

Est. **THE** 1756
JACKDAW

Traditional British fayre
In a Quintessential country pub

- STARTERS -

GORDAL OLIVES PICANTE (Vg) (GF)

Large, firm, meaty olives marinated with guindilla chilli

OLD BAY SCAMPI BITES

Wholetail breaded scampi, garlic & chilli mushy peas

BLUE CLOUDS (GF)

Creamy British Gorgonzola, baby leaf & toasted walnut salad

BARON BIGOD CROSTINI (V)

Brie, stout onions, thyme & rocket

BLACK PUDDING BON BONS

Barbers 1833 & leek, garlic & rosemary aoli

POTTED BEEF & BACON * (GF)

Spelt & lupin bread

GARLIC OYSTER MUSHROOMS (GF) (Vg)

White miso & confit garlic mayo

- ALLERGY INFO -

* (GF) Gluten Free on request * (Vg) Vegan on request

(GF) - Gluten Free (Vg) - 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

- TEAM REWARDS -

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



SUNDAY LUNCH MENU

Minimum 2 courses £27 / 3 courses £29

All meals are subject to availability

Cheese board excluded from the set menu

- GREAT BRITISH SUNDAY ROAST -

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

MATURE SIRLOIN OF BEEF

(£2.50 supplement) Served medium or well-done, with slow braised feather blade of beef

LEG OF LAMB

Lamb, apricot & mint stuffing

LOIN OF PORK

Sage & onion stuffing

BEETROOT & BUTTERNUT SQUASH WELLINGTON (Vg)

NUT ROAST (GF) (Vg)

(GF) stuffing, gravy & (GF) (Vg) Yorkshire puddings are available upon request

- ENTRÉE -

THE JACKDAW PLOUGHMAN'S LUNCHEON * (GF)

A generous nose of cheese, Gatehouse Farm pickled balsamic onion & piccalilli, side salad, house pickles, artisan bread & butter, cider pickled egg, Guinness pulled pork sausage roll, Roast rare beef (see your server for today's cheese)

SALMAGUNDI

(17th century British Inn salad) (GF)

Rare roast beef, white anchovies, new potatoes, seasonal baby leaf, caper & mustard dressing

JFC CAESAR SALAD * (GF)

Smoked streaky bacon baby romaine lettuce, white anchovies, parmesan, garlic & rosemary croutons, soft boiled egg

SEAFOOD CRÊPE (GF)

Smoked haddock, salmon & king prawns, leek cheese sauce, wrapped in a savoury pancake, salad of pickled samphire grass, tomato & new potatoes

- SIDES -

CAULIFLOWER & LEEK CHEESE (GF)

For one £2 / For the table £5

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- DESSERT MENU -

LOTUS BISCOFF CHEESECAKE (V)

Vanilla ice cream

DRUNKEN AFFOGATO (V) (GF)

Vanilla ice cream & almond biscotti with a shot of
Baileys Irish cream, Amaretto, Frangelico or Tia Maria

SEASONAL CRUMBLE *(Vg) (V) (GF)

Ice cream or custard

CHOCOLATE BROWNIE (V) (GF)

Vanilla ice cream,

JACKDAW SUNDAE (V) (GF) £9

(see you're server for today's sundae)

TWO SCOOPS VANILLA ICE CREAM (V) (GF) £7

Choose you're topping: Strawberry compote

Caramelised walnuts, dates & salted caramel sauce

Milk chocolate blossoms & chocolate sauce

*(Vg) Vegan vanilla ice cream available

TWO SCOOPS MANGO SORBET (Vg) (GF) £7

Seasonal berries

BRITISH CHEESE BOARD

(Please see your server for today's cheeses)

A NOSE OF CHEESE : One cheese £4

THE JACKDAW'S CHEESEBOARD : Three cheeses £12

CHAIRMAN'S CHEESEBOARD : Five cheeses £15

Add A Liqueur or Fortified wine £4

Baileys / / Tia Maria / / Amaretto / / Frangelico

Taylor's 2016 ruby LVP port

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*(Vg) Vegan on request (Vg) Vegan (V) Vegetarian