

ROASTS

ADULT'S SUNDAY ROAST

Roast potatoes, mash, seasonal greens, roast carrots and parsnips, Yorkshire pudding and red wine and thyme jus.

Ask one of the team for this week's choice

Add cauliflower cheese (v) 2.25 342 kcal

16.75
1632 kcal

CHILD'S SUNDAY ROAST

Roast potatoes, mash, seasonal greens, roast carrots and parsnips, Yorkshire pudding and red wine and thyme jus.

Add three pigs in blankets 2.50 186 kcal

8.75
1071 kcal

THE FINISH

HOT APPLE AND ALMOND TART (ve)

Kelly's Cornish vegan vanilla ice cream

6.45
621 kcal

WARM CHOCOLATE FUDGE CAKE (v)

Whipped cream

6.75
781 kcal

'THE LAKES' STICKY TOFFEE PUDDING (v)

Vanilla ice cream or whipped cream

6.75
960 kcal

KELLY'S CORNISH ICE CREAM (v)

Ask one of the team for our available flavours

5.25
1114 kcal

KELLY'S CORNISH VEGAN VANILLA

ICE CREAM (ve)

Red berry sauce

5.95
924 kcal

PASSIONFRUIT AND MANGO

ETON MESS (v)

Whipped cream and meringue kisses

6.75
813 kcal

DESSERT & HOT DRINK 8.15
MONDAY TO FRIDAY

BURNT BASQUE VANILLA

CHEESECAKE (v)

Elderflower and raspberry mini mess

6.75
585 kcal

HOT BEVERAGES

ESPRESSO (SINGLE / DOUBLE)

Rich and intense

2.85 / 3.05
5 / 10 kcal

MOCHA

A combination of espresso and chocolate topped with foamed milk

3.35
263 kcal

AMERICANO

Espresso topped with hot water

3.10
10 kcal

HOT CHOCOLATE

3.35
258 kcal

FLAT WHITE

Espresso topped with steamed milk

2.95
54 kcal

POT OF TEA

2.60
25 kcal

CAPPUCCINO

With steamed and foamed milk, finished with a chocolate dusting

3.35
124 kcal

SPECIALITY AND FLAVOURED TEAS

Please ask a member of the team for our range of speciality and flavoured teas

2.85
0 kcal

LATTE

With steamed milk, finished with foamed milk

3.35
127 kcal

Add a flavoured syrup - Please ask a member of the team for our range of flavoured syrups to add to any coffee

0.50
61 kcal

FUNCTION ROOM AVAILABLE

HOT AND COLD BUFFET AVAILABLE

ASK A MEMBER OF THE TEAM FOR MORE INFORMATION

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. All weights are approximate and taken before cooking. 1oz = 28.3g. Please be advised that our calorific values on this menu are based on standard recipe portions and, as dishes are freshly made to order, the values may vary slightly. A version of this menu without calorific values is available upon request. All prices include VAT at the current rate. Joseph Holt reserves the right to change or withdraw any offers on this menu at any time.

TERMS & CONDITIONS OF REGULAR OFFERS AND DAILY DEALS

* Drink includes any Joseph Holt draught beer, 175ml house white, red or rosé, any regular draught soft drink, tea or coffee. +Not available on Bank Holidays or in conjunction with any other offers

Adults need around 2000 kcs per day



HELLO CHORLTON GREEN

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 and Urban Fox. 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 & Jockey's menu reflects the historic turned modern nature of our surroundings. You'll find a range of small plates, mains with a Joseph Holt twist and desserts that cater for different dietary desires, including vegetarians and vegans. Being an independent, family-owned brewery, now in its sixth generation (yes sixth), we've complimented several unique dishes with some of our most famous ales.

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.

The Horse & Jockey Team





THE HORSE & JOCKEY

A TALE OF TWO PIES

Did you know our Joseph Holt pie's are made by HM Pasties? A company and programme founded by Lee Wakeham, to increase the chances of someone leaving prison; to sustain employment and move into a career in the food industry and a life free from crime. Joseph Holt are proud to be working with Lee and HM Pasties, to bring our gold British Pie awarded winning pies to you. Drawing from our own experiences of offering help, support and work to people with criminal convictions, our aim is to break this stigma.

STARTERS & SMALL PLATES

SRIRACHA SALTED EDAMAME BEANS (ve) Soy sauce for dipping	5.95 207 kcal
HOT HONEY CHICKEN Battered chicken breast chunks in a sticky spiced honey glaze	6.85 461 kcal
THAI FISHCAKES Sweet chilli sauce	6.45 370 kcal
MOROCCAN SPICED HOUMOUS (ve) Seeds, grains and warm garlic flatbread	5.75 572 kcal

BRAISED PIG CHEEK, STREAKY BACON AND PEA CROQUETTES Mustard and dill sauce	6.75 442 kcal
GRILLED LAMB SKEWERS Ras el hanout marinated lamb, red onion, red pepper and mint yoghurt dip	6.95 495 kcal
WARM GOATS CHEESE (v) Slow dried tomatoes, radish, roast cashews, balsamic glaze and basil pesto	6.75 381 kcal
HALLOUMI FRIES (v) Honey, balsamic glaze and pomegranate seeds	6.75 392 kcal
STEAMED PRAWN DUMPLINGS Oriental dipping sauce	6.25 392 kcal
CRISPY CHICKEN WINGS Rum BBQ sauce	6.75 561 kcal

