



# *The Horse and Jockey*

## *Sample Sunday Lunch Menu*

Curried cauliflower soup with crusty bread and butter

Caramelised red onion and goat's cheese tartlet with mixed leaves and balsamic glaze

Duck liver parfait with wholemeal toasts, apple and pear chutney and rocket garnish

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Roast topside of beef with Yorkshire Pudding with roast potatoes and red wine gravy

Roast leg of lamb with roast potatoes and gravy

All roasts are served with roast parsnips, seasonal vegetables and cauliflower cheese

Beer battered haddock, hand cut chips, minted mushy peas and homemade tartar sauce

Vegetable crumble: seasonal vegetables in a creamy white wine sauce, topped with a savoury crumble and served with warm ciabatta

Pork and leek sausages on buttered mash with gravy and a selection of vegetables

Wild mushroom stroganoff served on a bed of wild barley basmati rice

Fisherman's Pie served with a bundle of French beans

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Sticky toffee pudding with homemade fudge ice cream

Banana Mess

Chocolate brownie with homemade cookies and cream ice cream

Lemon posset with homemade pistachio ice cream

One course    £12.95

Two courses    £15.95

Three courses    £18.95

*The Horse and Jockey*

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