

THE JACKDAW | EST. 1756

Traditional British fayre in a quintessential country pub

SUNDAY LUNCH

Two Courses — £29.80 | Three Courses — £32.80

APPETISERS

THE JACKDAW SAUSAGE ROLL
£8.25

Smoked bacon & chilli chutney

PICKLED EGG - (V,GF)
£2.95

Apple Cider pickled egg

BEERPIG CRACKLING - (GF)
£2.70

Apple & cider sauce

STARTERS

POTTED PORK - (GFA)

Sourdough bloomer, mustard & pickled shallots

SOUP OF THE DAY - (V,VGA,GFA)

Sourdough bloomer, butter

CLASSIC PRAWN COCKTAIL - (GFA)

Sourdough bloomer, butter

BEETROOT - (V,GFA)

Goats cheese, caramelised walnuts

GREAT BRITISH ROAST

All our roasts are served with rosemary & garlic roasted potatoes, seasonal vegetables, Yorkshire pudding & gravy

MATURE SIRLOIN OF BEEF - (GFA)

(£2.50 supplement)

Served medium or well-done, with slow braised feather blade of beef

LEG OF LAMB - (GFA)

Lamb, apricot & mint stuffing

ROAST LOIN OF PORK - (GFA)

Pork, sage & apple stuffing

NUT ROAST - (VG,GF)

Peanut, walnut & almond, red lentil, sun dried tomato

WELLINGTON - (V, VGA)

Beetroot, butternut squash & mushroom

JACKDAW CLASSICS

PIE OF THE DAY

Rosemary & garlic roasted potatoes, seasonal vegetables

COLD CUTS - (GFA)

Rare roast beef, Wiltshire cured ham, cider pickled egg, house salad & pickles, Barber's 1833 vintage cheddar, Baron Bigod brie, artisan butter & bread

ACCOMPANIMENTS

CAULIFLOWER & LEEK CHEESE - (V, GF)

Individual side portion for one **£3.25**

Table sharing portion **£7.35**

Please speak to our team about allergies or dietary requirements before you order

GF Gluten Free | GFA Gluten Free Alternative | V Vegetarian | VG Vegan | VGA Vegan Alternative

jackdawdenton.co.uk | Wi-Fi Password: JACKDAW13



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DESSERT MENU

DESSERTS

SEASONAL CRUMBLE (GF, V, *VG)

*Served warm with rich custard or *vanilla ice cream*

LOTUS BISCOFF CHEESECAKE (V)

Creamy Biscoff cheesecake on a crunchy biscuit base

COCONUT PANNACOTTA (GF, VG)

Pineapple & white rum compote

DRUNKEN AFFOGATO (GF)

Vanilla ice cream & almond biscotti served with a shot of Espresso

Baileys Irish Cream | Amaretto | Tia Maria

LIGHTER DESSERTS

LEMON SORBET (GF, V, VG)

Raspberry compote

VANILLA ICE CREAM (GF, V, VGA)

Chocolate sauce, honeycomb

BRITISH CHEESEBOARD

Served with chutney & Peter's Yard sourdough cheese biscuits (GFA)

Barber's 1833 Vintage Cheddar (V) | Baron Bigod Brie | Colston Bassett Stilton (V)

A Nose of Cheese | Three Cheeses (£5 supplement)

Add Taylor's 2016 Ruby LVP Port (50ml) £4.50

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