

# Le HOCQ INN

Pub & Dining



## Pub snacks & Nibbles

Pork belly bites, spicy apple sauce	5.95	Breaded fish goujons, tartare sauce	4.95
Garlic flatbread with mozzarella and Cheddar (v)	4.95	King prawn scampi, lemon mayo	5.95

**Share all four snacks 16.95**

## Starters

Salt and pepper calamari, Asian slaw salad, chilli sauce (T)	7.50
Crisp pork belly Thai peanut salad	7.75
Today's soup, crusty bread, Jersey butter (v)	5.95
Sauté chestnut mushrooms, Cornish blue, sourdough toast, poached free-range egg (v)	7.50

<b>TO SHARE:</b> Rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v)	18.95
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## Flatbread Pizza

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

Serrano ham, mushroom, red onion, thyme (T)	10.95
Buffalo mozzarella, sunblushed tomatoes, basil (v) (T)	9.95
Ricotta, pea, broad bean, asparagus, mint (v)	11.00
King prawns, peppers, rocket, chilli oil (T)	12.50
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
Jaegerschnitzel - chicken schnitzel topped with mushroom sauce, chips, chicken salt, rocket salad	13.75
Jersey beef burger, Monterey Jack & traditional burger cheese, brioche bun, Dijon mayo, burger relish, pickles, hand cut chips (T)	13.25
<i>Add smoked sweet-cure streaky bacon</i>	1.25
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
Thai peanut salad, vermicelli noodles, tenderstem broccoli, sugar snaps, radish, cucumber, peanut dressing (T)	11.50
<i>Add sesame &amp; soy pork belly</i>	3.50
Jersey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)	17.50
Pan-fried Sea bass, pea, bean & asparagus risotto, parmesan wafer	16.95
10oz Dingley Dell gammon steak, chips, Happy Hens free range eggs, piccalilli, rocket salad	12.95
Dry-aged 10oz sirloin steak, garlic butter, chips, vine tomato, flat mushroom, rocket	20.95

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

## Lunchtime Baguettes

<i>Add Jersey hand cut chips</i>	1.75
<i>Add a mug of soup</i>	2.00
Breaded fish goujons, shredded lettuce, tartare sauce (T)	8.50
Grilled sirloin steak (served medium-rare), Dijon mayo, confit onions, rocket (T)	9.75
Smashed avocado, Asian slaw salad, roasted peppers, chilli jam, vine tomato, toasted seeds (ve) (T)	7.65

## Sides

Jersey hand cut chips (ve)	3.75	Liberation ale-battered onion rings	3.50
Three cheese macaroni cheese (v)	4.50	Seasonal greens, garlic butter (v)	4.00
Rocket and Parmesan salad (v)	4.00		

**(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.

Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



Recycled (FSC) paper & designed for single use only.



## Puddings

Triple chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v)	6.25
Orange creme brulee, lemon shortbread (v)	6.25
Apple and blackcurrant crumble, ricotta shards, blackcurrant sorbet (v)	6.25
Nearly full? Affogato; Jersey vanilla ice cream, espresso, Sue's Jersey fudge (v)	4.50
<i>(50p from every sale of this dish will be donated to the Burnt Chef Project)</i>	



THE BURNT CHEF  
PROJECT

**The Burnt Chef Project** is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

## Red Wine

The Paddock Shiraz	Bottle 19.00   250ml 6.85   175ml 5.00
<i>Murray Darling, Australia - red berries and peppery spice</i>	
San Abello Merlot	Bottle 21.00   250ml 7.55   175ml 5.50
<i>Central Valley, Chile - smooth with plum and coffee notes</i>	
Monte Clavijo Rioja Tempranillo Tinto Joven	Bottle 22.00   250ml 7.95   175ml 5.75
<i>Rioja, Spain - classic, red fruits, pepper</i>	
Valdivieso Pinot Noir	Bottle 23.00
<i>Aconcagua Valley, Chile - cherries and raspberries</i>	

### Our Favourite

Oscuro Mendoza Malbec	Bottle 24.00   250ml 8.65   175ml 6.30
<i>Mendoza, Argentina - juicy plum and blackberry</i>	

## Rosé Wine

La Maglia Rosa Pinot Grigio Blush	Bottle 19.00   250ml 6.85   175ml 5.00
<i>Veneto, Italy - light with red fruit flavours</i>	
The Bulletin Zinfandel Rose	Bottle 20.00   250ml 7.20   175ml 5.25
<i>California, USA - raspberry and watermelon</i>	

## White Wine

The Paddock Chardonnay	Bottle 19.00   250ml 6.85   175ml 5.00
<i>South Eastern Australia - juicy peach and tropical fruit</i>	
San Abello Sauvignon Blanc	Bottle 21.00   250ml 7.55   175ml 5.50
<i>Central Valley, Chile - gooseberries and lime</i>	
La Maglia Rosa Pinot Grigio IGT Provincia di Pavia	Bottle 21.00   250ml 7.55   175ml 5.50
<i>Campania, Italy - crisp, fruity and floral</i>	
Cap Cete Picpoul de Pinet	Bottle 22.00
<i>Languedoc-Roussillon, France - grapefruit, lemon and lime</i>	

### Our Favourite

Mamaku Sauvignon Blanc	Bottle 23.00   250ml 8.30   175ml 6.00
<i>Marlborough, New Zealand - gooseberries and tropical fruits</i>	

## Sparkling Wine

Vitelli Prosecco NV	Bottle 24.00   200ml 7.50
<i>Veneto, Italy - citrus, elderflower and apple</i>	

## TRACK & TRACE

Paying us a visit? Please take a moment to scan the code below and "Check In" using Trax.

This means we will be able to contact you for the purposes of COVID-19 tracing, if we are asked to do so.  
If your phone does not support this please visit this website: <https://bit.ly/LeHocqJE>