ALL DAY EVERY DAY
CREATE YOUR OWN SMALL PLATE SELECTION

3 FOR 16.95 6 FOR 31.95 9 FOR 46.75 12 FOR 57.75

FOCACCIAS & WRAPS

GRILLED CHICKEN BREAST AND CRISP PARMA HAM FOCACCIA Gem lettuce, Lancashire cheese and basil pesto	10.25 796 kcal	BUTTERMILK CHICKEN WRAP Streaky bacon, Lancashire cheese and BBQ sauce	9.75 1136 kcal
PAN-FRIED HALLOUMI AND SPICED AVOCADO FOCACCIA (v) Pea shoots and charred red pepper	9.95 1221 kcal	MOROCCAN SPICED HOUMOUS WRAP (ve) Charred red pepper, spinach and tabbouleh Add halloumi (v) 2.00 181 kcal	9.25 694 kcal
PRAWN AND AVOCADO FOCACCIA Gem lettuce, pea shoots and lemon mayonnaise	10.25 863 kcal	LAMB KOFTA WRAP Mint yoghurt sauce, spinach, pickled red onion, cucumber, pomegranate seeds, spring onion, coriander and chilli	9.95 596 kcal

LUNCH DEAL ANY FOCACCIA OR WRAP + A DRINK* £11.95
MONDAY⁺-FRIDAY MIDDAY 'TIL 5pm

THE MAIN EVENT

CRISPY CHILLI BEEF NOODLES Vermicelli noodles, red pepper, edamame beans, pak choi and roast cashews in a chilli, soy and black sesame sauce	15.75 1167 kcal	STEAK CIABATTA Rump steak, ale onions, Lancashire cheese, gherkin, mustard mayonnaise, fried egg and chips	12.75 1471 kcal
PAN-ROAST SCOTTISH LOCH TROUT Lemon and chilli dressed asparagus, slow dried tomato and radish salad with a mustard and dill sauce	15.95 731 kcal	JOSEPH HOLT'S BEER BATTERED FISH AND CHIPS Tartare sauce, salt and vinegar scraps and Manchester caviar	15.75 1484 kcal
CREAMY STILTON, MUSHROOM AND PEPPER CHICKEN Chips and garlic buttered greens	15.45 1130 kcal	CHICKEN SCHNITZEL Fries, lemon caper butter, gherkin and a fried egg	15.45 1436 kcal
SIGNATURE SALAD (ve) Baby leaves, spinach, gem lettuce, quinoa, carrot, peppers, edamame beans, pomegranate seeds, spring onion, seeds, grains and a pineapple and maple dressing	13.75 196 kcal	ABERDEEN ANGUS BEEF BURGER Lancashire cheese, streaky bacon, gherkin, ale onions, chips and Bloody Mary ketchup	15.75 1549 kcal
Add Moroccan Spiced Halloumi Skewer (v) 607 kcal Add Moroccan Spiced Lamb Skewer 453 kcal Add Moroccan Spiced Chicken Skewer 263 kcal	15.75 16.25 15.95	STEAK AND JOSEPH HOLT'S ALE PIE Chips, garlic buttered greens and a red wine and thyme jus	15.45 1372 kcal
THAI GREEN VEGETABLE CURRY (ve) White and wild rice and roast cashews. Add Poppadoms and Mango Chutney 2.00	14.95 793 kcal 179 kcal	CHEESE, ONION AND POTATO PIE (v) Chips and garlic buttered greens	14.95 1880 kcal
CHICKEN MAKHANI White and wild rice, chapati and mint yoghurt dip. Add Poppadoms and Mango Chutney 2.00	15.95 1316 kcal 179 kcal	MOROCCAN SPICED SKEWER Warm tabbouleh salad, Moroccan spiced houmous, garlic flatbread, pomegranate seeds and pickled red onion	
8oz RIB EYE STEAK Joseph Holt's beer battered onion rings, mushrooms, tomato, peas, chips and black pepper sauce	22.25 1201 kcal	With Halloumi, Onion and Padron Pepper (v) 1484 kcal With Lamb, Onion and Padron Pepper 1330 kcal With Chicken, Onion and Padron Pepper 1144 kcal	15.65 16.45 15.95

MONDAY⁺-FRIDAY

2 COURSES & A DRINK* 23.75
3 COURSES & A DRINK* 26.75
4.00 Rib Eye Steak supplement

CHIPPY TEA 16.25

ALL DAY, EVERY FRIDAY
Joseph Holt's Beer Battered Fish and Chips + a Drink*

CURRY THURS 16.25

ALL DAY, EVERY THURSDAY
All served with rice, naan bread, poppadoms, mango chutney and a drink*

SIDES

CHIPS Bloody Mary ketchup	3.95 514 kcal	FRIES Bloody Mary ketchup	3.95 632 kcal
SIGNATURE SIDE SALAD (ve)	3.55 77 kcal	JOSEPH HOLT'S BEER BATTERED ONION RINGS	3.95 206 kcal
SWEET POTATO FRIES (ve)	4.75 460 kcal	SALT AND PEPPER CHIPS (ve)	4.95 689 kcal