

THE JOCKEY CLUB



Equus

To Start

Garden pea soup with garlic croutons, crisp sage leaves and mint oil (VE)

Early Spring asparagus served with Burford Brown poached egg, truffled hollandaise, pancetta crumb and pea tendrils

Chalk stream trout niçoise, fine beans, quails eggs, saffron potato, aioli and cold pressed dill oil

Main Event

Smoky glazed king mushrooms served with sweetcorn risotto, spinach fritter and wild garlic ketchup (VE)

Surrey farmed contra fillet of beef, pea purée, plum tomatoes, Hampshire watercress, pommes anna infused with rosemary portobello mushrooms, served with a creamy bearnaise sauce

Norfolk chicken supreme served with a black olive pomme purée, ratatouille of vegetables, and a sun-ripened tomato sauce

Atlantic roasted cod fillet, saffron pomme purée, crispy prosciutto in a roasted red pepper and fennel sauce, topped with pea tendrils

Dessert

Vanilla baked cheesecake served with a brambly apple compote, toffee quenelle and apple shards

Rich milk chocolate torte with a soft black forest mousse, cherry drops, brandy custard gel

English strawberries served with a lemon and hibiscus genoise sponge cake, whipped lime infused cream

