

THE JACKDAW

• DENTON •

Welcome to the Jackdaw,
serving traditional British fayre
in a Quintessential country pub

BAGUETTES

(Served 12-5)

SMOKED BACON & BARON BIGOD

Smoked bacon & English brie £9

STEAK & CHEESE

Beer braised onions & Monetary Jack £12

SCAMPI PO' BOY

Baby gem, pink pickles, sesame, Cajun mayo £10

HERITAGE TOMATO

Avocado, pink pickles ✓ £7

SMOKED SALMON

Cream cheese & chive £9

All served with side salad & house pickles

SALADS

CHICKEN & MANGO (GF)

Mangetout, chilli, spring onion & lime £14

SWEET POTATO FALAFEL (GF)

Chargrilled halloumi, roast carrot hummus,
courgette ribbons, pomegranate dressing £14

Can be made ✓ Vegan - (No Halloumi)

SMALL PLATES & STARTERS

WORGAN'S PORK PIE

Pickled red cabbage & cucumber £6

GAMBAS PIL PIL

King prawns, garlic, chorizo, sherry, baguette £8

CUMIN ROAST CARROT HUMMUS (GF) ✓

Flat bread & Crudities £6

CRISPY JACKFRUIT WINGZ ✓

Chipotle veganaise £8

SMOKED SALMON RILLETES

Shaved fennel, pickled cucumber & quail's egg £9

DEVILLED SQUID & WHITEBAIT (GF)

Anchovy aioli, house pickles £8

SOUP OF THE DAY ✓

Baguette £6

HARLEQUIN OLIVES ✓ (GF)

Halkidiki & Kalamata marinated olives £4

CIDER BATTERED COD GOUJONS (GF)

Tartare £8

TO SHARE

CHARCUTERIE (GF)

Selection of British artisan cured meats,
smoked mutton, Dorset coppa, air dried beef,
Rampisham tingler salami,
olives, sun-blushed tomato & house pickles £14

CURED MEAT & CHEESE

Smoked mutton, Rampisham tingler salami
balsamic onions, artisan cheeses & sourdough crackers £14

ETHOS

We strive to use locally sourced ingredients & sustainable fisheries, Our food waste is used for anaerobic biogas. Every dish is cooked to order, please bear with us at peak times. Allergen & Dietary requirements: Please note not all ingredients are listed on the menu. All allergy information is available from the waiting staff, Please ensure that you inform them of any allergies & intolerances before ordering. (GF) - Gluten Free ✓ - Vegan (GF) Gluten free burger buns & cheese biscuits are available upon request.

PUB CLASSICS

JACKDAW PLOUGHMAN'S LUNCHEON

Woodchurch ham, Barbers's 1833, Baron Bigod, pork pie
demi baguette, balsamic pickled onion, salad & pickle £12

CHEESE PLOUGHMAN'S LUNCHEON

Barbers's 1833, Baron Bigod, Avocado, sun blushed tomatoes,
demi baguette, balsamic pickled onion, salad & pickle £10

HAM, EGG & CHIPS (GF)

Woodchurch ham, free range eggs & chips £12

TRADITIONAL FISH & CHIPS (GF)

or Vegan "Fish" & Chips ✓ (GF)

Minted mushy peas, tartare £14.

10oz SIRLION STEAK (GF) £26

(Best served rare)

Chips, shallot rings, salad & pickles,

Peppercorn sauce £1.80 Blue cheese sauce £1.80

PEA & COURGETTE RISOTTO (GF)

Goats cheese, toasted hazelnuts & lemon oil £ 14

CHICKEN PROSCIUTTO ROULADE

cream cheese, tender-stem, dauphinoise potatoes,
wild mushroom & spinach fricassee £18

MOULES MARINIERE

Steamed mussels in white wine,
shallot & parsley, baguette £14.

A LA CREME: As above with cream £14.

(GF) Gluten free bread available

BIT ON THE SIDE

GARLIC FLAT BREAD £4

With cheese add £1

GARLIC & ROSEMARY CHIPS (GF) ✓

Small £2.50 / Regular £4

With cheese (vegan cheese available) add 1

SHAWARMA SWEET POTATO FRIES (GF) ✓

Small £3 / Regular £5

With cheese (vegan cheese available) add £1

ZUCCHINI FRITTI (GF)

Crispy courgette fries, lemon, chilli & mint yoghurt £6

small £3.50 / Regular £6

CIDER BATTERED ONION RINGS ✓ (GF)

Chicken Hickory BBQ sauce £6

HERITAGE TOMATO SALAD ✓ (GF)

Basil, extra virgin rapeseed oil & flaked sea salt £7

GREEN SALAD ✓ (GF)

Courgette ribbons, avocado & nasturtiums

local baby leaves, chive vinaigrette & fried capers £5

CHEF'S SPECIALS

Chef's specials run from Thursday to Saturday
using the best seasonal produce available to us
from land & sea, see chef's special menu for more details

BURGERS

TRIO OF MINI BURGERS

Beef : Monterey Jack, beer onions, burger relish
Pork: Rosemary & thyme, apple sauce, Baron Bigod
Lamb: Minted Greek yoghurt £10

THE JACKDAW

Two beef patties, Monterey Jack, beer onions
burger relish, beef tomato & chips £16

JFC

Southern fried buttermilk chicken breast,
Monterey Jack, baconnaise, crisp lettuce & chips £15

GARDEN BURGER ✓

Two soya patties, siracha veganaise, vegan cheese,
crisp lettuce, heritage tomato & chips £12

((GF) buns available)

DESSERTS

STRAWBERRY SUNDAE (GF)

Strawberry & vanilla clotted cream ice cream,
raspberry & white chocolate kisses £7

CHOCOLATE BROWNIE SUNDAE (GF)

Dark chocolate & vanilla clotted cream ice cream,
triple chocolate fudge brownie, iced raspberries £7

"BURNT" BASQUE CHEESECAKE (GF)

Doce de leite (milk sweet caramel) £6

Traditionally served with a Glass of Sherry

Gonzalez Byass Tio Pepe Palomino Sherry £4

POACHED PINEAPPLE ✓ (GF)

Rum & raisin ice cream, toasted coconut £6

BRITISH CHEESE BOARD

Barbers's 1833, Baron Bigod, Colston Bassett
Peter's yard sourdough crackers £10

Pair with your cheese board choose from

Apricot & ginger chutney,

Spicy red onion marmalade,

Red pepper & sweet chilli relish,

Real ale chutney or balsamic pickled onions

TAYLOR'S 2016 RUBY LVP PORT £4

(GF) cheese crackers are available

SUPPORT YOUR LOCAL

Round of drinks for the Staff £20 : All tips go straight to the staff