

## SMALL PLATES / STARTERS

**MOROCCAN SPICED HOUMOUS (ve)** Seeds and grains and warm garlic flatbread 572 kcal 5.45

**WARM TABBOULEH SALAD (ve)** Bulgur wheat, chickpeas, raisins, herbs and vegetables with a pineapple and maple dressing 272 kcal 6.05

**HALLOUMI POPCORN (v)** Sticky spiced honey dip 747 kcal 6.65

**SPANISH TORTILLA (v)** Tomato and fennel sauce 317 kcal 5.65

**KING PRAWN PIL PIL** Garlic and herb ciabatta 593 kcal 6.85

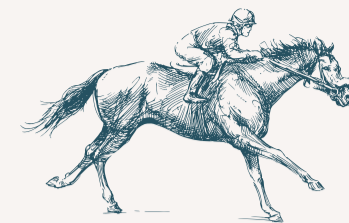
**TEMPURA ANCHOVIES** Tartare sauce 285 kcal 6.15

**HOT HONEY CHICKEN** Battered chicken breast chunks in a sticky spiced honey glaze 461 kcal 6.65

**LAMB KOFTAS** Mint yoghurt dip 471 kcal 6.55

**CRISPY BEEF BAO BUN** Pickled red onion, carrot, spring onion and oyster sauce 523 kcal 6.85

**CRISPY CHICKEN WINGS** Joseph Holt's beer BBQ sauce 550 kcal 6.45 🍷



THE HORSE & JOCKEY

ALL DAY EVERY DAY  
CREATE YOUR OWN SMALL  
PLATES SELECTION

3 FOR 16.75      9 FOR 45.75  
6 FOR 30.95      12 FOR 56.75

## THE MAIN EVENT

**JOSEPH HOLT'S BEER BATTERED FISH AND CHIPS** Tartare sauce, salt and vinegar scraps and Manchester caviar 1484 kcal 15.45 🍷

**MOROCCAN SPICED CHICKEN, ONION & PADRON PEPPER SKEWER** Warm tabbouleh salad, Moroccan spiced houmous, garlic flatbread, pomegranate seeds and pickled red onion 1189 kcal 15.65

**SIGNATURE SALAD (ve)** Baby leaves, spinach, gem lettuce, quinoa, carrot, peppers, edamame beans, pomegranate seeds, spring onion and seeds and grains with a pineapple and maple dressing 196 kcal 13.45  
With Moroccan Spiced Halloumi, Onion and Padron Pepper (v) 607 kcal 15.45  
With Moroccan Spiced Chicken, Onion and Padron Pepper 312 kcal 15.75

**SRI LANKAN AUBERGINE AND BUTTERNUT SQUASH CURRY (ve)** Cauliflower rice, poppadoms and mango chutney 800 kcal 14.65

**MOROCCAN SPICED HALLOUMI, ONION & PADRON PEPPER SKEWER** Warm tabbouleh salad, Moroccan spiced houmous, garlic flatbread, pomegranate seeds and pickled red onion 1484 kcal 15.45

**CHEESE, ONION AND POTATO PIE (v)** Chips and garlic buttered greens 1880 kcal 14.65

**BEEF, MUSHROOM AND JOSEPH HOLT'S TWO HOOTS GOLDEN ALE LASAGNE** Italian hard cheese salad and garlic and herb ciabatta 1316 kcal 14.45 🍷

**CHICKEN TIKKA MASALA** Rice, chapati, Indian salad and mint yoghurt dip 1219 kcal 15.65 Add poppadoms and mango chutney (ve) 179 kcal 2.00

**STEAK AND JOSEPH HOLT'S ALE PIE** Chips, garlic buttered greens and a red wine and thyme jus 1372 kcal 15.15 🍷

**RAMEN (v)** Noodles, spinach, edamame beans, pickled red onion, pak choi, carrot and spring onion in a miso broth with a boiled egg 501 kcal 12.85  
**Poached Mushrooms (v)** 511 kcal 13.25  
**Crispy Oriental Beef** 1055 kcal 15.05  
**Salt and Pepper King Prawns** 587 kcal 14.85

**8oz RIB EYE STEAK** Joseph Holt's beer battered onion rings, mushrooms, tomato, peas, chips and black pepper sauce 1201 kcal 21.95 🍷

