

Est. **THE** 1756  
**JACKDAW**

Traditional British fayre  
In a Quintessential country pub



MAIN MENU

12pm -3pm / 6pm - 8pm

Wednesday- Saturday



- BAR NIBBLES & SMALL PLATES -

- JACKDAW CLASSICS -

**BEERPIG PORK CRACKLING** <sup>GF</sup> £2.70

Double hand cooked pork crackling

**APPLE CIDER PICKLED EGG** <sup>GF</sup> £2

**RARE BREED PORK SAUSAGE ROLL** £7

Fruitpig black pudding & cracked fennel seed, apple sauce

**BANG BANG CHICKEN** £9

Breaded chunks of spicy chicken, bang bang sauce & lime

**OLD BAY SCAMPI BITES** £9.50

Whole tail breaded scampi, aoli

**SOUP OF THE DAY** \*<sup>Vegan</sup> <sup>GF</sup> £7

Bread & artisan butter

**TEMPURA GARLIC OYSTER MUSHROOMS** <sup>Vegan</sup> <sup>GF</sup> £7

White miso & confit garlic mayo

**BAKED CAMEMBERT** \*<sup>GF</sup>

Half, ideal for one £12 / Whole, ideal to share or as a main £20

Confit garlic, garlic & rosemary, parmentier potatoes & bread

- FISH -

**PAN ROASTED SEA BASS** <sup>GF</sup> £22

Chive velouté, parmentier potatoes, tender-stem broccoli & spinach.

**SEAFOOD PIE** <sup>GF</sup> £19

Smoked haddock, salmon, king prawns bound in a light cream sauce topped with mashed potato, carrots Vichy, garden peas & tenderstem broccoli (Please allow extra cooking time)

**CIDER BATTERED FISH & CHIPS** <sup>GF</sup> £17.95

**CIDER BATTERED VEGAN "FISH" & CHIPS** <sup>GF</sup> <sup>Vegan</sup> £17.50

**WHOLETAIL BREADED SCAMPI & CHIPS** £17.95

Mushy or garden peas, tartar sauce, chunky chips

-BIT ON THE SIDE-

**HOUSE SALAD & PICKLES** <sup>Vegan</sup> <sup>GF</sup> £4

**GARLIC & ROSEMARY FRIES** <sup>Vegan</sup> <sup>GF</sup> £4 / £6 / cheese £1

**SWEET POTATO FRIES** <sup>Vegan</sup> <sup>GF</sup> £4 / £6 / cheese £1

**CHUNKY CHIPS** <sup>Vegan</sup> <sup>GF</sup> £4 / £6 / cheese £1

**SIRLOIN STEAK & CHIPS** <sup>GF</sup> £29.50

Flat mushroom, confit tomato, rocket & parmesan salad, onion ring, peppercorn sauce (Best cooked medium-rare)

**PORK ENTRECÔTE** £18

Sautéed savoy cabbage & bacon, whole grain mustard mash, poached apple, dijon & cider sauce

**BEETROOT & BUTTERNUT SQUASH WELLINGTON** <sup>Vegan</sup> <sup>GF</sup> £16

Mashed potato, seasonal veg

**HAM, EGG & CHIPS** <sup>GF</sup> £15

Wiltshire cured ham, fried hen's egg & garden peas

**COTTAGE PIE** <sup>GF</sup> £19

Braised beef Savoy cabbage & tenderstem broccoli, topped with creamed mashed potato (Please allow extra cooking time)

**CHICKEN SUPREME** <sup>GF</sup> £19

Truffle mash, parma ham crisp, spinach, chestnut mushroom & tarragon sauce

**CAESAR SALAD** £13

Baby gem lettuce, Caesar dressing, garlic & rosemary croutons, parmesan, white anchovies, soft boiled egg & smoked bacon

Add griddled chicken £5

- HAND CRAFTED BURGERS -

**SPITFIRE BURGER** £19

Mustard fried, native breed dry aged steak patty topped with double Emmental, 8 hour Spitfire braised beef & onions, beer ketchup (Spitfire burger is not available Gluten Free)

