

Dinner Menu



FOR 'DAILY SPECIALS' PLEASE REFER TO OUR SPECIALS MENU BOARD

To Start


Bread and

Marinated Olives  4

Sundried Tomato, Pepper and Rocket Sourdough

Rocket Sourdough   6
sourdough bread topped with sundried tomato, pepper and rocket



Paneé Brie

Paneé Brie  7
breaded and fried Brie, served with a cranberry sauce

Potato and Pancetta

Croquettes 6.5
deep fried potato and pancetta croquettes with a spicy tomato dip

Goat's Cheese and Caramelised

Red Onion   7
grilled goat's cheese topped with caramelised red onion, served with a pine nut and rocket salad


Prawn Cocktail

..... 7.95
prawns saturated in our Marie Rose sauce served in an elegant glass bowl with mixed lettuce leaves, tomato & cucumber

Calamari Fritti

..... 8
lightly floured, deep fried, fresh squid, seasoned with salt and pepper, and served with a garlic and lemon mayonnaise

Herb Crusted Flat Mushroom

 8
flat field mushroom, crusted with fresh herbs and Stilton, served on a rocket salad

Antipasto Misto

..... 16.95
sharing platter for 2 people, selection of cured meats olives, sliced mozzarella, breads & pickled vegetables

Mains

PASTA

Spaghetti Carbonara

..... 11
traditional Carbonara, with egg, cream, pancetta, parmesan cheese and plenty of black pepper

Spaghetti Bolognese

..... 12

Tagliatelle Calabrese

..... 13
tagliatelle pasta tossed in a spicy tomato sauce, and N'djua sausage


Tagliatelle Ragu

..... 13
Slow cooked peices of beef in tomato and herbs



Tagliatelle Calabrese

..... 13
Nduja sausage a touch of chilli cooked in a tomato sauce

Vibrant Pea Risotto

 13
risotto with garden peas, pea velouté and parmesan cheese

Wild Mushroom and Rocket Risotto

  13
risotto with wild mushroom cream, parmesan cheese & rocket

Home-made Mac & Cheese


... 14
with garlic bread

HOUSE REGULARS

Pie of the Day

..... 12
served with vegetables, chips and a gravy jug

Sausage and Mash

 12
butcher's sausage served with mustard mash, caramelised red onion, cabbage and topped with gravy


Classic Beef Burger

..... 13
classic beef patty, with bacon, Cheddar, lettuce, relish and mayonnaise, served with chips

Fuller's Ale Battered Fish and Chips

..... 13.5
served with chips, tartare sauce and minted garden peas

Oven Baked Cod

 15
served with fondant potato, Mediterranean Julienne vegetables and a pea vouldoute


Chicken Schitzel

..... 16.5
Chicken breast in bread crumbs, pan fried and served with spaghetti al pomodoro

Escalopes of Pork

..... 17
With woodland mushrooms & cream served with fondant potato and vegetables

Chicken Palermo

 17.5
chicken wrapped with pancetta, topped with a cheese sage sauce, served with Mediterranean Julienne vegetables and fondant potato

Breast of Duck with Amarene Cherries

 18
Served with fondant potato and vegetables

90z Sirloin Steak

..... 20
pan fried succulent locally sourced steak served with a grilled tomato, chips and mushrooms
Sauces for your steak:
Peppercorn, Blue cheese, Mushroom sauce **£1.50**

SALADS

Mozzarella, Sun-dried Tomatoes, Peppers and Olives

  13
on a mixed leaf salad

Chicken and Bacon Salad

..... 13
mixed leaf salad, with chicken, bacon, and garlic aioli



PLEASE SEE REVERSE FOR *Tapas & Sides and Nibbles*

THE HORSE & JOCKEY

Botley Road, Curbridge, Southampton, Hampshire SO30 2HB

☎ 01489 796654 ✉ horseandjockey63@gmail.com 🌐 horseandjockeycurbridge.co.uk

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Small Plate Tapas

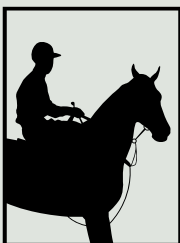
TAPAS SERVED FROM 12-3PM & 5-6-30PM | MON - SAT

Bruschetta V 3 with sun-dried tomatoes, marinated peppers topped with rocket	Bread & Marinated Olives V 4	Chorzio and Butter Bean Ragù .. 5 pan-fried Italian sausage and butter bean in a spicy tomato sauce
Bruschetta Tapenade 4 black olive spread topped with anchovies, basil and olive oil	Patata in Padella V 4 a touch of garlic, paprika, black pepper and tomato, pan fried	Deep Fried Mozzarella V 6 served with a spicy tomato dip
Garlic Fried Mushrooms V VG GF . 4	Fresh Mussels 5 cooked in white wine with a touch of tomato and a hint of chilli	Gamberoni All' Aglio 6 pan fried king prawns in toasted garlic and olive oil
Fagioli al Aglio V VG GF 4 pan fried butter beans in toasted garlic, parsley and basil	Calamari Fritti 5 lightly floured, deep fried salted and peppered	Sizzling Beef 6 pan fried with peppers, onions, garlic and oregano
Potato and Pancetta Croquette 4 deep fried potato and pancetta croquettes with a spicy tomato dip	Bianchetti Fritti 5 lightly floured deep fried whitebait topped with paprika	Polpette Piccante 6 home-made pork and beef meatballs slow cooked in our homemade spicy tomato ragù sauce

Sides and Nibbles

Skinny Fries V GF 3.5	Beer Battered Onion Rings V . 3.5 rings of Spanish onion, coated in a beer batter and twice fried	Pan Fried Spinach V GF 3.5 spinach pan fried in toasted garlic and olive oil
Garlic Sourdough V 3.5 + ADD CHEESE FOR 0.5	Thrice Fried Chips V GF 3.5 + ADD CHEESE FOR 0.5	Mixed Leaf Salad V GF 4 served with tomato, red onion and bell pepper

Here at the Horse & Jockey, wherever possible, our ethos is to use the finest produce sourced within a 25 miles radius & to cook them simply & well. All our meat comes locally sourced from Hampshire & Wiltshire.



IF YOU HAVE ANY *allergies* OR *special dietary requirements*
PLEASE SPEAK TO ONE OF THE CREW

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