**BEEF BURGER** Lancashire cheese, smoked streaky bacon, ale onions, Bloody Mary ketchup and chips 1660 kcal 15.45 🍷

MONDAY\* TO FRIDAY

2 COURSES & A DRINK\* 22.75      3 COURSES & A DRINK\* 25.75

£4 STEAK SUPPLEMENT

## WRAPS

**BUTTERMILK CHICKEN WRAP** BBQ sauce, bacon and Lancashire cheese 1136 kcal 9.45

**FAJITA 'CHICKEN', CORN AND BEAN WRAP (ve)** Plant based chicken, spinach, peppers, kidney beans and sweetcorn with a pineapple and maple mayonnaise 878 kcal 9.25

Add chips (ve) 464 kcal 2.00

## FLATBREADS & CIABATTA

**LAMB KOFTA FLATBREAD** Garlic buttered flatbread topped with baby leaves, pickled red onions, cucumber, tomato, pomegranate seeds and mint yoghurt drizzle 1155 kcal 12.45

**SWEET POTATO AND RED PEPPER FALAFEL AND MOROCCAN HOUMOUS FLATBREAD (ve)** Spinach, pomegranate seeds, slow dried tomatoes with seeds and grains 1077 kcal 11.75

**FAJITA, LIME CHICKEN FLATBREAD** Peppers, sweetcorn, kidney beans, tomato, mango and avocado ranch drizzle 1336 kcal 11.95

**RIB EYE STEAK CIABATTA** Ale onions, Lancashire cheese, gherkins, mustard mayonnaise, fried egg and chips 1499 kcal 12.45 🍷

## SIDES

**CHIPS** Bloody Mary ketchup 514 kcal 3.95

**SWEET POTATO FRIES (ve)** 460 kcal 4.75

**SALT AND PEPPER CHIPS (ve)** 689 kcal 4.95

**JOSEPH HOLT'S BEER BATTERED ONION RINGS** 206 kcal 3.95 🍷

## THE FINISH

**BURNT BASQUE VANILLA CHEESECAKE (v)** Whipped cream and cherry and orange compote 581 kcal 6.35

**KELLY'S CORNISH VEGAN VANILLA ICE CREAM (ve)** Chocolate flavoured sauce 938 kcal 5.95

**STICKY TOFFEE PUDDING (v)** Vanilla ice cream or whipped cream 960 kcal 6.55

**HOT APPLE AND ALMOND TART (ve)** Kelly's Cornish vegan vanilla ice cream 621 kcal 6.25

**KELLY'S CORNISH ICE CREAM (v)** Ask one of the team for our available flavours 1114 kcal 4.95

**CHOCOLATE AND HAZELNUT TORTE (v)** Whipped cream and bourbon butterscotch sauce 805 kcal 6.45

## 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 1661 KCAL 16.25 | CHILDREN 1085 KCAL 8.45 | ADD THREE PIGS IN BLANKETS 186 KCAL 2.50 | ADD CAULIFLOWER CHEESE (v) 342 KCAL 2.25

### 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 kcal 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.

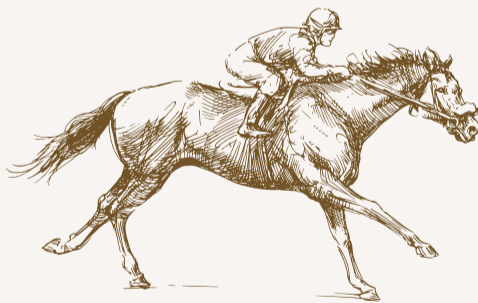
In 2010, the pub's very own microbrewery was created: Bootleg Brewery. Housed in the base of the original tower, Bootleg Brewery produces a range of well-loved real ales, craft beers and premium lager, including Chorlton Pale Ale, Urban Fox and Spin Doctor indie lager. In fact, our passion for great 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 & Jockey's menu reflects the historic turned modern nature of our surroundings. You'll find a range of small plates, flatbreads, 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 two of our most famous ales; Two Hoots and Joseph Holt Bitter. Just 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.

The Horse & Jockey Team



THE HORSE & JOCKEY



- Made with Joseph Holt Two Hoots Ale
- Made with Joseph Holt Bitter