**THE JACKDAW BURGER** \*<sup>GF</sup> £17

Native breed dry aged steak patty, Emmental, bacon, white onions, pickles, gourmet burger sauce

**CLASSIC BURGER** \*<sup>GF</sup> £17

Native breed dry aged steak patty, Emmental, minced white onions, ketchup, American mustard, pickles

**SAAG ALOO PAKORA BURGER** \*<sup>Vegan</sup> \*<sup>GF</sup> £15

Spicy red onions, green chutney

Served with skinny fries or chunky chips, Cutting down on carbs? Go Naked... Ask for no bun \*<sup>GF</sup> buns available

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**JACKDAW**

Traditional British fayre  
In a Quintessential country pub

12pm - 6pm Wednesday - Saturday

- LUNCH -

**SAUSAGE ROLL & CHIPS** £9.50

Rare breed pork Fruitpig black pudding & cracked fennel seed, apple sauce

**GOURMET SANDWICHES**

- Jumbo fish fingers, tartare sauce, rocket & tomato £12.50
- Rare roast beef, stout onions, rocket £12.50
- Ham, Barbers 1833, onion chutney £12
- Barbers 1833 vintage cheddar, onion chutney & rocket £10

**WHY NOT ADD?**

Mug of soup or a side of chips / fries for £4

**THE JACKDAW PLOUGHMAN'S LUNCHEON** \* **GF** £15

A generous nose of cheese, Wiltshire cured ham, pickled balsamic onion, cider pickled egg & piccalilli, side salad, house pickles, bread & artisan butter.

See your server for today's British cheeses

**COLD CUTS** \* **GF** £20

Rare roast beef, Wiltshire cured ham, sausage roll, cider pickled egg, house salad, Barron Bigod brie, Barbers 1833 farmhouse cheddar, bread & artisan butter

Add on: £4 each

Extra nose of cheese / Sausage roll

Roast Beef / Wiltshire cured ham

- ALLERGY INFO & TEAM REWARDS -


\* **GF** Gluten Free on request **GF** - Gluten Free **Vegan** - Vegan

**V** - Vegetarian

Your well-being is important to us please speak to a member of our team for any allergy or dietary requirements before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes, gluten free/dairy free/vegan are often adaptations of our dishes, and may well differ to the original description

We hope you enjoy your meal with us. Please note 100% of tips will be shared with today's team

 The Jackdaw Denton  Jackdawdenton

 jackdawdenton.co.uk / Wi-Fi password: JACKDAW13

WHEREWITHAL LUNCHEON  
SET MENU

12pm - 3pm Wednesday- Friday  
Two courses £20 / Three courses £25

- STARTERS -

**SOUP OF THE DAY** **Vegan** **GF**

Bread & artisan butter

**CRISPY OYSTER MUSHROOMS** \* **Vegan** \* **GF**

White miso & confit garlic mayo

**BANG BANG CHICKEN**

Breaded chunks of spicy chicken, bang bang sauce & lime

- MAINS -

**BEETROOT & BUTTERNUT SQUASH  
WELLINGTON** **Vegan**

Mashed potato, carrots & cabbage

**WHOLETAIL BREADED SCAMPI & CHIPS**

Mushy or garden peas, tartar sauce, chunky chips

**COTTAGE PIE** **GF**

Braised beef, Savoy cabbage & tenderstem broccoli, topped with creamed mashed potato (Please allow extra cooking time)

**HAM, EGG & CHIPS** **GF**

Wiltshire cured ham, fried hen's egg & garden peas

- DESSERTS -

**PASSION FRUIT & MANGO ETON MESS**

Vanilla ice cream, passion fruit sorbet, white chocolate & raspberry

**SEASONAL CRUMBLE** \* **Vegan** **GF**

Ice cream or custard

**AFFOGATO** **GF**

Shot of espresso, amaretti & cherry ice cream, almond biscotti

**NOSE OF CHEESE**

Red onion chutney & Peter's Yard sourdough crackers

(See your server for today's British cheeses)

