

Est. **THE** 1756
JACKDAW

Traditional British fayre
In a Quintessential country pub

- STARTERS -

GORDAL OLIVES PICANTE (GF) (Vg)

Large, firm, meaty olives with guindilla chilli

SOUP OF THE DAY * (GF)

Bread & artisan butter
(See your server for today's soup)

DUCK PARFAIT

Toasted hazelnuts, fig & ale chutney
sloe & damson reduction

TORPEDO KING PRAWNS

Sweet chilli & lime

RAREBIT * (GF)

Smoked ham hock & hot honey

- ALLERGY INFO -

* (GF) Gluten Free on request * (Vg) Vegan on request

(GF) - Gluten Free (Vg) - 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

- TEAM REWARDS -

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

SUNDAY LUNCH MENU

Minimum 2 courses £27 / 3 courses £29

All meals are subject to availability

Cheese board excluded from the set menu

- GREAT BRITISH SUNDAY ROAST -

All our roasts are served with rosemary & garlic roasted potatoes, seasonal vegetables, Yorkshire pudding & gravy

MATURE SIRLOIN OF BEEF

(£2.50 supplement) Served medium or well-done, with slow braised feather blade of beef

LEG OF LAMB

Lamb, apricot & mint stuffing

LOIN OF PORK

Sage & onion stuffing

BEETROOT & BUTTERNUT SQUASH WELLINGTON (Vg)

NUT ROAST (GF) (Vg)

(GF) stuffing, gravy & (GF) (Vg) Yorkshire puddings are available upon request

- ENTRÉE -

THE JACKDAW PLOUGHMAN'S LUNCHEON *(GF)

A generous nose of cheese, pickled balsamic onion & piccalilli, side salad, house pickles, bread & butter, cider pickled egg, pork & French onion sausage roll, roast rare beef & Wiltshire cured ham (see your server for today's cheese)

COLD CUTS *(GF)

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

POT PIE OF THE DAY

Topped with puff pastry, side of buttered cabbage, peas & carrots, mashed potato
(See your server for today's pie)

SEAFOOD PIE *(GF)

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

- SIDES -

CAULIFLOWER & LEEK CHEESE (GF)

For one £2 / For the table £5

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- DESSERT MENU -

DRUNKEN AFFOGATO (V) (GF)

Amaretti & cherry ice cream,
almond & hazelnut biscotti with a shot of
Baileys Irish cream / Amaretto / Tia Maria

SEASONAL CRUMBLE *(Vg) (V) (GF)

Ice cream or custard

SUNDAE

Lotus biscoff, white chocolate, vanilla ice cream, raspberries

STICKY TOFFEE PUDDING (GF)

Caramelised walnuts, toffee sauce, vanilla ice cream

DRESSED MAGNUM

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

TWO SCOOPS VANILLA ICE CREAM (V) (GF)

Choose your topping: raspberry compote
Caramelised walnuts, dates & toffee sauce
Chocolate blossoms & chocolate sauce

*(Vg) Vegan vanilla ice cream available

TWO SCOOPS MANGO SORBET (Vg) (GF)

Raspberry compote

BRITISH CHEESE BOARD

Please choose from the cheese menu
A NOSE OF CHEESE : One cheese £5
THE JACKDAW'S CHEESEBOARD : Three cheeses £14
CHAIRMAN'S CHEESEBOARD : Five cheeses £15

Add A Liquor or Fortified wine £4

Baileys // Tia Maria // Amaretto // Frangelico
Taylor's 2016 ruby LVP port

*(GF) Gluten Free on request (GF) Gluten Free

*(Vg) Vegan on request (Vg) Vegan (V) Vegetarian

