

From The Kitchen



FOR 'DAILY SPECIALS' PLEASE ASK YOUR SERVER WHAT IS AVAILABLE TODAY

To Start

**Bread and
Marinated Olives**  4


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



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

**Goat's Cheese and Caramelised
Red Onion**   7.5
grilled goat's cheese topped with
caramelised red onion, served with a
pine nuts and rocket

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

**Sundried Tomato, Pepper and
Rocket Sourdough**   6
garlic sourdough bread topped with
sundried tomato, peppers and rocket

Forest Mushrooms  8
pan fried medley of mushrooms,
melted gorgonzola cheese and cream
served on toasted ciabatta

Vegan Rosti   6
a blend of sage and onion,
butter beans, toasted walnuts and
cranberry


Mains



PASTA

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

Spaghetti Bolognese 12

Spaghetti Polpette 12
home made pork and beef meatballs
slow cooked in our tomato sauce

Tagliatelle Gamberoni  14.5
tiger prawns, garlic, basil and
white wine velouté with a touch
of tomato and chilli

Tagliatelle Calabrese   13
tagliatelle pasta tossed in a spicy
tomato sauce with N'djua sausage

**Wild Mushroom
and Rocket Risotto**   13
risotto with wild mushrooms,
cream, parmesan cheese and rocket

Risotto al Bosco    13
julienne mediterranean vegetables
cooked in tomato ragù

Risotto Pescatore  14.5
a medley of marinated seafood,
garlic, basil, white wine velouté and
a touch of tomato

Lasagne 13
served with garlic bread and
a small side salad

HOUSE REGULARS

Pie of the Day 12.5
served with chips, peas and gravy

Pork Chop 13
locally sourced pork chop pan-fried in
garlic, sage, lemon and white wine
reduction served with chips and salad

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  13.5
served with fondant potato,
mediterranean julienne vegetables
and a pea velouté

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

Chicken Rustica  17.5
chicken breast wrapped in bacon
filled with goat's cheese, spinach and
sun blushed tomatoes topped with
an oregano white sauce served with
julienne vegetables

**Breast of Duck
with Amarene Cherries**  18
served with fondant potato
and julienne vegetables

Sirloin Steak 21
9oz pan fried locally sourced sirloin
steak served with chips, peas, tomato
and onion rings

Sauces for your Steak 1.5
Peppercorn or Blue Cheese

SALADS

Chicken and Bacon 13
mixed leaf salad with chicken, bacon
and garlic aioli

**Goat's Cheese
and Red Onion**  13
crumbled goat's cheese, caramelised
red onion, sun blushed tomatoes,
cucumber and croutons

From The Kitchen



FOR 'DAILY SPECIALS' PLEASE ASK YOUR SERVER WHAT IS AVAILABLE TODAY

Freshly Stone Baked Italian Pizzas

OUR PIZZAS ARE FRESHLY PREPARED IN OUR PIZZA AREA WHICH IS SEPARATE FROM OUR MAIN KITCHEN. DURING VERY BUSY PERIODS COMBINING THE ARRIVAL TIME OF YOUR FOOD FROM KITCHENS MAY VARY - BUT WE'LL DO OUR BEST!

Margherita V 9 mozzarella, tomato and fresh basil	Ham and Mushroom 10.5 mozzarella, tomato, ham and mushrooms	Napoli 11 mozzarella, tomato, olives, anchovies and capers
Vegetariana V 11 mozzarella, tomato, garlic, mediterranean julliene vegetables and red onion	Calabrese // 11 mozzarella, tomato, salame piccante, N'djua and marinated peppers	Calzone / 11.5 mozzarella, tomato, ham, salame piccante and meatballs

EXTRAS

Olives 1	Salame Piccante 1.5	Julienne Mediterranean Vegetables 1.5
Capers 1	Ham 1.5	Mushrooms 1.5
Red Onion 1	N'djua 1.5	
Mozzarella 1.5	Anchovies 1.5	

Sides and Nibbles

Skinny Fries V 3.5	Beer Battered Onion Rings V 3.5 rings of spanish onion coated in a beer batter and twice fried	Mixed Leaf Salad V GF 4 tomato, cucumber, peppers and red onion
Garlic Sourdough V 3.5 ADD CHEESE 0.5	Green Beans V VG GF 4.5 pan fried in garlic, oregano and a touch of tomato	Julienne Mediterranean Vegetables V VG 4.5
Thrice Fried Chips V 3.5 ADD CHEESE 0.5		

KITCHEN OPENING TIMES- MON - FRI 12-3PM & 5-9PM | SAT 12-9PM | SUN 12-7PM

Here at the Horse & Jockey, wherever possible, our ethos is to use the finest produce sourced within a 25 mile 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

THE HORSE & JOCKEY

Botley Road, Curbridge, Southampton, Hampshire, SO30 2HB

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