BISTRO GRILL

STARTERS

6.50 Spicy Mixed Bean Soup with Rustic Granary Bread 00000000

Smoked Salmon and Cream Cheese 8.00 Prawns. Pickled Cucumber. Caviar, Seeded Bread 800008800

7.50

Steamed Bao Buns Hoisin Duck, Spring Onion, Cucumber, Coriander 00000

Goats Cheese Croquettes 7.00 Tiptree Gooseberry Chutney, Crisp Ciabatta

MAIN COURSE

8oz Sirloin Steak Flat Mushroom, Cherr Watercress, Hand Cut			24.50
SAUCES		(2, 3)	
Peppercorn Sauce			
Bearnaise Sauce			
Spiced Pork Burger Asian Slaw, Hand Cut Sriracha Mayonnaise	Chips,		15.00
Salmon Caesar Salad 🖲 🖸 🔄 🚱			17.50
Barbecue Cauliflower Hand Cut Chips, Salac Red Pepper And Tom	d, Chilli Rarebi		13.50
Peri Peri Chicken Keb Flat Bread, Grilled Pe Avocado And Pomeg	pper,		16.50

800

Sweet Waffle 8000

60

Celery Gluten Crustaceans

O Eggs

• Fish

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 anymore 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.

DESSERTS

Chocolate Salted Caramel Torte 8.50 Chocolate Sauce, Chocolate Crumb

7.50

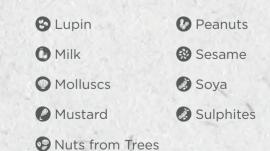
8.00

Apple And Blackberry Compote, Vanilla Ice Cream

Clementine Cheesecake **Raspberry Sauce**

British Cheeseboard Selection 10.00 Chutney, Grapes, Celery, Crackers

ALLERGEN KEY



BISTRO GRILL

