

STARTERS

GINGER BEER HALLOUMI ^{GF}

Ginger beer battered Halloumi fries,
tomato, ginger & chilli chutney

BUFFALO CAULIFLOWER POPCORN ^{Vegan} ^{GF}

Ranch dip

HUMMUS ^{Vegan}

Beetroot hummus & flatbread

PHEASANT PÂTÉ

Sourdough, Netherend Farm butter, apricot chutney

PRAWN COCKTAIL

Bloody Mary Rose sauce, crisp lettuce, sourdough

BRITISH CHARCUTERIE

Selection of artisan cured meats
olives, sesame & chilli flat bread

CHEF'S SOUP OF THE DAY* ^{Vegan}

Mini pumpkin seed brioche roll
Netherend farm butter
^{Vegan} butter alternative available

KID'S MENU £10

KID'S ROAST

Beef, lamb or pork

BREADED CHICKEN STRIPS

Chips & peas

Includes: A Fruit shoot

1 scoop of ice cream : chocolate, strawberry or vanilla,
whipped cream, chocolate sauce or raspberry coulis

SUNDAY LUNCH

Served 12pm - 5pm
2 courses £25 3 courses £28

SUNDAY ROAST

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

Wild Denton horseradish sauce,
Gluten free & vegan Yorkshire puddings are available upon request

MATURE KENTISH SIRLOIN OF BEEF

Served medium or well-done (£2 supplement)

KENTISH LEG OF LAMB

Apricot, mint & stuffing

KENTISH LOIN OF FREE RANGE PORK

Sage, pork & apple stuffing, crackling

WELLINGTON ^{Vegan}

Beetroot & sweet potato

DEEP FILLED GOURMET PIE

(Ask a member of the Jackdaw team for today's offering)
Medley of spring vegetables roast potatoes or chips

BREADED WHOLE TAIL SCAMPI

Chips, garden peas, tartare sauce

PLOUGHMAN'S LUNCHEON

Wiltshire ham, Barbers 1833 mature cheddar, Worgan's pork pie,
sourdough, Gatehouse Farm piccalilli & balsamic pickled onion,
Netherend Farm Artisan butter

DESSERTS

RHUBARB CRUMBLE ^{Vegan} ^{GF}

Rhubarb, Bramley apple & golden raisin crumble

with vanilla ice cream or custard £7

^{Vegan} vanilla ice cream available

CRÈME BRÛLÉE

White chocolate chip cookie, fresh raspberries

BAILEYS ETON MESS ^{GF}

Crunchy meringue, whipped cream, raspberry & strawberry
compote, with Baileys Eton mess cream liqueur

'KITKAT' CHEESECAKE

White, milk & dark chocolate, salted caramel

STICKY TOFFEE SUNDAE ^{GF}

Sticky toffee & stem ginger pudding pieces, vanilla ice cream,
salted caramel, chopped dates & toasted hazelnuts

BRITISH CHEESE BOARD

Barbers's 1833, Baron Bigod, Colston Bassett,
Peter's Yard sourdough crackers £12

Nairn's gluten free oat biscuits available ^{GF}

DAILY MENU

Lunch 12pm - 4pm 6pm-8 Wednesday-Saturday

BOTTOMLESS BRUNCH

Available 1pm-3pm & 4pm-6pm Friday & Saturdays
£38 per person: 48 hours pre-booking required, With a £5 per person deposit (Non-refundable)



AFTERNOON TEA

AVAILABLE WEDNESDAY - SATURDAY 12pm-6pm
£20.00 per person or £26.00 per person with a glass of Prosecco :
48 hours pre-booking required, £5 per person deposit
(Non-refundable)

TEAM REWARDS

We hope you enjoy your meal with us. Please note 100% of tips will be shared with today's team

ALLERGY INFO

 - Gluten Free  - Vegan - Please always inform a member of our team of any allergies 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.

THE JACKDAW HISTORY

The Jackdaw is a Grade 2 listed building built in 1645, in the 19th year of the reign of King Charles 1. This was originally a farmhouse belonging to the estate of Thomas Leythorne and up until 1756 was leased out to tenant farmers. In 1756, under the ownership of Keeble Estate, Andrew Snell Esq. took lease and was given a licence to sell Ales and Ciders, these premises were then subsequently named 'The Red Lion'. In 1962 the name was changed to 'The Jackdaw' as the then brewery owners, considered there to be too many other pubs in the area with the same name.



There are two claims to fame for The Jackdaw. First, how it got its new name. During the 1760's the celebrated poet Thomas Grey was a regular patron, as was Richard Harris Barham: a local resident who lived in the village of Denton and compiled the famous "Ingoldsby Legends- The Jackdaw Of Rheims". So it was in 1962 in honour of that poet The Jackdaw's name came to be. Secondly, The Jackdaw was featured in the epic film "The Battle Of Britain", starring Michael Caine and Christopher Plummer. "The Battle of Britain," and the famous air-battle was fought in the skies over this pub. The Jackdaw showcases a variety of Spitfire memorabilia, especially in the Spitfire room.

ETHOS, SUPPLIERS & PRODUCERS

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mid set, striving to be sustainable with complete traceability. These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South East and delivering it fresh to our kitchen. Our food waste is used for anaerobic biogas, our fresh vegetable trimmings go to feed local livestock and our waste oil is used for bio diesel.

FUTURE EVENTS

Keep up to date with future events & promotions follow The Jackdaw on social media

 The Jackdaw Denton
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