabbage and pepper sauce

14.95

CHICKEN MAKHANI

Basmati rice, chapati, lime and mint yoghurt
and Indian salad

15.45

PULLED BEEF BRISKET HASH

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

14.55

LIGHTER BITES

BEER BBQ CHICKEN SCHNITZEL CIABATTA

Smoked streaky bacon and Lancashire cheese

8.45

PULLED BEEF BRISKET TOASTIE

Seeded farmhouse, pickled fennel
and Lancashire cheese sauce

7.95

SIDES

CHIPS

Bloody Mary ketchup

3.75

BUTTER GLAZED GREENS

(v)

3.25

TRUFFLE INFUSED MASH

(v)

3.45

ALE SAUSAGE AND BURY BLACK PUDDING DUCK SCOTCH EGG

Breakfast sauce

4.50

BEER BATTERED ONION RINGS

(v)

3.75

OUR FAMOUS PIES

LANCASHIRE CHEESE AND POTATO PIE

Chips and our own baked butter beans (v)

13.75

STEAK AND JOSEPH HOLT'S ALE PIE

Truffle infused mash, butter glazed greens and red wine and thyme jus

14.75

CHILDREN'S MENU

MAINS

BEEF BURGER

Lancashire cheese and chips

6.95

CHICKEN SCHNITZEL

Chips and peas

6.95

BATTERED COD

Chips and mushy peas

6.95

ROASTED BEETROOT AND SQUASH SALAD

Brown lentils, roast vine cherry tomatoes,
seeds, grains, pomegranate seeds and
maple tahini dressing (v) (ve)

6.95

THE FINISH

CHOCOLATE BROWNIE

Vanilla ice cream and chocolate flavoured sauce (v)

4.75

VEGAN ICE CREAM

Cinder toffee topped (v) (ve)

4.75

THE FINISH

APPLE AND ALMOND PIE

Vanilla ice cream (v) (ve)

6.15

STICKY TOFFEE PUDDING

Vanilla ice cream (v)

6.25

TRAILBLAZER CHOCOLATE BROWNIE

Salted caramel ice cream and cinder toffee (v)

5.95

BAKED SHORTBREAD VANILLA CHEESECAKE

Bourbon butterscotch sauce (v)

5.95

VEGAN ICE CREAM

Cinder toffee topped (v) (ve)

5.75

Ask one of the team for our available flavours

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 | Children 7.95

Add pigs in blankets £2.50 | Add cauliflower cheese £2.50

ONLY SERVED ON SUNDAYS

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.

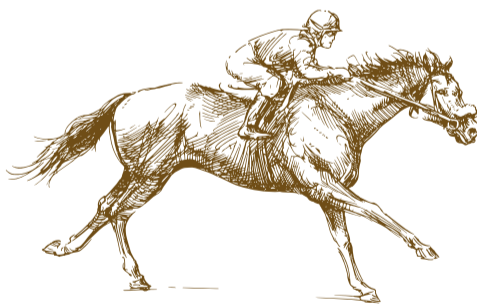
Known as the Inn on the Green, the Horse and Jockey has become a destination for food, as well as fantastic beer and good times.

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
- Made with Joseph Holt Bitter

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