

BISTRO GRILL

STARTERS

Spicy Mixed Bean Soup with Rustic Granary Bread 	6.50
Smoked Salmon and Cream Cheese Prawns, Pickled Cucumber, Caviar, Seeded Bread 	8.00
Steamed Bao Buns Hoisin Duck, Spring Onion, Cucumber, Coriander 	7.50
Goats Cheese Croquettes Tiptree Gooseberry Chutney, Crisp Ciabatta 	7.00

MAIN COURSE

8oz Sirloin Steak Flat Mushroom, Cherry Tomatoes, Watercress, Hand Cut Chips	24.50
SAUCES	
Peppercorn Sauce 	
Bearnaise Sauce 	
Spiced Pork Burger Asian Slaw, Hand Cut Chips, Sriracha Mayonnaise 	15.00
Salmon Caesar Salad 	17.50
Barbecue Cauliflower Cheese Steak Hand Cut Chips, Salad, Chilli Rarebit, Red Pepper And Tomato Salsa 	13.50
Peri Peri Chicken Kebabs Flat Bread, Grilled Pepper, Avocado And Pomegranate Salad 	16.50

DESSERTS

Chocolate Salted Caramel Torte Chocolate Sauce, Chocolate Crumb 	8.50
Sweet Waffle Apple And Blackberry Compote, Vanilla Ice Cream 	7.50
Clementine Cheesecake Raspberry Sauce 	8.00
British Cheeseboard Selection Chutney, Grapes, Celery, Crackers 	10.00

ALLERGEN KEY

Celery	Lupin	Peanuts
Gluten	Milk	Sesame
Crustaceans	Molluscs	Soya
Eggs	Mustard	Sulphites
Fish	Nuts from Trees	

We can't guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.
If you would like to know any more information on allergens in our food & drink please ask a member of the catering team. Thank you. All fish served by Jockey Club Catering is sustainably sourced. This menu is subject to change.

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