

Traditional British fayre
In a Quintessential country pub

- BAR NIBBLES & SMALL PLATES -

APPLE CIDER PICKLED EGG £2
GUINNESS PULLED PORK SAUSAGE ROLL £5
Beer ketchup

GORDAL OLIVES PICANTE & £5 Large, firm, meaty olives with guindilla chilli

ARTISAN BREAD & BUTTER * \$\mathscr{G} \mathscr{L}_4\$
Spelt & lupin bread, confit garlic & rosemary mayo

TENDERSTEM BROCCOLI (F) (19) £6 Chilli, garlic butter, parmesan & hazelnuts

GARLIC OYSTER MUSHROOMS & £7
White miso & confit garlic mayo

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

BLUE CIOUDS (F)

Creamy British Gorgonzola, baby leaf & toasted walnuts $\,\mathfrak{L}_{7}\,$

WHITE ANCHOVIES © £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 ff £17

Cider battered sustainable fish, mushy or garden peas, tartar sauce, chunky chips

VEGAN "FISH" & CHIPS F & £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



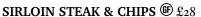
MAIN MENU

12pm -3pm / 6pm - 8pm

Wednesday- Saturday



- JACKDAW CLASSICS -



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

CAESAR SALAD * £13

Smoked streaky bacon, baby romaine lettuce, white anchovies, parmesan, garlic & rosemary croutons, soft boiled egg. Add: JFC (Jackdaw fried chicken; supplement \pounds_5)

SALMAGUNDI (17th century British Inn salad) ©£18 Rare roast beef, white anchovies, new potatoes, seasonal baby leaf, caper & mustard dressing

BEETROOT WELLINGTON & £16 Mashed potato, carrots & cabbage

HAM, EGG & CHIPS If £15
Wiltshire cured ham, fried hen's egg & garden peas

- HAND CRAFTED BURGERS -

THE JACKDAW BURGER * \$\mathbb{G} \mathbb{E}_{17}\$

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

JFC BURGER * \$\mathbb{G} \pm \pm 17

Southern fried, buttermilk brined chicken breast, crisp lettuce, Emmental, smoked bacon, smokey creamy piquant sauce

CLASSIC BURGER * £17

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

SAAG ALOO PAKORA BURGER 469 £15

Spicy red onions, green chutney

Served with skinny fries or chunky chips.
Cutting down on carbs? Go Naked... Ask for no bun
** buns available

-BIT ON THE SIDE-

GARLIC & ROSEMARY ROASTED NEW POTATOES \pounds_5 Honey & sesame

SIDE SALAD VON GF £4



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- 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 * 6 £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 -

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 $\frac{1}{2}$

ff The Jackdaw Denton 🖸 Jackdawdenton

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WHEREWITHAL LUNCHEON SET MENU

12pm -3pm Wednesday- Friday Two courses £20 / Three courses £25



- STARTERS -

TENDERSTEM BROCCOLI 🖫 😉 £7

Chilli, garlic butter, parmesan & hazelnuts

BARON BIGOD CROSTINI £9

Brie, stout onions, thyme & rocket

POTTED BEEF & BACON £10 * Spelt & lupin bread

- MAINS -

BEETROOT WELLINGTON & £16 Mashed potato, seasonal vegetables

WHOLETAIL BREADED SCAMPI & CHIPS £17

Mushy or garden peas, tartar sauce, chunky chips

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

CAESAR SALAD * £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 * * \$\mathbb{G} \mathbb{E}_9 \\
Ice cream or custard

THE JACKDAW AFFOGATO (#) £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)



