

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 PORK SAUSAGE ROLL £7

Fruitpig black pudding & cracked fennel seed, apple sauce

GORDAL OLIVES PICANTE ^{Vegan GF} £5.25

Large, firm, meaty olives with guindilla chilli

DUCK LIVER PARFAIT £9 * ^{GF}

Bread, agen prunes steeped in brandy & lapsang souchong

TORPEDO PRAWNS £9.50

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

BAKED CAMEMBERT * ^{GF}

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 ^{GF} £22

Lobster & Prosecco sauce, dauphinoise, tender-stem broccoli & spinach

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

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-

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 SQUASH 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

CHICKEN SUPREME ^{GF} £19

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

ROAST WINTER VEGETABLE SALAD £14

Cumin roasted cauliflower & squash, harrisa & butter bean hummus, seasonal leaf, lemon & caper whole grain mustard dressing, toasted seeds

SMOKED SALMON & CRAYFISH SALAD £20

Waves of smoked salmon & crayfish, baby leaf salad, confit heritage tomatoes, lemon, caper & whole grain mustard dressing

- 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

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 -

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** £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

Roast Beef / Wiltshire cured ham

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

- 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

DUCK LIVER PARFAIT * **GF**

Agen prunes steeped in brandy & lapsang souchong, toast

- MAINS -

BEETROOT & BUTTERNUT SQUASH

WELLINGTON **Vegan**

Mashed potato, carrots & cabbage

WHOLETAIL BREADED SCAMPI & CHIPS

Mushy or garden peas, tartar sauce, chunky chips

PIE OF THE DAY

Seasonal vegetables & mashed potato

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)

