

Traditional British fayre In a Quintessential country pub

- STARTERS -

## GORDAL OLIVES PICANTE @ 19

Large, firm, meaty olives with guindilla chilli

SOUP OF THE DAY \* 🕑

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 \* Smoked ham hock & hot honey

#### - ALLERGY INFO -

\* (F) Gluten Free on request \* (F) Vegan on request (F) - Gluten Free (F)- Vegan (F) - 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 (%)

#### NUT ROAST 🖲 🐚

If stuffing, gravy & If We Yorkshire puddings are available upon request

-ENTRÈE -

THE JACKDAW PLOUGHMAN'S LUNCHEON \* 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 🕮

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

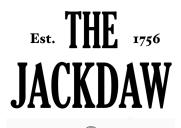
Topped with puff pastry, side of buttered cabbage, peas & carrots, mashed potato (See your server for today's pie)

#### SEAFOOD PIE \* <sup>CE</sup>

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 For one £2 / For the table £5



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- DESSERT MENU -

#### DRUNKEN AFFOGATO 🔍 🚱

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

> > SUNDAE

Lotus biscoff, white chocolate, vanilla ice cream, raspberries

#### STICKY TOFFEE PUDDING ®

Caramelised walnuts, toffee sauce, vanilla ice cream

#### DRESSED MAGNUM

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

### TWO SCOOPS VANILLA ICE CREAM 🖤 🕼

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

\* (vg) Vegan vanilla ice cream available

#### TWO SCOOPS MANGO SORBET 🐨 🕮

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

\* Gluten Free on request B Gluten Free \* Vg Vegan on request Vg Vegan V Vegetarian







