

Est. **THE** 1756
JACKDAW

Traditional British fayre
In a Quintessential country pub

- BAR NIBBLES & SMALL PLATES -

- APPLE CIDER PICKLED EGG** (GF) £2
GUINNESS PULLED PORK SAUSAGE ROLL £5
Beer ketchup
- GORDAL OLIVES PICANTE** (Vegan, GF) £5
Large, firm, meaty olives with guindilla chilli
- ARTISAN BREAD & BUTTER** * (Vegan, GF) £4
Spelt & lupin bread, confit garlic & rosemary mayo
- TENDERSTEM BROCCOLI** (GF, VG) £6
Chilli, garlic butter, parmesan & hazelnuts
- GARLIC OYSTER MUSHROOMS** (Vegan, GF) £7
White miso & confit garlic mayo
- BARON BIGOD CROSTINI** £9 (V)
Brie, stout onions, thyme & rocket
- BLUE CLOUDS** (GF)
Creamy British Gorgonzola, baby leaf & toasted walnuts £7
- WHITE ANCHOVIES** (GF) £6
Spelt & lupin bread
- OLD BAY SCAMPI BITES** £10
Wholetail breaded scampi, garlic & chilli mushy peas
- POTTED BEEF & BACON** £10 * (GF)
Spelt & lupin bread
- BLACK PUDDING BON BONS** £9
Leek & Barbers 1833, garlic & rosemary aoli

- FISH -

- SEAFOOD CRÊPE** (GF) £19
Smoked haddock, salmon & king prawns, leek cheese sauce wrapped in a savoury pancake, salad of pickled samphire grass, heritage tomato & new potatoes
- TRADITIONAL FISH & CHIPS** (GF) £17
Cider battered sustainable fish, mushy or garden peas, tartar sauce, chunky chips
- VEGAN "FISH" & CHIPS** (GF, Vegan) £17
Cider battered banana blossom & nori, mushy or garden peas, tartar sauce, chunky chips
- WHOLETAIL BREADED SCAMPI & CHIPS** £17
Mushy or garden peas, tartar sauce, chunky chips

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)
- CAESAR SALAD** * (GF) £13
Smoked streaky bacon, baby romaine lettuce, white anchovies, parmesan, garlic & rosemary croutons, soft boiled egg.
Add: JFC (Jackdaw fried chicken; supplement £5)
- SALMAGUNDI (17th century British Inn salad)** (GF) £18
Rare roast beef, white anchovies, new potatoes, seasonal baby leaf, caper & mustard dressing
- BEETROOT WELLINGTON** (Vegan, GF) £16
Mashed potato, carrots & cabbage
- HAM, EGG & CHIPS** (GF) £15
Wiltshire cured ham, fried hen's egg & garden peas

- HAND CRAFTED BURGERS -

- THE JACKDAW BURGER** * (GF) £17
Rare breed dry aged steak patty, Emmental, bacon, white onions, pickles, gourmet burger sauce
- JFC BURGER** * (GF) £17
Southern fried, buttermilk brined chicken breast, crisp lettuce, Emmental, smoked bacon, smokey creamy piquant sauce
- CLASSIC BURGER** * (GF) £17
Rare 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

- BIT ON THE SIDE -

- GARLIC & ROSEMARY ROASTED NEW POTATOES** £5
Honey & sesame
- SIDE SALAD** (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

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12pm - 6pm Wednesday - Saturday

- LUNCH -

GUINNESS PULLED PORK SAUSAGE ROLL £8
Chunky chips & beer ketchup

HUMBLE SANDWICH
Hand cooked Two Farmers crisps & sandwich

- Club: Three layered sandwich, cheese, bacon, tomato, chicken & confit garlic mayo on white toasted bread £14
- Rare beef, stout onions, horseradish & mustard mayo on spelt & lupin bloomer £12
- Fish finger, tartar sauce, rocket & tomato on spelt & lupin bloomer £11
- Barbers 1833 vintage cheese, onion chutney & rocket £9

THE JACKDAW PLOUGHMAN'S LUNCHEON * **GF** £11

A generous nose of cheese (See your server for today's British cheeses), Gatehouse Farm pickled balsamic onion & piccalilli, side salad, house pickles, artisan bread & butter

Add on : £3

Extra nose of cheese / Guinness pulled pork sausage roll
Roast rare 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 -

TENDERSTEM BROCCOLI **GF** **Vg** £7
Chilli, garlic butter, parmesan & hazelnuts

BARON BIGOD CROSTINI £9
Brie, stout onions, thyme & rocket

POTTED BEEF & BACON £10 ***GF**
Spelt & lupin bread

- MAINS -

BEETROOT WELLINGTON **Vegan** £16
Mashed potato, seasonal vegetables

WHOLETAIL BREADED SCAMPI & CHIPS £17
Mushy or garden peas, tartar sauce, chunky chips

HAM, EGG & CHIPS **GF** £14
Wiltshire cured ham, fried hen's egg & garden peas

CAESAR SALAD ***GF** £13
Smoked streaky bacon, baby romaine lettuce, white anchovies, parmesan, garlic & rosemary croutons, soft boiled egg
Add: JFC (Jackdaw fried chicken; supplement £5)

- DESSERTS -

SEASONAL CRUMBLE ***Vegan** **GF** £9
Ice cream or custard

THE JACKDAW AFFOGATO **GF** £9
Shot of Lost Sheep espresso, vanilla ice cream
Almond biscotti

NOSE OF CHEESE £5
Chutney & Peter's Yard sourdough crackers
(See your server for today's British cheeses)

