



## MAIN MENU

Served 12pm - 3pm / 6pm - 8pm  
Wednesday-Saturday

### SMALL PLATES 5 for £30 / 8 for £45

**GORDAL OLIVES PICANTE** <sup>Vegan</sup> <sup>GF</sup>  
Large firm olives £4

**GARLIC FLAT BREAD** <sup>Vegan</sup> £4.  
With cheese £1

**BUFFALO CAULIFLOWER POPCORN** <sup>Vegan</sup> <sup>GF</sup>  
Ranch dip £4

**BEETROOT HUMMUS** <sup>Vegan</sup> £4  
Sourdough flatbread

**SOURDOUGH** <sup>Vegan</sup>  
Balsamic vinegar & olive oil £4

**PORK CRACKLING.**  
Apple & cider sauce £4

**CHEF'S SOUP OF THE DAY** <sup>Vegan</sup> £7  
Pumpkin seed brioche roll, Netherend artisan butter  
<sup>\*Vegan</sup> butter alternative available

**GINGER BEER HALLOUMI FRIES** <sup>GF</sup>  
chilli & tomato chutney £7

**NDUJA FLAT BREAD**  
honeyed goat's cheese, red onion & spinach £8

**BRITISH CHARCUTERIE**  
Spiced red onion chutney & sourdough £12

**FISH GOUJONS** <sup>GF</sup>  
Cider battered haddock strips, tartare £7

## SOMETHING A LITTLE DIFFERENT...

### MISO GLAZED SALMON <sup>GF</sup>

Violet potatoes, sesame Asparagus & Tenderstem  
warm soy dressing, crispy nori £22

### CHIPOTLE PORK <sup>GF</sup>

Pork shoulder steak marinated in chipotle, garlic & yoghurt  
whole grain rice, lentil & mint salad £18

## THE JACKDAW CLASSICS

**TRADITIONAL FISH & CHIPS or VEGAN "FISH" & CHIPS** <sup>GF</sup>  
Cider battered Haddock or cider battered banana blossom & nori <sup>Vegan</sup>  
chunky chips, minted mushy peas & tartare £15

### SIRLOIN STEAK <sup>GF</sup>

Chips, rocket & parmesan salad, peppercorn sauce £26

### MEDITERRANEAN VEGETABLE TART <sup>Vegan</sup>

Courgette, bell pepper & tomato tart, basil & pumpkin seed crumb  
warm new potato salad, quinoa, spinach, red pepper,  
lemon & chilli dressing £14

### NOURISH BOWL <sup>Vegan</sup> <sup>GF</sup>

Lentils, quinoa, chickpeas, roasted cauliflower, ribbons of carrot  
& mooli, watercress & sun-blushed tomato tapenade £11  
Top with: Falafel £2.50 | Chicken breast £4  
Grilled halloumi £4 | Grilled sirloin steak £5

**SWEET POTATO & CHICKPEA PIE** <sup>Vegan</sup>  
Medley of seasonal vegetables,  
crushed new potato & herb potato cake or chips £14

**CHICKEN & MUSHROOM PIE**  
Medley of seasonal vegetables,  
battered new season potatoes or chips £14

## HAND CRAFTED BURGERS

### THE JACKDAW GOURMET BURGER

8oz dry aged beef hand pressed steak & bone marrow burger,  
mature cheddar, smoked streaky bacon, minced white onions,  
pickles, burger sauce, gem lettuce £16

### ASIAN GGB <sup>Vegan</sup>

Sweet potato, chickpea, piquillo peppers & torched red chilli burger,  
gochujang mayo, baby spinach, Asian slaw £13

Our burgers are served in a brioche bun with skinny fries or chunky chips  
Healthy option : swap your chips for house salad & pickles  
Cutting down on carbs? Go Naked... ( no bun ) <sup>GF</sup> buns are available

## BIT ON THE SIDE

**FRIES** <sup>Vegan</sup> <sup>GF</sup> £3 / £5 / Add cheese £1

**CHIPS** <sup>Vegan</sup> <sup>GF</sup> £3 / £5 / Add cheese £1

**SWEET POTATO FRIES** <sup>Vegan</sup> <sup>GF</sup> £4 / £6 / Add cheese £1

**MEDLEY OF SEASONAL VEGETABLES** <sup>Vegan</sup> <sup>GF</sup> £4

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## DESSERTS

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### RHUBARB CRUMBLE <sup>Vegan</sup> GF

Rhubarb, Bramley apple & golden raisin crumble

with vanilla ice cream or custard £7

<sup>Vegan</sup> vanilla ice cream available

### CRÈME BRÛLÉE

White chocolate chip cookie, fresh raspberries £7

### BAILEYS ETON MESS <sup>GF</sup>

Crunchy meringue, whipped cream, raspberry & strawberry compote, with Baileys Eton mess cream liquor £9

### 'KITKAT' CHEESECAKE

White, milk & dark chocolate, salted caramel £7

### STICKY TOFFEE SUNDAE <sup>GF</sup>

Sticky toffee & stem ginger pudding pieces, vanilla ice cream, salted caramel, chopped dates & toasted hazelnuts £7

### ICE CREAM

Chocolate, strawberry, vanilla or honeycomb

£2.75 per scoop

### BRITISH CHEESE BOARD

Barbers's 1833, Baron Bigod, Colston Bassett,

Peter's Yard sourdough crackers £12

Nairn's gluten free oat biscuits available <sup>GF</sup>

Pair with your cheese board, choose from

Apricot & ginger chutney or spiced red onion marmalade

**TAYLOR'S 2016 RUBY LVP PORT** £4

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### A NOSE OF CHEESE

Choose one cheese: Barbers's 1833, Baron Bigod or Colston Bassett

Served with Peter's Yard sourdough crackers

& glass of Taylor's 2016 ruby LVP port £7

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## TEAM REWARDS

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

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## ALLERGY INFO

<sup>GF</sup> - Gluten Free <sup>Vegan</sup> - 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.

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## THE JACKDAW HISTORY

The Jackdaw is a Grade 2 listed building built in 1645, in the 19th year of the reign of King Charles I. 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.

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## 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 mind 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.

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## OTHER MENUS & OFFERS

### SUNDAY LUNCH :

12pm - 5pm 2 courses £25 3 courses £28 Booking essential

### BOTTOMLESS BRUNCH:

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

### AFTERNOON TEA:

12pm-6pm Wednesday - Saturday  
£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)