

Est. **THE** 1756
JACKDAW

Traditional British fayre
In a Quintessential country pub

- BAR NIBBLES & SMALL PLATES -

BEERPIG PORK CRACKLING (GF) £2.70

Double hand cooked pork crackling

APPLE CIDER PICKLED EGG (GF) £2

RARE BREED SAUSAGE ROLL £5.50

Inspired by French onion soup

GORDAL OLIVES PICANTE ^{vegan} (GF) £5

Large, firm, meaty olives with guindilla chilli

DUCK LIVER PARFAIT £9 * (GF)

Bread, hazelnuts, sloe & damson reduction, fig & ale chutney

TORPEDO PRAWNS £9

Sweet chilli, sesame

SOUP OF THE DAY ^{vegan} * (GF) £7

Bread & artisan butter

TEMPURA GARLIC OYSTER MUSHROOMS ^{vegan} (GF) £7

White miso & confit garlic mayo

- FISH -

SEAFOOD PIE (GF) £19

Smoked haddock, salmon, king prawns bound in a light cream sauce topped with mashed potato, side of buttered cabbage, peas & carrots

MOULES MARINIÈRE À LA CRÈME

Classic mussels cooked with white wine, garlic, shallots & cream

Starter: with garlic flat bread £9.50

Main: with garlic flatbread & fries £19

CIDER BATTERED FISH & CHIPS (GF) £17

CIDER BATTERED VEGAN "FISH" & CHIPS (GF) ^{vegan} £17

WHOLETAIL BREADED SCAMPI & CHIPS £17

Mushy or garden peas, tartar sauce, chunky chips

- BIT ON THE SIDE -

GARLIC FLAT BREAD £5

Confit garlic, mozzarella & gremolata

HOUSE SALAD & PICKLES ^{vegan} (GF) £4

GARLIC & ROSEMARY FRIES ^{vegan} (GF) £4 / £6 / cheese £1

SWEET POTATO FRIES ^{vegan} (GF) £4 / £6 / cheese £1

CHUNKY CHIPS ^{vegan} (GF) £4 / £6 / cheese £1

MAIN MENU

12pm - 3pm / 6pm - 8pm

Wednesday- Saturday

- JACKDAW CLASSICS -

SIRLOIN STEAK & CHIPS (GF) £28

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

PORK ENTRECÔTE £17

Sautéed savoy cabbage & bacon, black pudding mash, poached apple, dijon sauce

BEETROOT & BUTTERNUT WELLINGTON ^{vegan} £16

Mashed potato, seasonal veg

HAM, EGG & CHIPS (GF) £15

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

POT PIE OF THE DAY £19

Seasonal vegetables, mashed potato

MUSHROOM RISOTTO (GF) £13

(Add chicken for £5)

Brown butter, miso & gremolata

- 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 * (GF) £17

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

CLASSIC BURGER * (GF) £17

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

JFC CAESAR BURGER * (GF) £17

Southern fried, buttermilk brined chicken breast, crisp lettuce, Emmental, smoked bacon, Caesar sauce

SAAG ALOO PAKORA BURGER * ^{vegan} * (GF) £15

Spicy red onions, green chutney

Served with skinny fries or chunky chips, Cutting down on carbs?

Go Naked... Ask for no bun * (GF) buns available

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12pm - 6pm Wednesday - Saturday

- LUNCH -

MUG O'SOUP £4

SAUSAGE ROLL & Chips £8.50
Rare breed pork & French onion

SOUP & SANDWICH

Mug of soup or small chips / fries

- Rare beef, beer onions, horseradish & mustard mayo £12
- The Dog's Pollock: Jumbo Fish finger roll, tartar sauce, tomato, rocket, pickled roscoff onions £11
- Barbers 1833 vintage cheddar, onion chutney & rocket £9

THE JACKDAW PLOUGHMAN'S LUNCHEON * **GF** £10

A generous nose of cheese, Pickled balsamic onion & piccalilli, side salad, house pickles, bread & artisan butter

See your server for today's British cheeses

Add on: £4

Extra nose of cheese / Sausage roll

Rare beef / Wiltshire cured ham

COLD CUTS * **GF** £18

Rare roast beef, Wiltshire cured ham, gordal olives, sun blushed tomato, Rachel artisan goat's cheese, Barbers 1833 farmhouse cheddar, bread & artisan butter

- 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** £7

Bread & artisan butter

CRISPY OYSTER MUSHROOMS * **Vegan** * **GF** £7

White miso & confit garlic mayo

DUCK LIVER PARFAIT * **GF** £9.00

Bread, toasted hazelnuts, fig & ale chutney

- MAINS -

BEETROOT & BUTTERNUT WELLINGTON **Vegan** £16
Mashed potato, carrots & cabbage

WHOLETAIL BREADED SCAMPI & CHIPS £17

Mushy or garden peas, tartar sauce, chunky chips

PIE OF THE DAY £18

Seasonal vegetables & mashed potato

HAM, EGG & CHIPS **GF** £15

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

- DESSERTS -

DRESSED MAGNUM £7

Chocolate covered ice cream, pistachio, white chocolate sauce & raspberries

SEASONAL CRUMBLE * **Vegan** **GF** £7

Ice cream or custard

AFFOGATO **GF** £8

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

NOSE OF CHEESE £4

Red onion chutney & Peter's Yard sourdough crackers

(See your server for today's British cheeses)

