

Le HOCQ INN

Pub & Dining



PUB SNACKS & NIBBLES

Pork sausage roll, piccalilli	3.95	Breaded fish goujons, tartare sauce	4.95
Garlic flatbread with mozzarella and Cheddar (v)	4.95	King prawn scampi, Marie Rose sauce	5.95

Share all four snacks 16.95

STARTERS

Salt and pepper calamari, Asian slaw salad, chilli sauce (T)	7.50
Smoked ham hock and pistachio terrine with apricot mustard fruits	7.75
Today's soup, crusty bread, Jersey butter (v)	5.95
Baked goat's cheese Waldorf salad, pear, celery, pickled and candied walnuts (v)	6.95

TO SHARE: Rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v) 18.50

FLATBREAD PIZZA

Our sourdough pizzas are topped with passata sauce, mozzarella and Cheddar (vegan option available with vegan cheese)

Cured meats; Serrano ham, lomo, mushroom, red onion (T)	10.95
Buffalo mozzarella, sunblushed tomatoes, basil (v) (T)	9.95
Roast butternut squash, vegan blue cheese, pine nut and chilli oil (ve)	11.00
Chilli salami, chorizo, peppers, rocket (T)	11.50
Sharing your pizza? Go half and half on any pizza (T)	10.95

MAINS

Liberation Ale-battered fish and chips, minted peas, tartare sauce (T)	13.50
Chicken Holstein - chicken schnitzel topped with caper butter and fried egg, chips, chicken salt, rocket salad	13.75
Jersey beef burger, Monterey Jack cheese, brioche bun, Dijon mayo, burger relish, pickles, hand cut chips (T)	12.95
Add smoked streaky bacon	1.00
Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, hand cut chips (ve) (T)	13.50
Fish pie with lobster bisque sauce, Parmesan mash, buttered peas (T)	15.50
Try pairing this with our light and refreshing Liberation Craft Lager	
Parsnip, spinach and blue cheese Wellington, potatoes, seasonal greens, vegan gravy (ve)	13.00
Jersey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)	17.50
10oz Dingley Dell gammon steak, chips, Happy Hens free range eggs, piccalilli, rocket salad (gf)	12.95
Dry-aged 10oz sirloin steak, garlic butter, chips, vine tomato, flat mushroom, rocket (gf)	20.95

PLEASE TAKE A LOOK AT OUR BOARDS FOR DAILY MARKET SPECIALS!

LUNCHTIME BAGUETTES

Add Jersey hand cut chips	1.75
Breaded fish goujons, shredded lettuce, tartare sauce (T)	8.25
Grilled sirloin steak (served medium-rare), Dijon mayo, confit onions, rocket (T)	9.50
Smashed avocado, Asian slaw salad, roasted peppers, chilli jam, vine tomato, toasted seeds (ve) (T)	7.50

SIDES

Jersey hand cut chips (ve, gf)	3.75	Liberation ale-battered onion rings	3.00
Three cheese macaroni cheese (v)	4.50	Seasonal greens, garlic butter (v, gf)	3.50
Rocket and Parmesan salad (v, gf)	3.50		

(T) These dishes are available to take away and enjoy at home.

Allergen Info (v) Veggie friendly (ve) Vegan friendly Please ask a manager about our gluten friendly options. 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.



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PUDDINGS

Hazel nut and cranberry brownie, chocolate sauce, Jersey vanilla ice cream (v)	6.25
Sticky date toffee pudding, toffee sauce, Jersey vanilla ice cream, brandy snap (v)	6.25
Apple and blackberry crumble and custard (v)	5.95

NEARLY FULL? Affogato; Jersey vanilla ice cream, espresso, Jersey fudge (v, gf)	4.50
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RED WINE

The Paddock Shiraz	Bottle 18.00 250ml 6.50 175ml 4.75
Murray Darling, Australia - red berries and peppery spice	
San Abello Merlot	Bottle 20.00 250ml 7.20 175ml 5.25
Central Valley, Chile - smooth with plum and coffee notes	
Monte Clavijo Rioja Tempranillo Tinto Joven	Bottle 21.00 250ml 7.60 175ml 5.50
Rioja, Spain - classic, red fruits, pepper	
Valdivieso Pinot Noir	Bottle 22.00
Aconcagua Valley, Chile - cherries and raspberries	

OUR FAVOURITE

Oscuro Mendoza Malbec	Bottle 23.00 250ml 8.30 175ml 6.05
Mendoza, Argentina - juicy plum and blackberry	

ROSÉ WINE

La Maglia Rosa Pinot Grigio Blush	Bottle 18.00 250ml 6.50 175ml 4.75
Veneto, Italy - light with red fruit flavours	
The Bulletin Zinfandel Rose	Bottle 19.00 250ml 6.85 175ml 5.00
California, USA - raspberry and watermelon	

WHITE WINE

The Paddock Chardonnay	Bottle 18.00 250ml 6.50 175ml 4.75
South Eastern Australia - juicy peach and tropical fruit	
San Abello Sauvignon Blanc	Bottle 20.00 250ml 7.20 175ml 5.25
Central Valley, Chile - gooseberries and lime	
La Maglia Rosa Pinot Grigio IGT Provincia di Pavia	Bottle 20.00 250ml 7.20 175ml 5.25
Campania, Italy - crisp, fruity and floral	
Cap Cette Picpoul de Pinet	Bottle 21.00
Languedoc-Roussillon, France - grapefruit, lemon and lime	

OUR FAVOURITE

Mamaku Sauvignon Blanc	Bottle 22.00 250ml 7.95 175ml 5.75
Marlborough, New Zealand - gooseberries and tropical fruits	

SPARKLING WINE

Vitelli Prosecco NV	Bottle 21.00 200ml 7.00
Veneto, Italy - citrus, elderflower and apple	

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